# SPELLBOUND
# Onboard Dining Menu

Delivery fee $40.00

**Premium Dining for small groups**

**BBQ Menu $92pp – 2 to 8 people**

Celebrate Grazing - Charcuterie / Antipasto Platter|
Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
Peppered Rump Steak - mustard on the side
Smoked Salmon –Crackers / 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 - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
Crusty French Baguette
Chocolate Brownie Platter – 8 pieces
Cheese Platter – small platter

**Classic BBQ Menu $59pp Min 10 pax**

Celebrate Grazing - Charcuterie / Antipasto Platter|
Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
Classic pork or beef sausages
Chicken skewers / cracked pepper
Greek Salad -Tomato/ red peppers/onion/fetta/ olives/ cucumber
Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
Bread roll and butter

**Seafood buffet $90pp min 10 pax**

Grilled garlic prawns
Chargrill salmon fillets
Sydney Rock Oysters
Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
Crusty French Baguette
Chocolate Brownie Platter – 8 pieces
Cheese Platter – Small Platter

# Buffet Menus

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 | $62.00pp - Minimum 10**

Celebrate Grazing - Charcuterie / Antipasto Platter
Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
Thai beef salad - Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soya Dressing (GF)
Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
Quinoa Salad - Quinoa, chickpeas, carrots, shallots, parsley, Moroccan spice, preserved lemon, vinaigrette
Mixed Vegetable Salad - Classic mixed roasted vegetables, pumpkin, carrots, beetroot, red peppers, semi dried tomatoes, tarragon salad
Crusty French Baguette

**Buffet Menu 2 (Asian Theme) | $90.00 pp – Minimum 15**

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)
Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
Braised King Prawns - Broccolini / Garlic / Chili
BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
Steamed Jasmine Rice
Custard Tart

**Buffet Menu 3 - $29.00 – Minimum 20**

Portuguese baked chicken
Green Garden Salad
Coleslaw Salad - white and red cabbage, carrots, apple, capsicum, shallots, toasted pine nuts, dill, whole egg mayonnaise salad
Bread Rolls

**Buffet Menu 4 | $55.00 – Minimum 15**

Portuguese-Baked Chicken w/ Preserved Lemon and Parsley [GF]
Slow cooked beef cheeks, master stock, mushrooms
Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
Caprese Salad, Baby Mozzarella, Tomatoes, Basil (GF, V)
Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion, Oregano (V, GF
Bread Rolls

# Canapé Menus

**Small Numbers Canapé Menu | $50.00pp - Minimum 4**

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Moroccan Vegan Cocktail Pie
Grilled chicken skewers, chermoula, lime topping
Cucumber Tzatziki (Halal) (GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Arancini X 2 Roasted Pumpkin & Sage Truffle Mayo (V)
Sweetcorn fritters – Avocado salsa

**Baked Bites Platter | $152.00**

(28 pieces in total - 4 of each)
Spinach ricotta Roll (GF) Petite
Chicken & Leek Pie
Mini Steak Pies
Chicken Empanada
Moroccan Vegan Cocktail Pies
Smoked Salmon Tartlet
Arancini – Roasted Pumpkin & sage

**Light Canapé menu 1 (6 Pieces) | $49.00pp - Minimum 10**

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Moroccan Cocktail Pie (V)
Grilled chicken skewers, chermoula, lime topping - Cucumber Tzatziki (Halal) (GF)
Spicy Chicken Empanada
Tiger Prawn & green mango rice paper rolls (GF)
Roasted Pumpkin & Sage Arancini Mint / Coriander / Chili Sauce –(V) (GF)

**Light Canapé Menu 2 (6 Pieces) | $49.00pp - Minimum 10**

Mini caramelised tomato and fetta tarts
Moroccan Cocktail Pie (Vegan)
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (Gf)
Slow Cooked Lamb pie – Slow cooked lamb shoulder, rich vine ripened tomato
Chicken Rice Paper Roll - Steamed chicken, shiso cress, rice paper rolls (GF, DF)
Skewered Chicken X 2 - Cucumber Tzatziki

**Canapé Menu 1 (12 Pieces) | $79pp - Minimum 10**

Moroccan Cocktail Pie (Vegan)
Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (GF)
Petite Chicken & Leek Pie - Celery / Spring Onions
Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)
Best Market Oysters (orders x 12) - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Tartlet of wild mushrooms, slow cooked garlic-

Charred salmon, sweet soy and fresh basil (GF)
Skewered Chicken X 2 - Cucumber Tzatziki

**Canapé Menu 2 (14 Pieces) | $112.00pp - Minimum 10**

Moroccan Cocktail Pie (Vegan)
Arancini – 4 cheese – truffle dipping sauce(V)
Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)
Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)
Best Market Oysters (ordered x 12) - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2
Assorted Fresh Rice Paper Rolls - Tofu / Prawn / Chicken / Veg
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2
Steak Green Peppercorn Pie

# Platters / Starters / Entrees

**Celebrate Grazing - Charcuterie / Antipasto Platter| $185.00– 8 to 10 People**

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

**Celebrate at Work | $258.00 – 8 to 10 people**

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup
20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned and served with Heinz ketchup
20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta and cheddar & onion jam

**Cheese Platter | $145.00 – 8 to 10 People**

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers

**Celebrate Vegetarian Grazing -Vegetarian Antipasti & Mezze Platter| $135.00 – 8 to 10 People**

A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

**Oyster's, Prawn, Salmon Platter | $169.00**

Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips

**Smoked Salmon Platter| $145.00 – 8 to 10 People**

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

**Rice Paper Roll Platter | $126.00**

(10 Rolls in Total / Cut in Half)
Prawn – Tiger prawn & green mango rice paper rolls (GF)
Vegetarian – Tempura tofu and banana flower salad (GF) (V)
Vegetarian - Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V)
Chicken – Steamed chicken, shiso cress, green papaya (GF)
Varied sauces

**Point Sandwich Platter| $126.00**

(10 Sandwiches in Total)
Chicken – Chopped Breast / Italian Parsley /Mayonnaise
Rare Roast Beef – Smoked / Cheese / Mustard / Pickles /
Lettuce
Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan
Ham – Cheddar / Roma Tomato / House Mayo / baby
Spinach Egg – Chopped Egg / Mayo / Chives / Lettuce /
Diverse Bread

**Wraps Platter| $81.00**

(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 Shaved Ham – Cheddar / Roma Tomato / Mayo /Baby
Spinach

**Gourmet Mixed Pies & Sausage Rolls – $69.00 - 15 pieces**

Delicious House made puff pastry, slow braised fillings, and Heinz ketchup

# Desserts

**Fresh Fruit Platter | $89.00**
Seasonal Best / Sliced / Skin Off

**Sweet Treats Platter | $89.00**
3x Double Chocolate Brownie Square
3 x Blueberry Almond Frangipane (GF)
3 x French Macaroons (GF)

**Celebrate Dessert| $140.00 – 20 pieces**
5 x Mini macaroons
5 x Lemon tart, smashed meringue, fresh mint
5 x Chocolate tart, white chocolate ganache
5 x Mini Pavlovas, passion fruit curd, fresh mint