

2019 GRAZING MENU

Artisan Breads and Dips:

A selection of artisan breads served with a trio of fresh dips, olive oil and balsamic
\$6 per person

Antipasto Platter:

Herb and garlic marinated sundried tomatoes, artichoke hearts and olives,
chargrilled Mediterranean vegetables, cornichons and feta
\$8 per person

Chacuterie Platter:

Prosciutto, mild salami, bresaola, sopressa and pâté served with
selection of mustards, relish, pickles, cocktail onions and sesame lavosh
\$10 per person

Cheese Platter:

A selection of local and imported cheeses, quince paste, dried fruits,
nuts and muscatels served with lavosh
\$11 per person

Fresh Seafood Platter:

Local poached King prawns served cold with Waterline signature sauce and lemon,
market fresh salmon sashimi with soy, wasabi and pickled ginger,
natural Tasmanian oysters with accompaniments
\$15 per person

Minimum 10 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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