



Morning & Afternoon Tea

Morning Tea

- Warm fresh baked Danish pasties
- Platters of sliced tropical fruit
- Fruit juices
- Coffee and a selection of teas

Afternoon Tea

- Assorted antipasto, cheese and continental meats
- Open gourmet baguettes w/ smoked salmon, prosciutto, turkey and salad
- Fruit juices
- Coffee and a selection of teas

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Buffet Lunch

- Assorted wraps and sandwich platters
- Spiced chicken drumsticks (GF) or sliced boneless leg ham
- Salad of your choice:
 - Caesar salad
 - Moroccan chickpea salad
 - Asian noodle salad
 - Classic potato salad
 - Pesto pasta salad
- Antipasti platter w/ toasted ciabatta and lavash bread
- Fruit juices
- Coffee and a selection of teas

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Plated Delights

Create your menu

ENTRÉE

- Slow roasted tomato, onion & goat cheese tarte tatin w/ micro herb salad and balsamic reduction (V)
- Deconstructed mini caesar salad w/ soft poached quail egg (V)
- Pan seared Tasmanian scallops on pea puree with pancetta crumbs
- Warm salad of char grilled tiger prawns, avocado, heirloom tomatoes and chervil w/ basil oil dressing (GF)
- Roasted fresh fig and goats cheese with crispy pancetta wafer
- Eight hour roasted pork shoulder and spiced apple tartlet finished with crispy crackling (GF)
- Caprese salad of layered buffalo mozzarella, Roma tomato, garnished with crisp pancetta drizzled with market basil vinaigrette (GF)
- Tempura bay bug on a green pawpaw, chilli and mint salad w/ nam jim dressing

MAIN COURSE

- Grilled coral trout fillet w/ basil infused olive oil emulsion, duck fat potatoes and kale (GF)
- Char grilled prime eye fillet of beef w/ fondant potatoes, snow peas and green peppercorn butter (GF)
- Prosciutto wrapped chicken breast filled with prawn mousse and served over wilted spinach and roasted baby potatoes w/ garlic & chive chardonnay sauce (GF)
- Oven roasted pork cutlet on green puy lentils and savoy cabbage with cinnamon and apple cider reduction (GF)
- Crispy skin fillet of Tasmanian salmon on kipfler potato mash w/ a trio of vegetables, beetroot, spinach & carrot, finished with a dill & lime hollandaise sauce (GF)

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Plated Delights

MAIN COURSE *continued*

- Pan seared wild barramundi with tempura leader prawn, smoked tomato and saffron chutney and crushed primavera potato
- Eight hour braised beef cheeks w/ baby onions, truffle mash & thyme wafer.
- Slow cooked confit duck, fondant potatoes and glazed baby vegetable selection (GF)
- Four point pistachio crusted lamb rack on white bean cassoulet, roasted carrot spears and classic jus
- Fettuccine with burnt sage butter, selection of wild mushrooms, garlic finished with shaved pecorino Romano (V)
- Wild mushroom risotto scented with truffle oil and shaved parmesan

DESSERT

- Petit pavlova with mixed seasonal berries, Chantilly cream and macadamia praline wafer
- Poached cinnamon peaches with house made vanilla bean ice cream and raspberry coulis (GF)
- Warm sticky date pudding w/ butterscotch sauce & King Island double cream



Cocktail

TURQUOISE select 8 items

SAPPHIRE select 10 items

DIAMOND select 12 items

- Petite smoked salmon quiche w/ baby capers & rocket oil
- Toasted rye bread baguette topped with chilli spiked guacamole and chorizo
- Crispy prawn wrapped won tons with Japanese mayonnaise
- Truffle and wild mushroom risotto boats w/ shaved parmesan
- Prosciutto wrapped asparagus spears with tarragon scented hollandaise sauce (GF)
- Peking duck pancakes with cucumber, spring onion and hoisin
- Fillet mignon brochette with bush pepper chutney (GF)
- Popcorn shrimp with jalapeño chilli and corn aioli
- Lamb kofta ball on a spiced tomato and mint ragout
- Spanish onion and king island blue cheese petite pie
- Half shell Hervey Bay scallops on green pea puree w/ pancetta crumbs and micro herbs (GF)
- Natural Coffin Bay oysters on a bed of Japanese wakame, topped with wasabi pearl and pickled ginger (GF)
- Goat cheese and roasted beetroot tartlet (V)
- 'Down on the pier' local battered fish and chip cone with a drizzle of baby caper tartare
- Chorizo and prawn skewers with smoky harissa dressing
- Slow cooked beef and Guinness pies with aged cheddar mash top
- Crab and avocado sandwich fingers scented with lemon myrtle and wild lime
- Dukkhah spiced chicken sticks with orange blossom remoulade
- Salt & pepper calamari w/ house-made tartare and lemon wedges (GF)

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