



MURCIÉLAGO

MENU

Antipasto Plater Small - \$60, Medium - \$80, Large - \$100

Variety of cured meats, cheeses, dips, pickled vegetables, fruits and vegetables, ciabatta and crackers

Cheese Platter Small - \$50, Medium - \$60, Large - \$80

Variety of cheeses, dried fruits, fresh fruits, ciabatta and crackers

Fruit Platter Small - \$25, Medium - \$40, Large - \$60

Seasonal Fruits

Lite Menu (\$30pp) Minimum 2-person order

Gourmet Sandwiches, Fruit Platter & Desserts

Delicious Menu (\$40pp) Minimum 2-person order

Selection of Breakfast Pastries, Fruit Platter, Gourmet Sandwiches & Desserts

SALADS

Small \$10 (1 person). Large \$20 (4 persons).

Asian Noodle Salad

Wombok, cucumber, red cabbage, shallots, mint, coriander, Vietnamese mint, vermicelli noodles.

Dressing: ginger, garlic, toasted sesame seeds, chilli, honey, rice vinegar, soy kikommon, sesame oil, lime juice, olive oil, sugar, water, crispy shallots.

Moroccan Cous Cous & Chickpea Salad

Rocket, couscous chickpeas, cauliflower, dried apricots, dates, currants, flaked almonds, coriander, mint, parsley, Moroccan spice mix mixed spice.

Dressing: white vinegar, vegetable oil, dijon mustard, sugar & citrus juice.

Roast Pumpkin, Beetroot & Feta Salad

Pumpkin, beetroot, spinach, lettuce mix, fetta.

Dressing: Apple Cider Vinegar, Dijon mustard, seeded mustard, honey, lemon, vegetable oil, salt, pepper, oregano.

Greek Salad

tomato, cucumber, olives, fetta cheese, cherry tomatoes, onion, spinach, capsicum, oregano.

Dressing: balsamic vinegar, sugar, basil, parsley, vegetable oil, garlic, salt, pepper.



SEAFOOD PLATTERS

Taste of the Sea Platter \$70 per Person

Moreton Bay Bug, Prawns, Oysters & Condiments, Cooked & Prepared, Cold & Ready to Eat.

Seafood Feast Platter \$105 per person

Crab or QLD Champagne Crayfish, Locally Fresh Cooked Peeled Prawns, Freshly Shucked Oysters three ways (natural, wakame' (pickled seaweed) and Yarra Valley Caviar pearls), Smoked Salmon twirls.

3 Way Platter of Oysters \$70 per platter

2 dozen Freshly Shucked Oysters three ways (natural, pickled seaweed and Yarra Valley Caviar pearls)

Coffin Bay Oysters \$30 price per Dozen

SEAFOOD SUSHI & SASHIMI

Sashimi 100g/\$18 & 200g/\$22

Salmon, Kingfish or Tuna

Sushi Roll \$14

Salmon, Tuna, Kingfish, Prawn, Crumbed Calamari, Spicy Salmon, Spicy Tuna.

Small Mixed Sushi \$40.00

3 rolls

Large Mixed Sushi \$65.00

5 rolls

Small Mixed Seafood & Sashimi \$45.00

2 rolls, 300gm

Large Mixed Seafood & Sashimi \$110.00

4 rolls, 600gm

Celebration Cake

If you are celebrating with a loved one or family, feel free to let our wonderful crew know and we can discuss the option of a beautiful and delicious cake to help you celebrate!

Private Chef Experience

If you are wanting to experience high dining onboard, please enquire to our amazing team about the option of having your own private Chef!!

This will come at additional cost and is subject to availability.