

2020 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 fennel, orange, and dill (df, gf)

Sticky five spice pork short ribs with lime (df, gf)

Beef Wellingtons with smashed mint peas

Crispy skin Tuscan stuffed chicken breast with romesco sauce (gf)

Wild mushroom and truffle risotto with parmesan (v, gf)

Linguine cooked with fresh seafood in olive oil, garlic, hint of chilli, tomato and white wine (df, va)

Herb-crusted lamb rack with blistered Heirloom tomatoes with sherry jus (df, gf) *(Platinum only)*

Cold Selection:

Poached prawns served with Waterline signature sauce and lemon (df, gf)

Wild rocket, blue cheese, toasted walnuts and pear (v, gf)

Freshly shucked oysters served with Mignonette sauce, Thai Nam Jim and lemon (df, gf)

Roasted butternut pumpkin, charred zucchini and fresh herbs with burnt orange dressing (v, df, gf)

Caprese of Heirloom tomatoes, baby bocconcini, fresh basil and balsamic glaze (v, gf)

Israeli cous cous, roast cherry tomatoes, charred peppers, toasted almonds and dates (v, df)

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

Dessert Selection:

French macaroons - chocolate, green tea, rose, passionfruit, salted caramel, vanilla, raspberry

Lemon curd tarts, torched meringue, lime zest and toasted coconut (gfa)

Sticky date pudding, salted caramel, Chantilly cream and praline

Dark chocolate orange tarts, macerated orange and pistachio (gfa)

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

Tasmanian cheeses with muscatels, quince paste, nuts and lavosh

df=dairy free | gf=gluten free | v=vegetarian | gfa=gluten free available | va=vegetarian available

Minimum 20 people | Valid until 30 December 2020

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

WATERLINE
C H A R T E R S

+61 427 140 011 | www.waterlinecharters.com | sales@waterlinecharters.com