

THE CAPTAINS TABLE SEAFOOD MENU

CANAPÉS - MAIN - CHEESE

Chef's Selection of Canapés on arrival x 3

Shared Table Menu

Crown of baked Tasmanian salmon coated in a lemon and herb olive oil

Chef's signature Sticky Thai chilli mud crab

Grilled tiger prawns in a garlic and lemon butter sauce

Mussels in a tomato and chorizo sauce

Oysters 3 Ways - Mornay, Makers Mark Kilpatrick and Natural

Chef's signature champagne and Black caviar battered barramundi

Sides

Parmesan and truffle French fries

Seasonal vegetables

Mixed leaf salad

Sweet potato, red onion and rocket salad

Bread rolls and butter

To Finish

Selection of cheese, quince paste, grapes and crackers

Inclusions

Chef and Hostess staff onsite to prepare, set up, serve and clear over approximately 3 hours

Cutlery, Crockery and white linen napkin per guest

Side plate, knife, bread roll and butter per guest Service ware and napkins

Salt and pepper

\$170 per guest (Minimum 15) | Service Fee \$220 | Each hour after 3 hours is \$70 per hour