



OSCAR II

SYDNEY'S ELITE SUPER YACHT EST. 2013





SYDNEY
HARBOUR.
EXCLUSIVE

BUFFET MENU

\$110 PER PERSON

COLD STATION

- Tomato salad, goats cheese, olives, basil dressing (v) (gf)
- Chopped cossalad, red radish, pickled onion, crispy pancetta, Parmesan, red wine vinaigrette (gf)
- Crystal Bay prawns, Marie Rose (gf)
- Sydney Rock Oysters (gf)
- Charcuterie Board, condiments, bread
- Sushi and sashimi plates, soy sauce, wasabi, pickled ginger (gf)

HOT STATION

- Oven baked Atlantic salmon, capers, fennel, dill (gf)
- Corn-fed chicken breast, seeded mustard, eschallots, garlic cream
- Roast Black Angus Sirloin, red wine gravy
- Baked vegetable medley (v) (gf)
- Steamed Jasmine rice (v) (gf)

SWEET STATION

- Mini tart selection
- Mini gelato cones
- Fruit platter (gf)

ASIAN BUFFET MENU

\$125 PER PERSON

- Sydney Rock Oysters, red nam chin (gf)
- Vegetarian rice paper rolls, tom yum (gf)
- Salmon and avocado nori roll, wasabi, soy
- Peking duck pancakes, cucumber, hoisin sauce
- Thai beef salad, crispy noodles, palm sugar dressing (gf)
- Whole baked market fish, ginger, shallots, sesame (gf)
- Black bean chicken, capsicum, curry leaves, chilli
- Pork spare ribs, hoisin, szechuan
- Stir fried Asian greens, oyster sauce
- Steamed Jasmine rice

- Seasonal fresh fruit platter (gf) (v)

Minimum of 10 pax / Dietary requirements will be catered for / Menus are subject to change due to season and availability