



Yarranabbe Cruising Canapés \$49pp + \$280 on board chef.

Select 10 Items | We suggest 5 cold, 5 hot

Minimum 25 People | Petit Fours included

Hot Selection

Porcini, mozzarella arancini with pesto cream

Gourmet beef or lamb pie with red capsicum relish

Petit pastry parcel | select one | Chicken & leek |
Lamb & pomegranate

Selection of mini quiches

Gourmet topped pizette

Vegetable samosa with spiced hummus

Pumpkin, almond samosa with mint yoghurt

Spinach & cheese triangle with red capsicum puree

Barramundi batons with herb and caper sauce

Asian snapper cake with spicy plum sauce

Shredded coconut prawn with lime aioli

Chicken Skewer | select one | Moroccan with lemon
yoghurt | Thai with satay sauce | Lemon & Oregano
with Tzatziki

Mini Wagyu beef cheese burger with relish

Mini beef wellington with Dijon aioli

Vegetarian spring roll with spicy plum sauce

Cold Selection

Gourmet chicken, celery & lemon mayo sandwich

Slider Selection | Select one | Pesto chicken
| Smoked salmon & herbed cream cheese | Pulled
Pork with apple slaw | Asian beef w pickled
cucumber

Ratatouille, marinated feta tartlet

Balsamic fig, blue & prosciutto tartlet

Sashimi tuna cubes, wasabi cream

Smoked salmon & herbed cream cheese blini

Peeled Crystal Bay prawn & lime aioli

Freshly shucked oysters with soy, mirin, pickled
ginger & shallot

Peking duck, hoi sin & ginger pancake

Vegetable & sesame rice paper rolls

Thai beef or chicken salad wonton cup

Yadda Yadda Bowl Selections

**Select 1 bowl for additional \$10 pp, or can be
selected in place of 3 canape items.**

Silken poached chicken with Sichuan soy and
charred green vegetables

Karrange chicken with shredded veg and soba
noodles

Fragrant Thai green chicken curry and rice

Beef rendang and rice

Chilli beef, sour cream, avocado salsa and
coconut rice

Thai beef salad and tangy lime dressing

Salmon with preserved lemon and dill with
shredded snow peas

Asian infused salmon and rice

Lamb korma with kumara and toasted almonds



Yarranabbe Just Cruisin' Menu

\$45pp

Minimum 20 People

\$ 50.00 delivery fee on Sundays and Public Holidays

Canapés

Vegetable & sesame rice paper rolls with spicy plum sauce

Peeled Crystal Bay prawns & lime aioli

On the Grazing Table

Salt & pepper crusted yearling eye fillet, sliced leg ham with sides of mustards, relish and béarnaise

Antipasto platter with char grilled vegetables, Italian salami, marinated feta, frittata, hummus, pesto and marinated olives

Farmhouse three-cheese selection, dried & seasonal fruits with crackers

Basket of fresh and toasted breads

Mini chocolate fudge brownie with fresh strawberries



Yarranabbe Buffet - \$75pp + \$280 on board chef

Select 2 Canapés, 2 Mains, 3 Sides & 1 Dessert | Minimum 12 people Includes bread

Canapé Selection – select 2

Hot

Petit pastry parcel select one | Chicken & leek | Lamb & pomegranate

Selection of mini savoury quiches

Porcini, mozzarella arancini with pesto cream

Mini beef wellingtons with Dijon aioli

Fresh barramundi batons with herb and capes sauce

Cold

Smoked salmon & herbed cheese blini

Freshly shucked oysters with soy, mirin, pickled ginger & shallot

Peeled crystal bay prawns & lime aioli

Peking duck, hoi sin & ginger pancake

Balsamic fig, blue & prosciutto tartlet

Mains – select 2

Hot

Lime and sumac chicken breast, spiced kumara wedges with pomegranate and balsamic dressing

Moroccan spiced chicken or fish, almonds & minted yoghurt

Warm salt & pepper crusted yearling eye fillet with sides of mustard and béarnaise

Atlantic salmon fillet, sesame crust, lemongrass & coriander glaze

Fresh baked tart select one | Asparagus, heirloom tomatoes and basil | Caramelised onion, lemon thyme & goats curd

Cold

Oven roasted kumara, tomato, basil frittata with shaved parmesan

Char grilled chicken, mango cheeks, almonds, English spinach with lemon dressing

Oven roasted prosciutto, sage wrapped chicken breast with marsala sauce

Thai beef, greens, cherry tomato & lime dressing

Lamb back strap with mint, feta and heirloom tomato salsa



Sides – select 3

Oven roasted baby beetroot, goats curd & baby English spinach salad

French bean, snow pea, orange & hazelnut salad

Infinite tomato party salad with mixed herb dressing

Brown rice, quinoa, cucumber, feta and pomegranate

Puy lentil, beetroot, kumara, bacon & goats curd salad

Mediterranean roasted root vegetables with Vincotto dressing

Potato salad w honey mustard and toasted almonds

Mix it up green leafy salad

Select one leaf type | Baby English spinach | Rocket | Mixed leaf

Select three ingredients | Shaved Parmesan | Pear | Oven roasted tomato | Crispy prosciutto

Mixed olives | Greek feta | Pine nuts | Avocado | Baby beetroots | Cucumber

Select one dressing | Sweet seeded mustard | Vincotto balsamic | Sweet soy

Dessert – select 1

French baked apple flan, double cream with caramel drizzle

Lemon delicious tart with smashed blueberries and cream

Raspberry Pavlova roulade & marinated berry compote

Seasonal fresh fruit platter, passionfruit syrup & double cream

Farmhouse three-cheese selection, dried & seasonal fruits with crackers

Selection of frivolities:

Chocolate brownie, white rocky road, pistachio biscotti, macadamia shortbread, strawberries



Yarranabbe Seated Menu

Select 2 Canapés, 1 Entrée, 1 Main & 1 Dessert | Minimum 12 people | Maximum 20 people

\$85 per person + \$280 for on board chef | Includes bread

Surcharges apply on longer charters | 15% surcharge on Public Holidays

Canapé Selection – select 2

Cold	Hot
Smoked salmon & herbed cheese blini	Petit pastry parcel select one Chicken & leek
Sashimi tuna cubes, wasabi cream	Lamb & pomegranate
Peeled crystal bay prawns & lime aioli	Selection of mini savoury quiches
Peking duck, hoi sin & ginger pancake	Porcini, mozzarella arancini with pesto cream
	Mini beef wellingtons with Dijon aioli

Entrée Selection - select one

Char grilled asparagus, slow roasted vine tomatoes, torn buffalo mozzarella & Vincotto dressing

Antipasto plate consisting of marinated vegetables, cured meats, seasonal fruit & wood fired bread

Petuna smoked salmon, micro herb salad, tomato and avocado salsa and mustard seed dressing

Caramelised onion, lemon thyme, goats curd tart with micro herb salad

Roasted Peking duck, soba noodle, shredded vegetables and asian dressing



Main Selection – select 1

- Yearling beef fillet with a salt and pepper crust, smashed potatoes, seasonal greens with shiraz jus
- Prosciutto wrapped yearling beef mignon, potato galette, seasonal greens with a red wine & rosemary jus
- Herb crusted lamb back strap, spiced sweet potato puree, seasonal greens and port jus
- Sage & pancetta wrapped chicken breast, marsala sauce with paris mash and oven roasted field mushroom
- Pomegranate molasses, sumac glazed chicken on spiced sweet potato puree and green beans
- Roast chicken breast with saffron, hazelnut and honey, herb and olive chats with seasonal greens
- Preserved lemon and dill crusted salmon fillet, tomato and cucumber salsa with roasted potatoes
- Blue eye cod, fine-diced ratatouille, roasted chat potatoes, seasonal greens and garlic aioli

Dessert Selection – select 1

- French baked apple flan and double cream with caramel drizzle
 - Vanilla & lime pannacotta, citrus salad and lemongrass syrup
 - Salted chocolate and caramel tart with cinnamon cream
 - Lemon delicious tart with smashed blueberries and cream
 - Raspberry pavlova roulade & marinated berry compote
 - Seasonal fresh fruit platter, passionfruit syrup
 - Farmhouse three-cheese selection, dried & seasonal fruits with wafers
- Selection of frivolities:
- Chocolate brownie, white rocky road, pistachio biscotti, macadamia shortbread, strawberries