

# Catering | Private Charter

Guest Details			
Name		Pavilion	
Charter Date		Collection Details (Guest Services to complete)	
Is qualia Charter?	Y / N		

**Private Charter catering form to be received by 7pm the evening prior to charter**  
Each platter is thoughtfully crafted for sharing between two guests.

Catering Details		Quantity
<b>Gourmet Picnic Selection</b>  AUD \$260	Rare-roasted beef with truffle mustard Citrus-marinated chicken breast with lemon aioli Cold-poached lobster with dill crème Kipfler potato salad with capers and herb dressing Pearl couscous with roasted pumpkin, feta and fresh mint Crisp Garden leaves with a light citrus dressing	
<b>Mediterranean Grazing Platter</b>  AUD \$290	Prosciutto, bresaola and fennel salami Marinated Manchego and triple-cream brie House-made pickles, grilled artichokes and marinated olives Chilled lemon and oregano roast chicken with garlic yoghurt Vine-ripened tomato and bocconcini with basil and extra-virgin olive oil Charred capsicum and eggplant antipasti Hummus, baba ghanoush and tzatziki	
<b>Chilled Queensland Seafood</b>  AUD \$350	Tiger prawns with lemon, classic cocktail sauce and remoulade Spanner crab salad with chives, crème fraiche and avocado Coral trout ceviche with lime, native pepper and coconut Seasonal oysters with finger lime and mignonette Poached Moreton Bay bug tail with lemon myrtle mayonnaise	
<b>Add On Oscietra Caviar</b>  AUD\$500	30g Oscietra Caviar Tin Accompanied by blinis, cultured cream and fresh chives	

