



## Elite Charters Sample Cocktail Menus

### Menu 1 - \$30 per person

Manchego and corn croquette with quince aioli **(v)**

Smoked salmon on buckwheat blini with crème fraiche

Porcini mushroom rice balls with pumpkin seed crust and romesco **(vegan and gf)**

Tsukune - Japanese chicken meatball with toasted sesame and nori **(gf)**

Chorizo and BBQ'd corn pizette

Citrus marinated skirt steak taco, avocado and lime salsa **(gf)**

Slow roasted lamb shoulder slider with garlic yoghurt, spinach and sticky onion

### Menu 2 - \$40 per person

Roasted pumpkin, candied onion and haloumi tartlet **(v)**

Shark Bay scampi with pork floss and shichimi salt **(gf)**

Edamame and broad bean felafel with mint and lemon hummus **(vegan and gf)**

Chilli caramel pork belly, cucumber ribbon, toasted coconut **(gf)**

Lamb, currant and pine nut kofta with smoked eggplant **(gf)**

Mini yorkies with grass-fed beef cheek and creamed horseradish

Haloumi skewer with asparagus and mint **(v and gf)**

Mac and cheese with Adrian's bacon crumbs

Butter chicken filled roti with iceberg and yoghurt dressing

Chocolate pot de crème (gf)



## Elite Charters Sample BBQ Menus

### **Menu 1 - \$30 per person**

Caribbean jerk chicken Maryland **(gf)**

Smoked Blackwood Valley brisket, slider pickled shallot, cos and mayo

Green harissa lamb skewer with Meredith yoghurt **(gf)**

Spinach, roasted pumpkin and Persian feta salad with pine nuts **(v and gf)**

BBQ'd corn with pimento and lime butter **(v and gf)**

### **Menu 2 - \$32 per person**

Beef tenderloin steaks with miso butter **(gf)**

Exmouth salt and pepper prawn **(gf)**

Adrian's chorizo hotdog, BBQ'd corn and chimichurri sauce

Potato salad with lemon zest, crispy capers and house mayonnaise **(v and gf)**

Green leaf salad with fine herbs and merlot dressing **(vegan and gf)**

*All pricing is exclusive of GST*

*BBQ menus include complimentary bread and butter*

*Biodegradable cutlery, plates and napkins provided*

*BBQ hire is additional*