

2 NIGHT LIVE ABOARD MENU

LUXURY PACKAGE: \$275 per person, per night

DAY ONE

LUNCH

- Seafood Platter. A selection of fresh seafood served with garden salad, sauces and condiments
- Homemade Frozen Nougat presented with tropical fruit

AFTERNOON TEA

- Chefs choice of cake, muffins, lollies, nuts and more

PRE DINNER PLATTER

- Antipasto of cured meats, cheese, dips and crackers

DINNER

Entree

- Grilled Indian Quail. Served on a vegetable dahl with crispy papadums and mint labne

Main

- Marinated Pork Loin. Presented with oven roasted baby vegetable and port wine jus

Dessert

- Chocolate Souffle accompanied by Toblerone chocolate sauce and vanilla bean ice cream
- Chocolates, lollies or biscuits (after dinner)

DAY TWO

BREAKFAST

- Continental Breakfast with cereals, toast, and fresh fruit and free Range Eggs cooked to your liking
- Served with a choice of bacon, sausages, tomato, asparagus, mushrooms and spinach

MORNING AND AFTERNOON TEA

- Chefs choice of cake, muffins, lollies, nuts and more

LUNCH

- Grilled Lamb Backstrap. Served with warm vegetable salad, hummus, grilled Haloumi and rosemary jus
- Lavender Blanc Mange sided by caramelized peaches and nutty granola

PRE-DINNER

- Anti pasto of cured meats, cheese, dips and crackers

DINNER

Entree

- Baked Reef Scallops. Presented in the shell topped with a kaffir lime & saffron zablione

Main

- Beef Mignon. Eye fillet wrapped in prosciutto and plated with char grilled vegetables and red wine jus

Dessert

- Lemonade & Chia Custard pot topped with a sugar crust and accompanied by citrus cardamom syrup and pistachio & almond brittle
- Chocolates, lollies or biscuits



2 NIGHT LIVE ABOARD MENU

LUXURY PACKAGE: \$275 per person, per night

DAY THREE

BREAKFAST

- Continental Breakfast with cereals, toast, and fresh fruit and free Range Eggs cooked to your liking
- Served with a choice of bacon, sausages, tomato, asparagus, mushrooms and spinach

MORNING AND AFTERNOON TEA

- Chefs choice of cake, muffins, lollies, nuts and more

LUNCH

- Grilled Lamb Backstrap. Served with warm vegetable salad, hummus, grilled Haloumi and rosemary jus
- Berry Trifle layerings of sponge biscuit, custard, jelly, custard, fresh berries and Chantilly cream

NOTES

Please advise of any dietary requirement, allergies or food dislikes. we can customise the menu the ensure all guests enjoy. Additional costs are for beverages, please refer to our beverage menu

