



# SAILING HAVANNA

## Sample menu

Please note ingredients are subject to seasonal availability. Menu items may be requested by the guests, and variations made dependant on dietary requirements. Meals are served banquet style with the option for plated dinners upon request.

## Breakfast

### Each morning:

- Fresh fruit platter
- Fresh sourdough loaf for toasting, organic butter, jams, local honey
- Yoghurts, berries, nuts and seeds

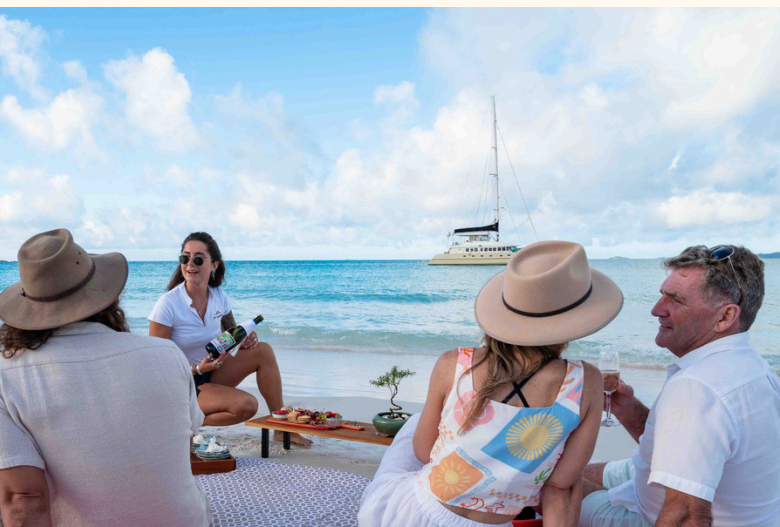
### Plus any one of the following per morning:

- Scrambled eggs with avocado, sauteed spinach, bacon, mushrooms and asparagus
- Croissants with smoked salmon, avocado, cream cheese, tomato, red onion
- Fruit or plain pancakes with fresh gourmet toppings with optional bacon
- Date and cinnamon porridge

## Lunch

### Guests may request any one of the following, per lunch on board:

- Lightly toasted tortillas and panko crumbed fresh local fish, with pico de gallo, guacamole, coleslaw and fresh salad
- Burgers with caramelised onion, sweet potato fries and fresh salad
- Fresh pasta with a tomato based sauce, roast vegetable and caprese salads with fresh local sourdough or garlic bread
- Zucchini, pea, and feta fritters with minted yoghurt, basil oil, and micro-greens with caesar salad
- Grilled BBQ pork skewers with coconut rice, satay sauce, coriander, and lime garnish
- Thai chicken salad with pickled carrots, red onion, toasted peanuts, fried shallots, mango, and cabbage
- Seasonal soup with toasted sourdough





## Canapes/afternoon tea

### A selection of the following:

- Fresh fruit platter
- Truffle arancini balls
- Gourmet charcuterie board
- Freshly baked muffins
- Pastries
- Chocolates
- Oysters - fresh, kilpatrick, or ponzu & ginger

## Dinner

### Guests may request any one of the following, per dinner on board:

- Stuffed chicken breast served on creamy sweet potato mash with sautéed red cabbage and garlic mushrooms (vegetarian substitute available)
- Korma curry with fish, chicken or tofu, coconut rice, raita and rotis
- Sweet and sour stir fry beef, chicken or tofu with fresh vegetables, rice and miso eggplant
- Lemon, garlic and ginger baked fish with a pear and walnut salad, and fresh garden salad
- Carbonara with garlic bread and greek salad
- Laksa with fish, chicken or tofu, vermicelli noodles & spring rolls
- Poke bowl with protein of choice, rice or noodles and seasonal veg

## Dessert

### Guests may request any one of the following, per evening on board:

- Decadent chocolate brownie with gelato
- Cheesecake
- Chocolate avocado mousse with fresh berries
- Chia pudding with seasonal fruits
- Seasonal fruit crumble

Looking for a more elevated menu? For between \$650-\$900 per day, hire a private chef on board.

