

## COCKTAIL MENU 1

### **\$62.00pp Inc GST (Minimum of 20 Guests)**

Choice of 8 items (including only one item marked \*)

- Crepes with Smoked Salmon, Cream Cheese & Snow Pea Shoots
- Marinade of Thai Beef on Pumpernickel
- Fresh Vietnamese Rice Paper Rolls with Dipping Sauce
- Zucchini Wrap with Baby Pickled Eggplant, Walnut & Chilli
- Garlic Infused Prawns with Green Mango & Macadamia Nut Salad
- Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream
- Tartlet of Pumpkin & Tomato with a Mint & Coriander Raita
- Wholemeal Pancake with Roast Duck, Shallot & Cucumber
- Tibetan Pancake with Tandoori Chicken & Scented Yoghurt
- Steak Tartare on Potato Crisps with Deep Fried Garlic
- Warmed Goats Cheese Tartlets with Capsicum & Chervil
- Pork, Fennel & Chilli Chipolatas with Plum & Ginger Relish
- Thai Fried Noodle Balls with Sweet Chilli Sauce
- Steamed Vegetable Dumplings with Black Vinegar
- Mild Korma Potato Balls with Coriander & Turmeric Dip
- Thai Fish Cakes with Dipping Sauce
- Baby Chicken Burgers with Baba Ghanoush & Tomato Relish
- Japanese Sesame Rice Balls with Sweet Chilli Sauce
- Steamed Chinese Dumpling of Pork, Prawn & Bamboo Root
- Chicken Satay with a Spicy Peanut Sauce
- Gourmet Pepper Steak Party Pies
- Gourmet Lamb Cutlets with Pesto Mayonnaise
- Beer Battered Flathead & Chips with Tartare Sauce
- Assorted Thai Curries with Jasmine Rice
- Provencal Style Risotto
- Selection of Australian Cheese with Crackers & Fruits

(Inclusive of food service staff only, however for numbers below 20 there will be an additional labour charge of \$200.00)

Should the charter time exceed 4 hours, labour will be charged at \$35.00 per hour per staff member

## COCKTAIL MENU 2

**\$70.00pp Inc GST (Minimum of 20 Guests)**

Choice of 8 items (including only one item marked \*)

- Filo Cups with Shredded Egg, Crème Fraiche & Salmon Pearls
- Crepes with Smoked Salmon, Cream Cheese & Snow Pea Shoots
- Fresh Vietnamese Rice Paper Rolls with Dipping Sauce
- Zucchini Wrap with Baby Pickled Eggplant, Walnut & Chilli
- Garlic Infused Prawns with Green Mango & Macadamia Nut Salad
- Freshly Shucked Rock Oyster with Eschallot Vinegar
- Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream
- Tartlet of Pumpkin & Tomato with a Mint & Coriander Raita
- Wholemeal Pancake with Roast Duck, Shallot & Cucumber
- Tibetan Pancake with Tandoori Chicken & Scented Yoghurt
- Warmed Goats Cheese Tartlets with Capsicum & Chervil
- Char Grilled Mini Beef Medallions en Croute with Wasabi Mustard
- Salmon Tartar on Potato Crisps
- Steamed Vegetable Dumplings with Black Vinegar
- Mild Korma Potato Balls with Coriander & Turmeric Dip
- Thai Fish Cakes with Dipping Sauce
- Baby Chicken Burgers with Baba Ghanoush & Tomato Relish
- Japanese Sesame Rice Balls with Sweet Chilli Sauce
- Steamed Chinese Dumpling of Pork, Prawn & Bamboo Root
- Chicken Satay with a Spicy Peanut Sauce
- Gourmet Pepper Steak Party Pies
- Gourmet Lamb Cutlets with Pesto Mayonnaise
- Beer Battered Flathead & Chips with Tartare Sauce
- Assorted Thai Curries with Jasmine Rice
- Provencal Style Risotto
- Selection of Australian Cheese with Crackers & Fruits

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## **BUFFET MENU 1 - \$82pp**

(Minimum of 15 Guests)

### **CANAPES**

- Wholemeal Pancake with Roast Duck, Shallot & Cucumber
- Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream
- Warmed Goats Cheese Tartlets with Capsicum & Chervil

### **BUFFET**

- Fresh King Prawns with Lime Mayonnaise
- Char Grilled Chicken Fillet with Rosemary & Lemon
- Crispy Skinned Ocean Trout with Roast Garlic & Eschallot Salad
- Roast Chat Potatoes with Lemon Zest & Rock Salt
- Salad of Green Beans, Avocado and Seeded Mustard Dressing
- Salad of Roma Tomato, Caramelised Fennel & Mint with Pink Peppercorn Dressing
- Salad of Mixed Green Leaf with Vinaigrette Dressing
- Freshly Baked Sourdough Rolls

### **DESSERT**

- Selection of Australian Cheeses with Crackers and Fruit
- Trio of Sweets:
- Fig Fudge Torte
- Poached Strawberries in Red Wine & Cinnamon
- Citrus & Almond Cake

Tea & Coffee

(Inclusive of food service staff only, however for numbers below 15 there will be an additional labour charge of \$200.00)

Should the charter time exceed 4 hours, labour will be charged at \$35.00 per hour per staff.

## **BUFFET MENU 1 - \$100pp**

(Minimum of 15 Guests)

### **CANAPES**

- Wholemeal Pancake with Roast Duck, Shallot & Cucumber
- Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream
- Freshly Shucked Rocked Oysters with Eschallot Vinegar

### **BUFFET**

- Fresh King Prawns with Lime Mayonnaise
- Roasted Marinated Fillet of Beef with Mustard & Garlic
- Pan Fried Blue Eye Cod with Salsa Verde
- Roast Chat Potatoes with Lemon Zest & Rock Salt
- Salad of Green Beans with Mint, Currants & Sherry Dressing
- Salad of Tomatoes, Avocado & Caramelised Onions
- Salad of Mixed Green Leaf with Vinaigrette Dressing
- Freshly Baked Sourdough Rolls

### **DESSERT**

- Selection of Australian Cheeses with Crackers and Fruit
- Trio of Sweets:
- Fig Fudge Torte
- Poached Strawberries in Red Wine & Cinnamon
- Citrus & Almond Cake

Tea & Coffee

(Inclusive of food service staff only, however for numbers below 15 there will be an additional labour charge of \$200.00)

Should the charter time exceed 4 hours, labour will be charged at \$35.00 per hour per staff.



## BEVERAGE PACKAGES

### **Consumption Bar**

\$0.00 per person per hour

Full bar charged on a consumption basis with a large choice of fine wines, champagne, spirits and liqueurs. Bar Staff charges apply @ \$210 per staff member per 20 guests.

### **Standard Package**

\$10.00 per person per hour

Full bar service of quality bottled house wines, champagne, premium beer, soft drinks & juices available at \$10 pp p/hr, minimum 4 hours.

Available for groups of 10 or more guests. Includes Bar Staff.

### **Premium Package**

\$12.40 per person per hour

Full bar service of quality bottled house wines, champagne, premium beer, spirits, soft drinks & juices available at \$12.40 pp p/hr, minimum 4 hours.

Available for groups of 10 or more guests. Includes Bar Staff.

#### **Ausail Yacht Charters**

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