



H.Q. Cuisine Houseboat Dinner Parties .

\$ 69.50 Per/ Head all Inc + \$95 Travel Costs (Min 10 Pax)
Chef & Waitress Team Serving You On Board .

Fingerfood - 3 Choices - Chefs Selection

Entrée / Soup. (Choose 2)

Seafood Terrine. With Dill Mustard Sauce.
Prawn Tail & Mango Salad with Chilli Mint Dressing.
Chefs Country Style Terrine with all the trimmings.
Scallop & Carrot Chowder with garlic Croutons.
Duck & Sweet Potato Tartlett with Soy Glaze.

.Main Courses. (Choose 2) (with Vegetable Medley.)

Beef Fillet Florentine, sweet potato mash & shiraz glaze.
Corn Fed Chicken Breast , with lemon mascarpone , pancetta & cous cous.
Steamed Seafood Medley , with champagne & basil beurre blanc.
Fresh Fish , oven baked with steamed asparagus , herb crust , & Lime glaze
Spring Lamb Loin , Filled with roast pumpkin & walnuts & a red currant Jus.
Pork & Prawn Medallions , BBQ Pork Fillet filled with pesto prawns in master stock.

.Desserts. (Choose 1)

Orange & Cardoman Pannacotta , with berry compote & our own almond & poppy biscotti.
Summer Pudding , all the summer berries encased in a bread charlotte & King Island cream.
Mini Chocolate ,Date & Almond Meringue , rich & crunchy with mango coulis & cream.
Sticky Date & Almond Pudding , with butterscotch sauce & icecream.
White Chocolate Mousse Terrine , with hot chocolate sauce & marinated strawberries.



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