



# The Motor Yacht JBW

## COCKTAIL MENU

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**\$73.00 per person, including GST (For a Minimum Number of 20 Guests)**

**Choice of 8 items (including only one item marked \*)**

- Corn Cakes with Smoked Salmon & Horse Radish Cream
- Fresh Vietnamese Rice Paper Rolls with Dipping Sauce
- Fresh King Tiger Prawns with Lime Mayonnaise
- Rocket Omelettes on Toast with Pickled Ginger
- Tartlet of Beetroot with Goats Curd & Roasted Hazelnut
- Wholemeal Pancake with Roast Duck, Shallot & Cucumber
- Warmed Goats Cheese Tartlets with Capsicum & Chervil
- Char Grilled Mini Beef Medallions en Croute with Wasabi Mustard
- Warmed Potato Cake with Salmon Tartar
- Steamed Vegetable Dumplings with Black Vinegar
- Thai Fish Cakes with Dipping Sauce
- Baby Chicken Burgers with Baba Ghanoush & Tomato Relish
- Mild Korma Potato Balls with Coriander & Turmeric Dip
- Steamed Chinese Dumpling of Pork, Prawn & Bamboo Root
- Chicken Satay with a Spicy Peanut Sauce
- \*Beef Borguignonne, Chicken & Leek or Vegetarian Party Pies
- \*Gourmet Lamb Cutlets with Pesto Mayonnaise
- \*Beer Battered Flathead & Chips with Tartare Sauce
- \*Assorted Thai Curries with Jasmine Rice
- \*Selection of Australian Cheese with Crackers & Fruits

## STAFF WAGES

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The cost of the chef for cruises of a three hour duration is included in the above per person food cost. Additional wages for the chef will be charged on an hourly basis for cruises longer than three hours.

The cost of additional wait staff will be charged in addition to the per person food cost. For guest numbers below 20 there will be an additional labour charge of \$150.



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## BUFFET MENU

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**\$100.00 per person, including GST (For a Minimum Number of 15 Guests)**

### **CANAPES (Two Bites of Each Per Person)**

Wholemeal Pancake with Roast Duck, Shallot & Cucumber  
Fresh King Tiger Prawns with Lime Mayonnaise  
Beetroot Tart with Goats Curd & Roasted Hazelnut

### **BUFFET**

Slow Roasted Pepper Crusted Beef with Mustards & Relishes  
Char Grilled Chicken Fillet with Rosemary & Lemon  
Crispy Skinned Salmon with Roast Garlic & Eschallot Salad  
Barley & Mushroom Risotto  
Roast Chat Potatoes with Lemon Zest & Rock Salt  
Salad of Green Beans, Avocado and Seeded Mustard Dressing  
Salad of Roma Tomato, Caramelised Fennel & Mint with Pink Peppercorn Dressing  
Salad of Mixed Green Leaf with Vinaigrette Dressing  
Freshly Sour Dough Baguette with Butter

### **DESSERT**

Selection of Australian Cheeses with Crackers and Fruit  
Assorted Petit For Desserts  
Tea & Coffee

### **STAFF WAGES**

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The cost of the chef for cruises of a four hour duration is included in the above per person food cost. Wages for the chef will be charged on an hourly basis for cruises longer than four hours. The cost of additional wait staff will be charged in addition to the per person food cost. For guest numbers below 15 there will be an additional labour charge of \$150.