

Fine dining menu

13 November 2008

Entrées

Butternut pumpkin soup with toasted coconut, crusty bread and zesty sour cream (v)

Rare teriyaki beef salad with mixed lettuce, herbs and crispy hokkien noodles

Vietnamese salad with fresh king prawns served with coconut lime dressing

Blue vein cheese & caramelized pear tart with rocket and cream of balsamic (v)

Pan seared scallops wrapped in pancetta on a fig & parmesan salad
with white balsamic dressing

Mains

Roasted pumpkin, pine nut & fetta ravioli with creamy smoked tomato & basil Napoli (v)

Grilled lamb cutlets on a mediterranean risotto with cognac mustard infused yoghurt

Eye fillet wrapped in prosciutto on kipfler potato & rocket with creamy porcini jus

Crispy skinned chicken breast filled with fetta, basil and olive on baby pear, tomato and rocket salad

Grilled atlantic salmon on baby spinach risotto with vanilla bean & lime salsa & bell pepper coulis

Desserts

White & dark chocolate mousse with raspberries and double cream

Frangelico panacotta with hazelnuts & vanilla anglaise

Crème Brulee with almond praline

2 course meal \$56.25 per person

3 course meal \$68.75 per person

Alternate drop main, please add \$5.00 per person

***All prices are exclusive of GST**

*Supplied by Luxury Charter Yacht (info@luxurycharteryacht.com)
For the Charter Operators*