

# Roamed Cocktail Menu

2 canapés + 3 finger food + 1 substantial \$65

4 finger food + 2 substantial or 1 bowl + 1 substantial \$75

3 canapés + 3 finger food + 1 substantial + 1 bowl \$85

3 canapés + 3 finger food + 2 substantial + 1 bowl + 1 dessert \$103

Platters / Boards - cheese \$250, charcuterie \$250, oysters \$300, prawns \$300

Extras canapés \$6, finger food \$7, substantial \$11.5, bowls \$15, dessert \$7, \* \$2 extra

## Canapés

Yarra Valley caviar, crème fraîche tartlets\*

Rock oysters, white balsamic mignonette GF

Salmon crudo caramelised soy, cracker GF

Avocado, pomegranate, charred corn, sesame V, GF

Prosciutto crudo, fig, gorgonzola, gnocco fritto

Chicken green apple sandwich pillows

Spanner crab toasts

## Finger Food

Four cheese and kale arrancini V, GF

Slow roasted lamb and pinot mini pies

Wild mushroom & truffle pithiviers V

Green rice crispy prawns, chilli caramel glaze GF

Maple glazed buttermilk chicken charcoal sliders

Coconut prawn cocktail w lime & coriander glaze GF

## Substantial

Cheese burger with onion jam and house pickles

Chilled King prawn sandwich, spicy Marie Rose sauce

Crispy white fish soft shell taco GF available

Ginger and chilli chicken banh mi \*\*

Mini lobster rolls with crunchy potato chips\*

## Bowls

BBQ marinated lamb, fattoush, tahini dressing

Seared snapper, Cretan village salad lemon V GF

Yellow fin tuna poke bowl, avocado, edamame GF

Beer battered fish & chips chunky tartare lemon

Clams, calamari & chorizo saffron pilaf GF

Soba noodle white cut chicken sweet soy sesame \*\*

Ragù alla napoletana, fusilli parmigiano reggiano

## Desserts

Milk panna cotta with cointreau strawberries GF  
Couverture chocolate cups with pretzel crumb  
Mini gelato cones  
Passionfruit mess

## Cheese Board (approx 1.5kg)

Hand-selected artisan cheese  
Quince jelly and glacé cumquats  
Grissini, hand cut bark, lavash, crackers and gluten free wafers  
Suitable for up to 40 guests

## Charcuterie Board

Prosciutto Crudo, Cacciatorini salumi  
Olives, pickles and green basque peppers

## Oysters Platters Suitable for up to 20 guests

Sydney Rock and Pacific oysters freshly shucked by Gallivant chefs  
served in the half shell on giant clam shells and platters  
on ice accompanied with lemon cheeks and white balsamic mignonette

## Prawn Platters Suitable for up to 20 guests

Market fresh peeled Tiger or King prawns with fresh lemon cheeks aioli and spicy Marie Rose  
sauce served in on giant clam shells and platters on ice

Food waiters are included within the menu cost

\*\*indicates a vegan or vegetarian option available

\* indicates an additional \$2 per guest costs exclude the goods & services  
tax (GST)

Minimum guest numbers 20 Minimum menu spend \$1,900 ex GST

Sunday add 10% Public holiday add 20% + additional staffing costs

# Grazing Stations

## Oyster Station - \$20 per guest

Sydney Rock and Pacific oysters freshly shucked by Gallivant chefs served in the half shell on giant clam shells and platters on ice accompanied with lemon cheeks and white balsamic mignonette

## Seafood Station - \$30 per guest

Market selection of the fresh seafood, including:

Oysters, Prawns, Morton Bay Bugs & Harris Smoke House Salmon with lemon, lime, mignonette, aioli and ponzu

## Cheese Station - \$1,150

Four hand-selected wheels of artisan cheese (3-4kg) Quince jelly, glacé cumquats, dried and seasonal fruit

Grissini, hand cut bark, lavash, crackers and gluten free wafers

## Charcuterie Upgrade - \$450

Prosciutto Crudo, Cacciatorini Salumi, Cinghiale Bocconcini

Olives, pickles and green basque peppers Organic sourdough bread and cultured butter

## Ploughman's Table - \$1,380

Cloth Aged Cheddar

Free range glazed ham on the bone, honey-cup mustard

Olives, pickles and green basque peppers Organic sourdough bread and cultured butter

Crunchy crudités and seasonal dip

Quince paste and seasonal fruit

## Tortilla Station - \$25 per guest

Bbq adobo chicken & chorizo Crispy white fish

Saffron spiced pilaf (v)

Chimichurri, pico de gallo, guacamole, pickled red cabbage

Soft wheat tortillas, corn tortillas, blue corn tostadas

## Glazed Ham - \$575

Free range glazed ham on the bone

Honey-cup, dijon and wholegrain mustards Organic sourdough baguettes and cultured butter

All stations include greenery and or seasonal flowers of varying heights accompanied by fruit displays, and styling props, Bespoke floral arrangements are available upon request.

# Buffet Menu

## Choose

1 Main + 3 Salads \$75

2 Main + 3 Salads \$90

2 Main + 3 Salads + 1 Dessert \$101

3 Main + 3 Salads + 2 Desserts \$113

Extra salads \$8, Main plates \$15, Dessert \$7

## Chilled Seafood

Freshly shucked Sydney Rock oysters with white balsamic mignonette

Market fresh prawns with fresh lemon and aioli

Moreton Bay Bugs with spicy Marie Rose sauce

Add lobster on request at market price

## BBQ

Lemongrass chicken skewers with peanut satay

Arrosticini lamb skewers with salsa verde

Coconut, soy and chicken King prawns with a chilli and lime dressing GF

Angus beef fillet on the bone 900g, café de Paris butter GF

Butterfly lamb marinated with lemon and oregano GF

## Main Plates

Chermoula spiced roast free range chicken GF

Free range glazed ham on the bone with mustards GF

Spiced slow-roasted beef brisket GF

Harris smokehouse salmon, baby capers, pickled shallots and lemon GF

Slow cooked ocean trout, Meyer lemon and shaved fennel salad GF

Roast beef sirloin horseradish crème fraîche GF

All menus served with Organic sourdough bread or French Baguettes  
and cultured butte

## Salads

Baby chats, pickles, cornichons, capers and dill V, GF  
Cous cous, roast pumpkin, almonds and raisons V  
Mixed grains, soft herbs pomegranate, crispy chickpeas V  
Saffron spiced pilaf V  
Local buffalo mozzarella, heirloom tomato, basil V, GF  
Avocado, pickled shallots, coriander, lime, sesame seeds V, GF  
Charred broccolini tahini and ginger dressing V, GF  
Caramelised pumpkin, nuts, seeds, coriander V, GF  
Italian slaw with Parmigiano, golden raisons and mint V  
Young green leaves, soft herbs, mirin vinaigrette V  
Cretan village salad V GF  
Crunch rainbow asian salad with cashews V  
Pesto farfalle V  
Smokey Texas slaw V

## Roamed Dessert

Milk panna cotta with cointreau strawberries GF Milk chocolate cups with pretzel crumb  
Mini gelato cones Passionfruit mess

Food waiters are included within the menu cost Costs exclude the  
goods & services tax (GST)  
Minimum guest numbers 20 Minimum menu spend \$1,980 ex GST  
Sunday add 10% Public holiday add 20% + additional  
staffing costs

# Platters Menu

1 Main + 2 Salads \$35

Cheese \$300

Charcuterie \$300

Seafood Platters – Oysters \$300, Prawns \$300

## Main Plates

Chermoula spiced roast free range chicken GF

Free range glazed ham on the bone with mustards GF Spiced slow-roasted beef brisket GF

Spiced slow-roasted beef brisket GF

Harris smokehouse salmon, baby capers, pickled shallots and lemon GF

## Salads

Baby chat potatoes, pickles, capers & dill V, GF

Cous cous, roast pumpkin, almonds and raisins V

Mixed grains, soft herbs pomegranate V

Saffron spiced pilaf V

Young green leaves, soft herbs, mirin vinaigrette V

Cretan village salad V GF

Pesto farfalle V

Smokey Texas slaw V

## Dessert

Chocolate ganache pretzel crumb brownie

Mini gelato cones

## Cheese Platter (approx. 1.5kg)

Hand-selected artisan cheese

Quince jelly and glacé cumquats

Grissini, hand cut bark, lavash, crackers and gluten free wafers

Suitable for up to 40 guests

## Charcuterie Platter

Prosciutto Crudo, Cacciatorini salumi

Olives, pickles and green basque peppers

### Oyster Platters

Sydney Rock and Pacific oysters freshly shucked with lemon cheeks and white balsamic mignonette

Suitable for up to 20 guests

### Prawn Platters

Market fresh peeled Tiger or King prawns with fresh lemon cheeks aioli and spicy Marie Rose sauce

Suitable for up to 20 guests

All menus served with organic sourdough bread or French baguettes  
and cultured butter

Food waiters are NOT included within the menu cost All menus add-on a delivery and server charge \$400 Costs exclude the goods & services tax (GST)

Minimum guest numbers 20 Minimum menu spend \$800 ex GST

Sunday add 10% Public holiday add 20% + additional staffing cost

# Dinner Cruise

## VESSEL HIRE

2 Hour Cruise - \$4,495

Capacity: 12 Passengers

## Rate Includes:

- Silver Package Beverages
- Cheese board for guests on arrival
- Finger food, Platters for all guests

