

2019 FEAST MENU

SILVER SELECTION

\$80 per person

Start with breads, and your choice of 2 hot, 3 cold and 1 dessert selection

GOLD SELECTION

\$95 per person

Start with breads, and your choice of 3 hot, 4 cold and 2 dessert selection

PLATINUM SELECTION

\$115 per person

Start with breads, and your choice of 4 hot, 5 cold and 3 dessert selection

To Start:

A selection of artisan breads served with a trio of fresh dips, olive oil and balsamic

Hot Selection:

Crispy skin salmon with salsa verde, watercress and lemon

Black mussel, prawn and chorizo paella with fresh parsley

Crispy pork belly with served with apple and thyme chutney and selection of mustards

Horseradish and mustard-crust beef with red wine jus

Crispy skin Tuscan stuffed chicken breast with romesco sauce

Pumpkin, blue cheese and spinach risotto

Herb-crust roast lamb rack with blistered heirloom tomatoes and lamb and sherry jus (*Platinum only*)

Cold Selection:

Poached prawns served with Waterline signature sauce and lemon

Wild rocket, baby spinach, shaved asparagus, pepitas, with crumbled feta and toasted pinenuts

Freshly shucked oysters served with Mignonette sauce, salmon roe and lychee chilli salsa

Roasted butternut pumpkin, fregola, charred zucchini and fresh herbs with burnt orange dressing

Caprese of Heirloom tomatoes, baby bocconcini, fresh basil and balsamic glaze

Spiced cauliflower, rocket, pearl barley, goats cheese and toasted pine nuts

Israeli cous cous, roast cherry tomatoes, charred peppers, toasted almonds and dates

Local Moreton Bay bugs drizzled with gremolata butter and muslin lemon (*Platinum only*)

Dessert Selection:

White and dark chocolate individual mousse cups, fresh berries and chocolate crumb

Lemon curd tarts, torched meringue, lime zest and toasted coconut

Sticky date pudding, salted caramel, Chantilly cream and strawberries

Dark chocolate orange tarts, macerated orange and pistachio

Fresh locally sourced seasonal fruit served with Greek yoghurt and bush honey drizzle

Tasmanian cheeses with muscatels, quince paste, nuts and lavosh

Minimum 20 people | Valid until 30 December 2019

Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter

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