



COAST
HARBOUR CRUISES

BUFFET



SILVER BUFFET - \$65.00 PP

Chef's selection of canapés - 3 per person

Aged Angus grain fed eye fillet, sealed & slow roasted with horseradish demi glaze.

Bungalow maple glazed, cured & smoked premium leg ham, cooked & sliced onboard with relishes & mustards.

Free range organic chicken, oven roasted with fresh asparagus, cherry tomatoes with a chive veloute sauce.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion & thyme).

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta balsamic reduction & toasted pine nuts.

Baby salad leaves with cherry tomato, avocado & lemon dressing.

From our chef's suggested menu's please change any salad from our additional salads menu listed below, our baby salad leaves are always included.

BAKERS BASKET

DESSERT

Assorted French Style Macarons - (GF)
Traditional mixed Berry or Lemon bite size cheese cakes
Dense Dark Chocolate & Pecan Fudge Brownie
White Chocolate & Macadamia Fudge Brownie

Fruit platter of seasonal fruits & berries.

Freshly brewed coffee & tea varieties.

Please note we can custom any menu to suit your preference.



GOLD BUFFET - \$75.00 PP

Chef's selection of canapés - 3 per person

Fresh cooked prawns - seasonal varieties served with lemon & accompaniments.

Aged Angus grain fed eye fillet, sealed & slow roasted with red onion horseradish soubise & mustard foam emulsion.

Bangalow maple glazed, cured & smoked premium leg ham, cooked & sliced on board with relishes & mustards.

Free range organic chicken, oven roasted with fresh asparagus, cherry tomatoes with a chive veloute sauce.

Whole Atlantic salmon fillets, deboned & roasted, topped with fresh prawns & seaweed.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion & thyme).

Broccoli flowerette with roasted pine nuts & cherry tomatoes with a yogurt dressing.

Cumin glazed pumpkin, spinach leaves, Spanish onion, Persian feta & toasted pine nuts.

Baby salad leaves, cherry tomato, avocado, cucumber with Coast house dressing.

From our chef's suggested menu's please change any of the 2 salad from our additional salads menu listed below, our baby salad leaves are always included.

BAKERS BASKET

DESSERT

Assorted French Style Macarons - (GF)

Traditional mixed Berry or Lemon bite size cheese cakes

Dense Dark Chocolate & Pecan Fudge Brownie

White Chocolate & Macadamia Fudge Brownie

Fruit platter of seasonal fruits & berries.

Freshly brewed coffee & tea varieties.

Please note we can custom any menu to suit your preference.



PLATINUM SEAFOOD BUFFET - \$110.00 PP

Minimum numbers of 40 Guests apply

Chef's selection of canapés - 3 per person

Freshly shucked Sydney Rock oysters, seasonal varieties, lime & lemons wedges.

Fresh cooked prawns, seasonal varieties, with Coast house dressing.

Warm baby octopus salad with chilli garlic dressing.

Beer battered Flat Head fillets with homemade tartar sauce.

Thai style King prawns with Asian vegetables & glass noodles.

Aged Angus grain fed eye fillet, sealed & slow roasted with red onion horseradish soubise & mustard foam emulsion.

Whole Atlantic salmon fillets, deboned & roasted, topped with fresh prawns & seaweed.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Broccoli flowerette with roasted pine nuts & cherry tomatoes with a yogurt dressing.

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, Persian feta balsamic reduction & toasted pine nuts.

Baby salad leaves, cherry tomato, avocado, cucumber with Coast house dressing.

From our chef's suggested menu's please change any of the 2 salads from our additional salads menu listed below, our baby salad leaves are always included.

BAKERS BASKET

DESSERT

Selection of cheeses - washed rind, cheddar, brie, blue served with crostini, water crackers.

Dried fruits & nuts.

Assorted French Style Macarons - (GF)

Traditional mixed Berry or Lemon bite size cheese cakes

Dense Dark Chocolate & Pecan Fudge Brownie

White Chocolate & Macadamia Fudge Brownie

Fruit platter of seasonal fruits & berries.

Freshly brewed coffee & tea varieties.

Please note we can custom any menu to suit your preference.



COAST SALADS

From our chef's suggested menu's please change any of the salads from our additional salads menu, our baby salad leaves are always included.

Classic potato salad with shallots & whole grain mustard mayonnaise.
(served as a choice from twice cooked chat potatoes)

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta.

Broccoli flowerette with roasted pine nuts & cherry tomatoes with a yogurt dressing.

Brown rice, kumera, pine nuts, baby spinach, honey balsamic vinegar & preserved lemon.

Mediterranean cous cous.

Classical Greek salad.

Sweet red pepper, roasted artichoke, baby beets, grilled haloumi served with olive tapenade.

Rocket with gorgonzola, pears & spiced pecans.

Salad nicoise, with steamed green beans, quail eggs, cos lettuce, black olives, anchovies & baby potatoes with a Provencal dressing.

Classical Caesar salad.

Quinoa with roasted pumpkin feta, pine nuts & rocket.

Quinoa with kale, mango, avocado, tomato, cucumber & shallots.

Kale with seasonal fruit, almonds & walnuts with organic honey dressing.

Please note we can custom any menu to suit your preference.