



Sydney Harbour Yacht Charter

SMA (Boats) Pty Ltd
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Buffet menu

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

Includes:

A selection of bread rolls and butter

To start:

(Added per person on top of buffet price)

plate of freshly peeled king prawns with lemon wedges (3 prawns per person) (S) (GF)

\$8.40 per person

shucked pacific or Sydney rock oysters (market dependant) with assorted dressings and sauces (2 oysters per person) (S)

\$5.88 per person

sliced smoked salmon with red onion, capers, cream cheese, gherkins and crusty bread (S)

\$5.60 per person

Salads:

\$6.58 per person

garden salad with mesclun, avocado, cherry tomato, corn and marjoram (V) (VGN) (GF)

caprese salad with tomato, bocconcini and fresh basil (V) (GF)

\$7.84 per person

quinoa, roast vegetable and fresh herb salad served with lemon tzatziki and pomegranate dressing (V) (GF)

watermelon and fetta salad with torn mint and reduced balsamic (V) (GF)

grilled asparagus with shaved parmesan, mozzarella, baked prosciutto and truffle oil (V) (GF)

baby chat potato salad with seeded mustard mayonnaise and spring onions (V) (GF)

roasted root vegetables with garlic and rosemary (V) (GF) (VGN)

\$9.52 per person

salad of broccolini and snow peas with orange, chilli and toasted hazel nut dressing (V) (VGN) (GF)

caesar salad with lardons, croutons and anchovy dressing

Mains:

\$11.06 per person

melted Tasmanian salmon celeriac puree, labne and dill (S) (GF)

sage marinated chicken thigh on buttered green beans (GF)

\$12.18 per person

pan roasted South Coast blue eye with grape and pine nut salsa (S) (GF)

Portuguese marinated butterflied spatchcock with grilled lime

warm Thai beef on glass noodles, lime and coriander

seared pasture fed pork fillet on caramelised fennel and grilled apple (GF)

\$13.86 per person

Riverina lamb back-strap on Moroccan couscous with tzatziki

braised NSW Central Tablelands lamb with sautéed Dutch carrots and raisins (GF)

whole roasted Riverina, grass fed beef fillet with field mushroom jus (GF)

Dessert:

\$4.20 per person

assorted bite size macaroons

chocolate brownie fingers (V)

milk chocolate tart with crème Chantilly (V)

chocolate Baileys balls with coconut (V)

pineapple, rockmelon and strawberry brochettes (GF)

blowtorch caramelised lemon meringue pies (V)

mini chocolate dipped gelato cones (V)

* Please note – menu spend must be equal to or greater than \$850.00 or a chef charge of \$220.00 will apply