

Superyacht “Au” Menu

Plated 3 Course Menu \$143 per person (Minimum 10 passengers)

ENTREE

Pan seared prawns, celeriac remoulade, red vein sorrel, lemon dressing

Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese and watercress

De-boned quail, prosciutto, fetta, chestnut mushroom, broad beans, broth

Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs

Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe

Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli

Confit WA octopus, baby octopus, red pepper, olive, chili aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque

Peppered venison loin, quince, puff pastry, radicchio, chestnut

De-boned corn-fed chicken, sweet corn custard, baby leeks, pearl barley
Hapuku, squid, chorizo, nettle butter, lemon

Grass fed beef tenderloin, ox tail cigar, King brown mushroom jus

Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple jus

Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream

Salted caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream

Coconut panacotta, mango, crumble, coconut sorbet

Vanilla cheesecake, mixed berries, orange cardamom ice cream

Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

Canapes / Buffet Selections

SASHIMI STATION \$20 per person

Kingfish, Tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR \$20 per person

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION \$20 per person

Freshly shucked regional oysters from around Australia
Sydney Rock, Pacific's and Flats

LIVE OYSTER SHUCKING \$20 per person

Plus additional \$200 chef charge shucked to order Sydney Rock, Pacific
and Flats
by chef on board

GLAZED HAM STATION \$20 per person

Served warm and carved to order served with mustards, pickles and soft
rolls

CHARCUTERIE & CHEESE \$20 per person

Selection of cured and smoked meats, cheeses, pickles and house-made
chutneys

JUST CHEESE \$20 per person wide

Selection of both local and imported cheeses with various breads and
classic accompaniments

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide though the
caviars

Price on enquiry

Please note \$300 chef charge is required for 25 guests and over