



**Sydney Harbour Yacht Charter**

SMA (Boats) Pty Ltd  
ABN:16 168 549 157  
P +61 2 9954 5126  
E info@shyc.com.au  
W www.shyc.com.au

## **Formal Plated Menu**

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

### **Entrée:**

#### **alternate serve (choose 2 entrees) \$25.20 per person**

poached Balmain bug, avocado, peach and chilli salad with

citrus vinaigrette (S) (GF)

Pan-roasted spatchcock on Moroccan style couscous, glazed cherry tomato and cucumber  
raita

sashimi plate with wasabi and soy (\$2 surcharge) (S) (GF)

butterflied Hunter Valley grain fed quail on wild rice salad with rocket, broccolini and  
pomegranate (GF)

steamed, wild caught, Petuna blue eye trevalla, chervil oil, fennel, grape and pine nut salsa  
(S) (GF)

baked forest mushroom tartlet with truffle oil (V)

king prawn and avocado salad with tomato, mango and eschallot salsa (S) (GF)

grilled Koo Wee Rup, Victorian asparagus with ricotta, white peach, walnuts and truffle oil  
(V) (GF)

seared Tasmanian scallops with pumpkin puree, toasted walnuts, apple and cress (S) (GF)

## **Main:**

### **alternate serve (choose 2 main courses) \$47.60 per person**

grilled, Riverina fillet of beef on Parisian mash, green beans, roasted cherry tomato and rosemary jus (GF)

roasted pork cutlet on sweet potato puree with spiced apple relish and Dutch carrots (GF)

pan-fried Jewfish on sautéed kipfler potatoes, shaved garlic squid, roasted fennel and lemon beurre blanc (S) (GF)

roasted duck breast on potato galette, with wilted bitter greens, asparagus and hazelnut vinaigrette (GF)

handmade pappardelle with slow braised lamb, ratatouille and parmesan

spice marinated chicken breast with herbed couscous, snow peas and citrus dressing

pan roasted salmon fillet with cucumber and mint salsa on wild rice (S) (GF)

honey baked pumpkin and wild mushroom risotto with sage butter (V) (GF)

## **Sides:**

### **\$11.20 per bowl (1 bowl per 4 people)**

shoestring fries with sea salt (V)

mixed leaf salad with balsamic dressing (GF) (V) (VGN)

parisian mashed potato (GF) (V)

warm broccolini with nut brown butter and almonds (V) (GF)

## **Dessert:**

**single choice \$23.80 per person**

**alternate serve (choose 2 desserts) \$26.60 per person**

baked individual milk chocolate tart with raspberry coulis and

vanilla anglaise (V)

Bailey's crème brulee with macerated strawberries and pistachio praline (V) (GF)

deconstructed pavlova with coulis, fruit and macerated berries (V) (GF)

stringy bark honey tart with caramelised fig and lemon cream (V)

rich chocolate cake with crème Chantilly and berries (V)

selection of Australian cheeses, lavosh, fig log and strawberries (V)

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