

menu

Private Dining Menu

- TWO COURSE: Single Selection Choice of (1) Entree & (1) Mains or (1) Main & (1) Dessert | \$71.40 pp*
- TWO COURSE: Alternate Drop Choice of (2) Entrees & (2) Mains or (2) Mains & (2) Desserts | \$76.90 pp*
- THREE COURSE: Single Selection Choice of (1) Entrée, (1) Main & (1) Dessert | \$84.60 pp*
- THREE COURSE: Alternate Drop Choice of (2) Entrees, (2) Mains & (2) Desserts | \$90.10 pp*

* plus the Chef @ \$80p/hour for the length of the charter

Maximum of 6, larger groups may be accommodated on request.

Entrees

- Seared Scallops w/ a black risotto, pea puree & tomato salsa. (gf)
- Grilled Scallops w/ sweet chilli sauce & crème fraiche. (gf)
- Chicken Malay Skewers w/ a warm peanut sauce, coriander & jasmine rice. (gf) (df)
- Twice cooked Pork Belly w/ crispy noodles & a sticky Asian style sauce. (gf) (df)
- Polenta Cake w/ caramelised onion & goats' cheese. (v) (gf)
- Stuffed Field Mushroom w/ black rice, walnuts & vegan parmesan. (vg) (gf) (df)
- Chargrilled Prawns w/ a creamy cucumber & dill salad. (gf)
- Smoked Salmon w/ capers & a honey mustard dressing. (gf) (df)
- Grilled Watermelon & Halloumi Salad. (v) (gf)
- Seared Scallops w/ a beetroot puree & prosciutto crumble. (gf)

If you have any allergies or intolerances, please let us know upon ordering.



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Mains

- Grain Fed Eye Fillet w/ truffle potato cake, baby carrots, broccolini & red wine jus. (gf)
- Chicken Prosciutto Roulade filled w/ camembert & asparagus served w/ baby carrots, broccolini & a sundried tomato pesto. (gf)
- Braised Beef Cheeks w/ truffle pommes puree, parsnip crisps & a beef & port jus. (gf)
- Crispy Skin Salmon w/ broccolini, baby carrots and an avocado and caper puree. (gf)
- Grilled Vegetable & Halloumi Stack w/ a rocket & basil pesto. (v) (gf)
- Coconut & Macadamia crusted Barramundi w/ a green curry sauce, pac choi & grilled eggplant. (gf) (df)
- Raw Pad Thai Noodle Salad w/ capsicum, cabbage & rice noodles, mint, cashews, coriander & a peanut, ginger & lime dressing. (vg) (gf) (df)

Desserts

- Milk Chocolate Mousse w/ Salted Caramel, cream & chocolate shards. (gf)
- Sticky Date Pudding w/ butterscotch sauce & vanilla-bean ice-cream.
- Chocolate Panna Cotta w/ espresso syrup, strawberries & Chantilly cream. (gf)
- Strawberries & Cream Eton Mess w/ Chantilly cream, meringue & crushed pistachios. (gf)
- Baked Pears w/ hazelnut cream & crushed hazelnuts. (gf)
- Deconstructed Lemon & Raspberry Cheesecake.
- Apple & Pear Crumble w/ a chilled berry coulis. (vg) (df)

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CLUBNAUTICAL

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Additional Information

- Additional Wait Staff available on request.
- To personalise your dining experience, please contact us for further information regarding items for hire.
- Public Holiday surcharge of 15% applies to any order for a public holiday.
- Catering must be paid for no later than 3 weeks before your charter date.
- Prices subject to change
- Menu may vary slightly due to availability
- Menu available on the Gold Coast only on vessels with BYO catering.

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