

MAKE IT COUNT SAILING EXPERIENCES

Catering / Formal sit-down menu

Our menus are designed to suit different types of occasions and taste, and can be adjusted to suit your needs or special dietary requirements. Please contact us to discuss further options.

Formal sit-down menu | \$175 per person

This menu is suitable for formal entertaining and special occasions for up to six guests. Includes three selections of canapés, a main course and desert.

Canapés

Choose three selections from the following options:

- Lamb kofta with spiced yoghurt dipping sauce (gf)
- Wagyu beef with roasted capsicum and mustard cream (gf)
- Platter of peeled prawns with dipping sauce (gf)
- Lavoche smoked salmon pinwheels with horseradish cream and chives
- Mini corn fritters served with sweet chill and coriander dipping sauce (v)
- Mini zucchini and feta fritters served with caramelised chilli jam (v)
- Tandoori chicken skewers with dipping sauce (gf)
- Tartlets with Woodside goats curd and vinacotta roasted eschallots (v)

Entrée

Choose one selection from the following options:

- Spinach and leek soup with crème fraiche and garnished with leek shards (gf) (v)
- Roasted tomato and capsicum soup with pan fried scallops (gf) (v)
- Antipasto plate with fresh burrata, San Danielle aged prosciutto, char grilled artichokes and heirloom tomato salsa (gf)
- Warm smoked trout with salad of watercress, shaved fennel and fresh herbs with lemon and salmon roe dressing (gf)
- Asian sweetcorn soup with ponzu, served with plucked blue swimmer crab

Main

Choose one selection from the following options:

- Boned and rolled chicken with jus, roasted pear chutney and served with potato gratin
- Roasted wagyu beef with char-grilled vegetables, served with mustard cream and potato gratin (gf)
- Smoked duck breast with celeriac puree, poached leeks and roasted truss tomatoes, served with jus (gf)
- Lamb back-strap wellingtons served with ratatouille and baby bean salad (gf)

Deserts

Choose one selection from the following options:

- French apple tart with vanilla bean cream (v)
- Roasted rhubarb tart with mascarpone cream (v)
- Chocolate tasting plate with shot glass dark chocolate mousse, chocolate and raspberry brownie with dark chocolate dipped ice cream balls (v)
- Salted caramel and dark chocolate tart served with vanilla cream (v)
- Individual tiramisu with raspberries (v)

Key

(gf) Gluten free

(v) Vegetarian