

# SEADUCED | SEADUCTION | PROMETHEUS

## Onboard Dining Menu 2019/2020



# Premium Dining for small groups

## Small Numbers BBQ Menu | \$78pp – 2 to 8 people

**Charcuterie / Antipasto** - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread/ Crackers

**Spiced & Peppered Rump Steak** - Chimichurri Sauce on the side

**Smoked Salmon** - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream

**Lemon Chicken** - Parsley / Minted Yoghurt

**Classic Potato Salad** - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion

**Quinoa Salad** - Roast Pumpkin / Coconut / Seeds / Mint

**Crusty French Baguette**

**Chocolate Brownie's & Cheese Platter**

## Small Numbers Canapé Menu | \$39.00pp - Minimum 4

**Smoked Salmon Tartlet** - Puff Pastry / Shallots / Dill

**Moroccan Vegan High-Top Cocktail Pie**

**Cumin Spiced Lamb Kofta** - Cucumber Tzatziki (Halal) (GF)

**Sugar Cane Prawns** - Coconut Dusted / Lime Sauce

**Arancini X 2** - Mushroom/Parmesan/Truffle Mayo (V) (GF)

**Sushi** - Wasabi / Pickled Ginger / Soy

# Buffet Menus

(Minimum Order: 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

## Buffet Menu 1 | \$46.00pp - Minimum 10

**Charcuterie/Antipasto** - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread/ Crackers

**Traditional Thai beef salad** - Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn  
Cucumber / Coriander Mint Lime Dressing

**Lemon thyme roast chicken** - Charred Lemon / Rosemary / Thyme

**Quinoa Salad** - Roast Pumpkin / Coconut / Seeds / Mint

**Kumera Salad** - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot / Balsamic

**Crusty French Baguette**



## Buffet Menu 2 | \$55.00 pp - Minimum 10

**Charcuterie/Antipasto** - Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /  
Vege Crudités / Olives / Feta / Bread / Crackers

**Traditional Thai beef salad** - Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn  
Cucumber / Coriander Mint Lime Dressing

**Lemon thyme roast chicken** - Charred Lemon / Rosemary / Thyme

**Caramelised onion pumpkin and pepper Polenta Tart**

**Smoked Salmon** - Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion /  
Dill / Horseradish Cream

**Kumera Salad** - Baby Spinach / Roasted Pine Nut / Chickpea / Shallot / Balsamic

**Exotic Rice Salad** - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/ Balsamic

**Crusty French Baguette**

## Buffet Menu 3 (Vegetarian) | \$44.00pp - Minimum 10

**Vegetable Tikka Masala**- Vegetables / Coriander / Chilli / Cumin / Garlic / Ginger / Tumeric / Cardamom

**Vegetable Pasta** - Celery / Carrot / Corn / Black Olives / Onion / Shallot /Garlic Dressing

**Traditional Italian Roasted Vegetable Frittata** - Seasonal Vegetables / Fresh Herbs

**Tofu & Black Mushrooms** - Julianne Carrots / Chilli Sesame Oil Dressing

**Exotic Rice Salad** - Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/ Balsamic

**Greek Salad** - Marinated Feta / Kalamata Olives / Plum Tomato / Cucumber / Red Onion /  
Crisp Lettuce / Lemon Oregano Dressing

**Classic Potato Salad** - Potato / Parsley / Dill Pickles / Egg / Mustard / Mayonnaise / Spring Onion

**Crusty French Baguette**

## Buffet Menu 4 (Asian Theme) | \$69.00 pp – Minimum 15

**Satay Chicken Peanut Coconut Sambal** - Coriander / Dry Fried Onion (Halal)

**Peking Duck Spring Roll** - Hoisin Plum Dipping Sauce

**Dumplings** - Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan

**Marinated Ocean Trout** - Ginger Soy / Baked / Crispy Skin / Snow Peas

**Tofu & Black Mushrooms** - Julianne Carrots / Chili Sesame Oil Dressing

**Drunken Chicken Breast** - Szechuan Star Anise Master Stock

**Braised King Prawns** - Broccolini / Garlic / Chili

**BBQ Pork Noodles** - BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots

**Chinese Greens** - Pak Choi or Choy Sum / Oyster Sauce

**Fresh Fruit Platter** - Seasonal Best / Sliced / Skin Off

**Steamed Rice**

**Custard Tart**

# Canapé Menus

## Light Canapé menu 1 (6 Pieces) | \$34.00pp - Minimum 10

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Moroccan Cocktail Pie (V)

Cumin Spiced Lamb Kofta (GF) - Cucumber Tzatziki (Halal)

Spicy Chicken Empanada

Prawn rice paper parcels (GF)

Arancini –(V) (GF)

## Light Canapé Menu 2 (6 Pieces) | \$34pp - Minimum 10

Polenta Onion Tart - Rosemary / Fig

Moroccan Cocktail Pie (Vegan)

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (Gf)

Mediterranean Filled Pumpkin Flower - Diced Pumpkin / Coriander / Onion / Cumin

Thai Beef Rice Paper Roll - Snow Pea / Capsicum / Cucumber / Coriander Mint Lime

## Canapé Menu 1 (12 Pieces) | \$60pp - Minimum 10

Moroccan Cocktail Pie (Vegan)

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (GF)

Petite Chicken & Leek Pie - Celery / Spring Onions

Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)

Best Market Oysters - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce

Pumpkin Goats Cheese Tartlet - Caramelised Onion / Pine-nut

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Skewered Lamb Kofta X 2 - Cumin Spiced / Cucumber Tzatziki

## Canapé Menu 2 (14 Pieces) | \$70.00pp - Minimum 10

Moroccan Cocktail Pie (Vegan)

Arancini - Blue Cheese / Caramelised Onion(V) (GF)

Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)

Best Market Oysters - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2

Assorted Nori - Fish / Prawn / Chicken / Veg / Egg

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2

Steak Green Peppercorn Pie

# Platters

## Starters / Entrees

### Charcuterie / Antipasto Platter | \$120.00 – 8 to 10 People

Bresaola  
Prosciutto  
Salami  
Eggplant ~ Chickpea ~ Tzatziki Dip  
Vege Crudités  
Olives  
Feta  
Bread & Crackers

### Cheese Platter | \$120.00 – 8 to 10 People

Australian & Imported Cheese  
Cheddar / Wash Rind / Blue / Brie / Crackers  
Dried Fruits & Nuts

### Vegetarian Antipasti & Mezze Platter | \$120.00 – 8 to 10 People

Hummus  
Baba Ganoush  
Grilled Vegetables  
Dolmades  
Olives  
Bocconcini  
Pickled Vegetables  
Grissini / Lavosh & Turkish

### Oyster's, Prawn, Salmon Platter | \$137.00

Oysters - (12)  
King Prawns - (12)  
Smoked Salmon (12 Slices)  
Baguette

### Smoked Salmon Platter | \$120.00 – 8 to 10 People

Crusty Baguette  
Grilled Lemon  
Capers  
Pickled Red Onion  
Dill & Horseradish Cream

## Light Lunch / Snacks

### Sushi Platter – Nori | \$120.00

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado

### Rice Paper Roll Platter | \$100.00

(10 Rolls in Total / Cut in Half)

**Prawn** – With Lychee / Mint & Coriander

**Vietnamese Vegetable** – (Gluten Free / Vegan)

**Satay Chicken** – Carrot / Capsicum / Cucumber / Coriander

**Thai Beef** – Vermicelli Noodles / Snow Peas / Capsicum / Cucumber

Varied sauces

### Point Sandwich Platter| \$100.00

(10 Sandwiches in Total)

**Chicken** – Chopped Breast / Italian Parsley / Mayonnaise

**Fillet Beef** – Smoked / Cheese / Mustard / Pickles / Lettuce

**Salad** – Avocado / Tomato / Cucumber / Lettuce / Vegan

**Ham** – Cheddar / Roma Tomato / House Mayo / baby Spinach

**Egg** – Copped Egg / Mayo / Chives / Lettuce / Diverse Bread

### Wraps Platter| \$62.00

(12 Pieces in Total)

**Falafel** – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt / Chili

**Smoked Salmon** – Crème Cheese / Pickled Onion / Capers / Spinach

**Chicken Caesar Schnitzel** – Cos Lettuce, Parmesan, Bacon, Dressing

**Double Smoked Ham** – Cheddar / Roma Tomato / Mayo / Baby Spinach

### Baked Bites Platter | \$120.00

(27 pieces in total - 3 of each)

**Cauliflower Sausage Roll**

**Petite Chicken & Leek Pie**

**Vegetarian Samosa**

**Mini Steak Pies**

**Chicken Empanada**

**Moroccan Vegan Cocktail Pies**

**Smoked Salmon Tartlet**

**Arancini – Mushroom & Parmesan**

# Desserts

## **Fresh Fruit Platter | \$69.00**

Seasonal Best / Sliced / Skin Off

## **Sweet Treats Platter | \$69.00**

Double Chocolate Brownie Square

Passion-Fruit Polenta Cake

French Macarons

## **Cheese & Brownies Platter for One | \$16.00**

(Minimum 10 people, must be ordered with a main menu item)