

# 2 NIGHT LIVE ABOARD MENU

CLASSIC PACKAGE: \$190 per person, per day

## DAY ONE

### LUNCH

- Chicken and Bacon Burgers Presented with baby cos lettuce, soft boiled egg, parmesan, aioli, and basil pesto oil
- Pineapple Sashimi With vanilla ice cream, caramel lime syrup and lychee cheeks

### SNACKS

- Fresh Fruit, Nuts and salted crisp

### DINNER

#### Entree

- Anti pasto. A selection of cured meats, dips, marinated vegetables and olives, served with fresh bread and crackers

#### Main

- Pan fried Local Reef Fish on roasted kiffler potatoes with a warm fennel and cherry tomato salad, micro herbs and sweet corn butter

#### Dessert

- Coconut Chocolate torte
- Plated with vanilla mascarpone cream and fresh strawberries

## 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

### LUNCH

- Grilled Atlantic Salmon. Crusted in cous cous with fresh herbs and served on asparagus, avocado salad with tahini dressing
- Citrus Cake with spiced syrup and vanilla bean ice cream

### Snacks

Fresh Fruit, Nuts and salted crisps

### SNACKS

- Fresh Fruit, Nuts and salted crisp

### DINNER

#### Entree

- Green Peppercorn and Prawn Coconut Curry. Accompanied by steamed Asian greens and sweet potato noodles

#### Main

- Scotch Fillet of Beef 250g. Served with char grilled vegetables, truffle potato mash and red wine jus

#### Dessert

- Chefs Cream Brulee with nut brittle and selected garnish



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## 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

### LUNCH

- Grilled Pork Loin. served with a broccoli & buckwheat tabouli and honey mustard glaze
- Vanilla Panna Cotta with berry compote

### Snacks

Fresh Fruit, Nuts and salted crisps

### DINNER

#### Entree

- Wild Mushroom & Goats Cheese Risotto. Presented with crispy pancetta and fresh rocket salad

#### Main

- Roasted Lamb Rack. Served with spanakopita pastry, fava bean puree and mini Greek salsa

#### Dessert

- Poached Pears plated with vanilla éclair and rich chocolate sauce

## 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*

