

STATE
OF THE
ART
SYDNEY

A.Q.A.
SYDNEY

Buffet options
on board MV AQA Sydney & MV State of the Art Sydney

buffet menu one

\$76.00 including GST

canapé

peking duck pancake with spring onion, cucumber and hoisin sauce
asparagus and persian fetta cheese flan
caramelised onion and goat cheese chausson with piquant tomato chutney
thai prawn and shredded coconut salad wrapped in a betal leaf

buffet

assorted boutique bread rolls with butter
ocean cooked king prawns with dill aioli
chilled pacific oysters with cucumber lime and mirin
caesar salad with crispy bacon and anchovy dressing
new potato salad with creamy mustard seed dressing
flaked tuna and green bean salad with olive, semi dried tomato and
balsamic dressing
bbq'd salmon fillets with grilled baby eggplants, toasted pine nuts and
basil pesto
grilled breast of chicken with sautéed artichoke and herb dressing
middle eastern lamb tagine with english spinach and mango chutney

dessert

selection of australian cheese, dried fruits and assorted crisp breads
fresh seasonal fruit platter

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buffet menu two

\$87.00 including GST

canapé

tian of crab, avocado and tomato salsa on chinese spoon
peking duck pancake with spring onion, cucumber and hoisin sauce
mini forest mushroom flan with bell pepper chutney
melted salmon and caper tart with creme fraiche

buffet

assorted boutique bread rolls with butter
king prawn salad with avocado, macadamia nuts, lemon pepper dressing
chilled pacific oysters with cucumber lime and mirin
crisp green asparagus with shaved parmesan and tomato and rosemary
confit
hot buttered chat potatoes with rosemary and sea salt
salad of baby spinach with roasted pumpkin and persian fetta with saffron
and red wine vinaigrette
flaked salmon through farfalle with broccolini, caper and dill dressing
prosciutto wrapped chicken breast with grilled artichoke and sage
herb marinated lamb loin with rocket and oven dried tomato risoni
seared south coast blue eye cod on sesame and green tea noodle with crisp
thai salad

dessert

chocolate mud cake with berry coulis
steamed cinnamon and date pudding with cointreau chocolate sauce
fresh fruit pavlova with fresh cream

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buffet menu three

\$98.00 including GST

canapé

lime marinated tuna logs with wasabi mayonnaise and shizu cress

herb marinated breast of quail with eschalot confit

english spinach and persian fetta flan

grilled half shelled scallop with crisp thai salad

buffet

assorted boutique bread rolls with butter

ocean cooked king prawns with dill aioli

fresh pacific oysters with shallot dressing and salmon roe

smoked tasmanian salmon with pink pepper corn, fine eshallots and small

capers

kipfler potato salad with crisp watercress and light mustard dressing

baby farmhouse vegetable salad with herb vinaigrette

salad of baby spinach, rocket and young radicchio leaves

pan fried spatchcock marinated in sage, lemon zest and chilli

oven baked lamb racks with roasted cherry tomatoes and port glaze

lightly cajun spiced swordfish steaks with citrus pesto

dessert

selection of australian cheese, dried fruits and assorted crisp breads

classic tiramisu, layered with lady fingers and mascarpone

almond, lemon and ricotta cake with berry compote