



# GRAZING MENU

GOLD COAST | BRISBANE | MORETON BAY  
WHITSUNDAY ISLANDS | GREAT BARRIER REEF

## Artisan Breads and Dips:

A selection of artisan breads served with a trio of fresh dips, olive oil and balsamic  
\$6 per person

## Antipasto Platter:

Herb and garlic marinated sundried tomatoes, artichoke hearts and olives,  
chargrilled Mediterranean vegetables, cornichons and feta  
\$8 per person

## Chacuterie Platter:

Prosciutto, mild salami, bresaola, sopressa and pâté served with  
selection of mustards, relish, pickles, cocktail onions and sesame lavosh  
\$10 per person

## Cheese Platter:

A selection of local and imported cheeses, quince paste, dried fruits,  
nuts and muscatels served with lavosh  
\$11 per person

## Fresh Seafood Platter:

Local poached King prawns served cold with Waterline signature sauce and lemon,  
market fresh salmon sashimi with soy, wasabi and pickled ginger,  
natural Tasmanian oysters with accompaniments  
\$15 per person

Minimum 10 people | Valid until 30 December 2020

Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please  
advise ahead of charter