

# ***MV BORN FREE***



## ***CRUISING MENU***

### ***Cold - \$1.85 per selection / per person***

*Assorted mini Club sandwiches with gourmet deli fillings.  
Vegetable frittata with fresh tomato and basil concasse.  
Fried corn and coriander fritter with spicy yoghurt dipping sauce.  
Selection of mini open Danish sandwiches with gourmet deli toppings.  
Tasmanian smoked quail in mini bread basket on Waldorf salad.  
Spicy lamb meatballs, Dujon mustard, on toast squares.*

### ***Hot - \$1.85 per selection / per person***

*Mini cocktail spring rolls with sweet chilli dipping sauce.  
Mini quiches – smoked salmon, Lorraine & tomato and feta.  
Savoury sausage rolls.  
Chicken satay kebab with smooth peanut sauce.  
Mini pizzas with traditional pizza toppings.*



**Cold – \$2.50 per selection / per person**

*Bruny Island oysters - natural with lemon.*

*Bruny Island oysters - crème fraiche & smoked salmon.*

*Smoked Tasmanian salmon rosettes on crouton.*

*Sushi (California Roll) of salmon, avocado, cucumber, wasabi, and soy dip.*

*Prawn and snow pea kebabs sautéed in garlic butter.*

*Mini crispy duck salad, apple, fennel and ponzu mayonnaise.*

**Hot - \$2.50 per selection / per person**

*Crumbed fish goujon with tartare sauce.*

*Salt and pepper calamari with nim jam dipping sauce.*

*Tasmanian scallop with lemon, thyme and pine nut crust in half shell.*

*Tasmanian quail pieces fried with spicy cinnamon seasoning.*

*Atlantic Salmon brochette with ginger and soy dipping sauce.*

***Suggested number of selections to be chosen when planning your  
Cocktail Cruise***

*Up to 3 hours duration: 10 – 15 selections per person.*

*Over 3 hours—please discuss your requirements with Born Free Charters.*

***Cheese Platters***

*Platters of Premium Tasmanian cheeses,  
with dried and fresh seasonal fruit with crackers are available from  
**\$9.50 per person***

**Catering provided by Lenna of Hobart**

