



Private Charter
**VAGABOND
SEAFOOD BUFFET**

3-course seafood & carvery seated buffet

APPETISERS

Served in cocktail style

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)
Spiced Thai fish cakes with sweet chilli sauce

BUFFET SELECTION

Select one of the following roast meats

Slow-cooked, pulled beef brisket with gravy and assorted condiments (gf)
Tender seasoned pulled pork with apple sauce (gf)

Select one of the following chicken options

Classic BBQ chicken (gf)
Moroccan spiced chicken with yogurt and mint sauce (gf)
Tandoori style chicken with yogurt and mint sauce (gf)

Fresh seafood selection

Fresh tiger king prawns served with Thousand Island dressing and lemon wedges (gf)
Chilled Sydney rock oysters served with sea salt and lemon wedges (gf)
Whole baked Atlantic salmon served with tartare sauce and fresh lemon (gf)

Also at the buffet

Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)
Platters of continental cured meats (gf)
Wild mixed leaf salad (v) (gf)
Macaroni pesto salad with marinated roast vegetables and parmesan (v)
Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)
Finely sliced classic coleslaw (v)
Crusty mixed dinner rolls (v)

DESSERT

Select two of the following desserts

Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)
Platter of freshly sliced seasonal fruits (v) (gf)
A delicious assortment of cakes (v)

Accompanied by

Freshly percolated coffee and a selection of herbal tea
Vagabond Chocolates

Dietary requirements catered to upon request. Speak with your friendly event coordinator.
Min. 72 hours' notice required.