

## **SAILING SEAFOOD BUFFET LUNCH**

### **Sample menu only**

#### **Appetizer**

Freshly baked Ciabatta Bread accompanied with Baba Ghanoush  
Jars of Olive Oil & Balsamic Vinegar  
Served on tables

#### **Cold Buffet Selections**

Fresh Chilled Sydney Rocks Oysters with Lemon Wedges  
Sumptuous Freshly Cooked Prawns Accompanied with Seafood Cocktail Sauce  
Freshly Cooked Local Blue Swimmer Crabs  
Seafood Salad with Crisp Celery and Creamy Dressing  
Gourmet Vegetarian Frittata

#### **Hot Buffet Selections**

Roast Beef with Eschalot, Onion & Garlic Gravy  
Cherry Glazed Leg of Champagne Ham  
Baby Chat Potatoes roasted with Rosemary and Rock Salt  
Veal Provencal  
Chefs Selection Soup of the day

#### **Salad Selections**

Tossed Lettuce Salad with, Dolmades, Fetta, Spanish Onions, Semi Dried Tomatoes and Black Olives.  
Traditional Caesar Salad, Croutons, Shaved Parmesan, Bacon Lardoons & Caesar Dressing  
Rocket & Parmesan Salad  
Roma Tomatoes with Olive Oil & Basil dressing  
Assorted Gourmet Selections including - Lentil, Beetroot, Rice & Bean Salads  
Tossed Green Leaf Salad

Accompanied with Freshly Baked Bread Roll Selection

#### **Condiments**

Seeded Mustard, French Mustard, Cocktail Sauce, Italian Vinaigrette, Mayonnaise  
(Portion Controlled)

#### **Desserts**

Petit Fours (Bite size cakes)  
Australian Cheese Board with Brie & Cheddar with Dried Fruit Salad & Water Crackers  
Freshly brewed Tea & Coffee

Note: Menu subject to change without notice