

DROP THE ANCHOR ALL DAY MENU

On Arrival Grazing Table

Selection of toasted bread, Chef's fresh dips, seasonal fruit
Australian and international cheese, antipasto and crackers

Seafood Platters

Platters of Prawns served with thousand islands dressing and lemon wedges
Makers mark Kilpatrick, Natural, Thai style, champagne and black caviar fried oyster

Buffet Main

Bourbon glazed 12-hour slow cooked pork belly with crispy shallot and pork belly crumble
Crispy Southern fried Moreton bay bug with a mango and pineapple salsa
Sides of salmon cooked in Champagne and saffron
Lamb lollipops infused with lemon, thyme and rosemary
Beef burger with a onion ring served with a brioche roll
Three nut chicken satay skewers finished with a roast macadamia crumble
Sweet potato, apple and rocket salad
Caesar salad with drunken anchovies
Asparagus, spinach, cherry tomato, bocconcini and balsamic glaze salad
Mustard roast potato salad
Selection of bread rolls
Condiments

Petite Sweets

Chef's selection of petite sweets

Chef's Hot Party Platters

Pies, quiche, thick vegetable spring rolls, bruschetta

Inclusions

Chef and Hostess staff onboard to prepare, set up, serve and clear over 3 hours
Cooking Equipment
Clothed trestle tables
Service ware and napkins

\$120 per guest (minimum 40) | Service Fee \$220 | Each hour after 3 hours is \$70 per hour