

ALL SEASONS

PREMIUM LUXURY
PACKAGES



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PREMIUM LUXURY PACKAGES

P r e m i u m S u m m e r P a c k a g e

P r i v a t e F i n e D i n i n g E x p e r i e n c e

P r i v a t e M a t P i l a t e s , Y o g a &
M e d i t a t i o n S e s s i o n s



LET'S TAKE IT UP A LEVEL!



PREMIUM SUMMER PACKAGE

Experience the luxurious All Seasons Premium Summer Package,
featuring:

- A complimentary kayak
- A gourmet antipasto board to savor upon arrival
- Your very own captain's hat to embrace your playful side
- A bottle of Moët champagne to toast your getaway
- A delightful evening red wine
- The ultimate convenience of early check-in available at 1 PM

COST \$280

VALUED AT \$420

MEET THE CHEF



JACK GUY

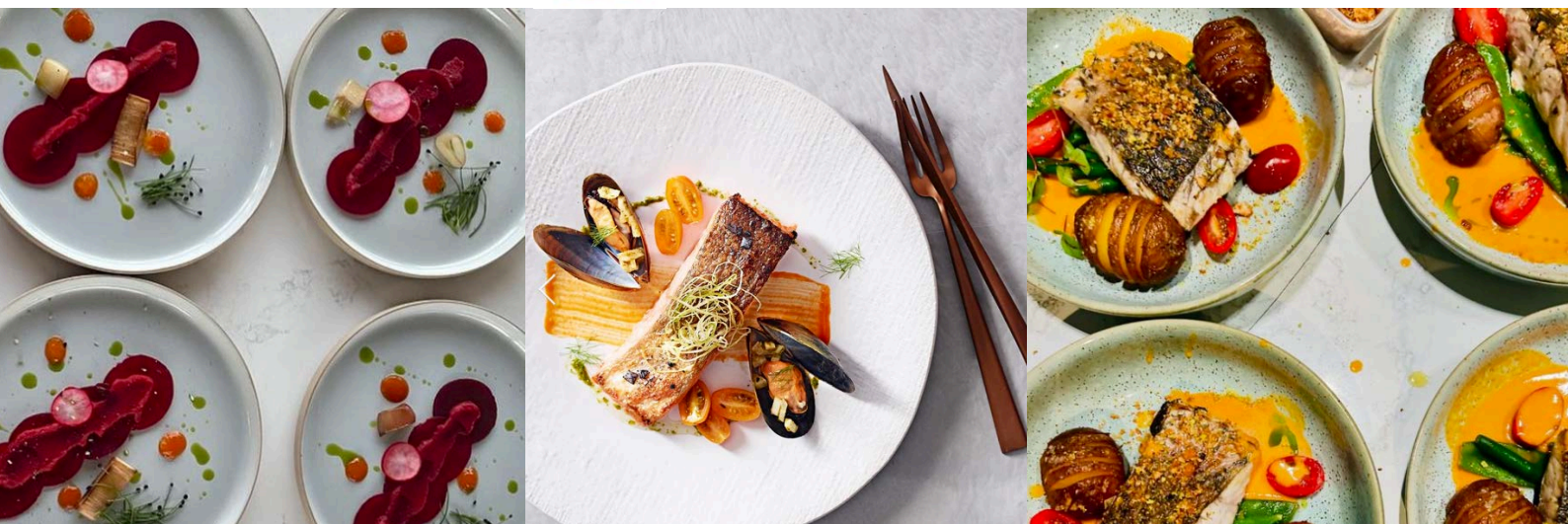
Years of living in Italy and France deeply influenced Jack's passion for food and wine, shaping his cooking style and his love for entertaining.

Jack specializes in collaborating with local producers and markets to obtain the freshest ingredients for his dishes. He focuses on using locally sourced, sustainable, and organic produce. Additionally, he delights in pairing wines with his menus and offers vegan options and raw desserts upon request.

Jack moved into private luxury dining to reflect his enjoyment of cooking on a more personal level.



@jackguyfood



All Seasons

M E N U S E L E C T I O N S



Antipasti

Coffin Bay Oysters - 3 ways
Chicken Liver Pate - Crostini - Aged Balsamic
Ham Hock Terrine - Sun dried Tomato and Capers
Baked Brie Thyme and Honey
Salumi Platter - Caper Berries - Olives and Focaccia
Selection of Fine Cheese - Fruits and Focaccia

Entree

Tasmanian Scallops - Chorizo - Strawberry
Orrinchiette - Celeriac Puree Borlotti Beans - Tasmanian Truffle Honey
Gnudi Ricotta Dumplings - Pumpkin Puree - Basil Oil - Percorino
Beetroot Capaccio - Almond Cream - Tomato Jus
Kingfish Ceviche - Citrus Salad

Main Shared

Asparagus and Pea risotto - Percorino
Aged Eye Fillet - Oyster Mushrooms - Caponata
Murray Cod Pancetta - Leek - Blood Orange Jus
Barramundi - Prawn Bisque - Pumpkin
Slow Lamb Shoulder - Root Vegetables
Lemon Spatchcock Carrots

Dessert

Chocolate Fondant - Shaved Chilli - Vanilla Cream
Deconstructed Tiramisu
Lemon Almond Oil Cake - Mascapone
Lemon and White Chocolate Pannacotta
Lemon Tart

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LONG LUNCH



Antipasti

Chicken Liver Pate
Oysters poached in Ham hock - Pancetta
Baked Brie - Bush Honey - Thyme
Salumi Selection
Olives - Capers Berries
Focaccia

Entree

Sous Vide Pork Belly - Asian Slaw
Gnudi Ricotta Dumplings - Salsa Verde

Main Shared

Salt Bush Lamb Shoulder - Celeriac Puree - Jus
Florintina T-Bone Steak
Spatchcock - Lemon Butter
Roast Potatoes - Dutch Carrots
Seasonal Greens

Dessert

Lemon Meringue Tarts - Limoncello

Long lunch pricing starts at \$260-280 pp

Degustation Pricing \$280-320 pp

Private Dining Experience 4 courses \$160-200 pp

Wine pairings can be organised upon request

Dietary requirements can be catered for.

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PRIVATE MAT PILATES, YOGA
& MEDITATION SESSIONS



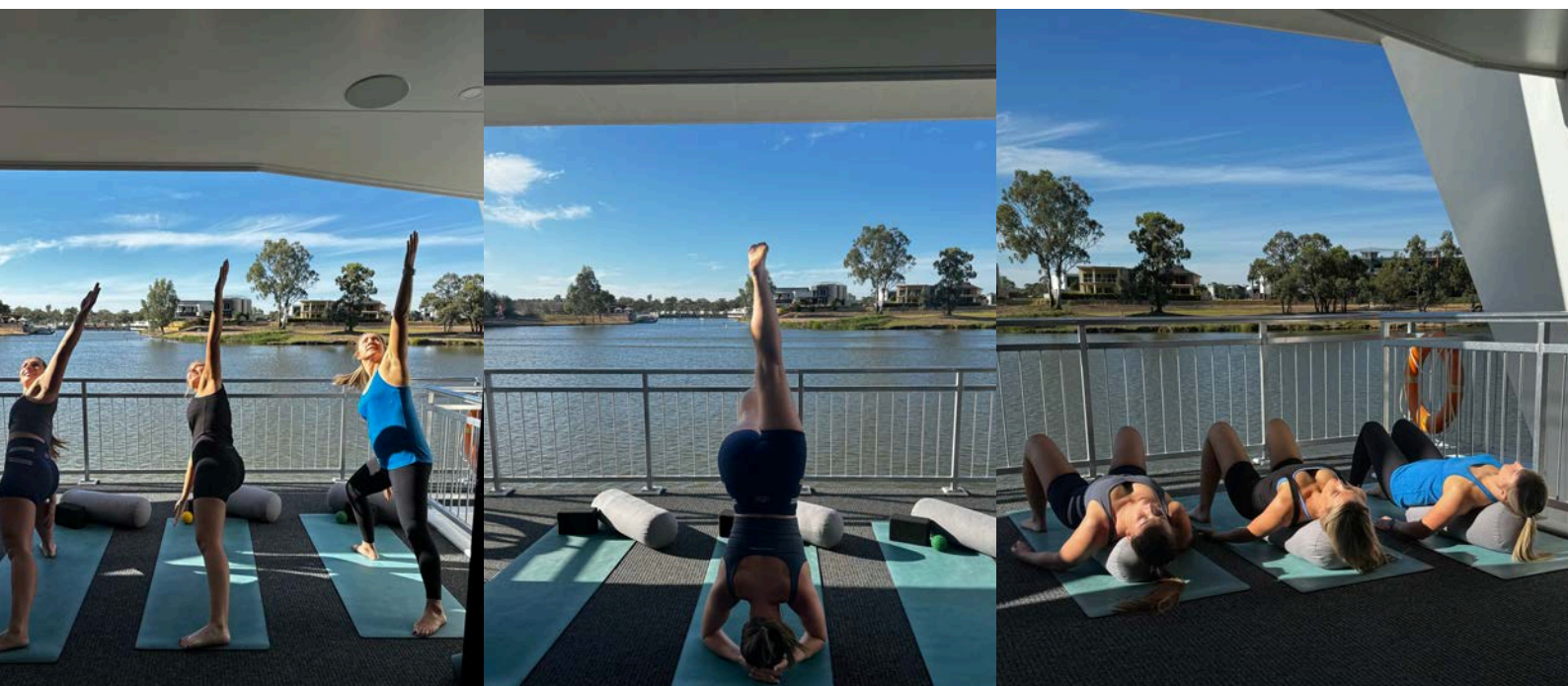
MELANIE HALACAS

Melanie is a qualified Yoga, Pilates, and Barre Instructor based in the Mildura area.

Melanie has been travelling the past 6 years teaching classes all over the world including Mexico, Bali, and the Maldives.



@melanie.wellness



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PRIVATE MAT PILATES, YOGA & MEDITATION SESSIONS

Our team can customize specific packages to suit your group:

3 - 6 people: 60-minute Yoga and Mat Pilates- \$35 each

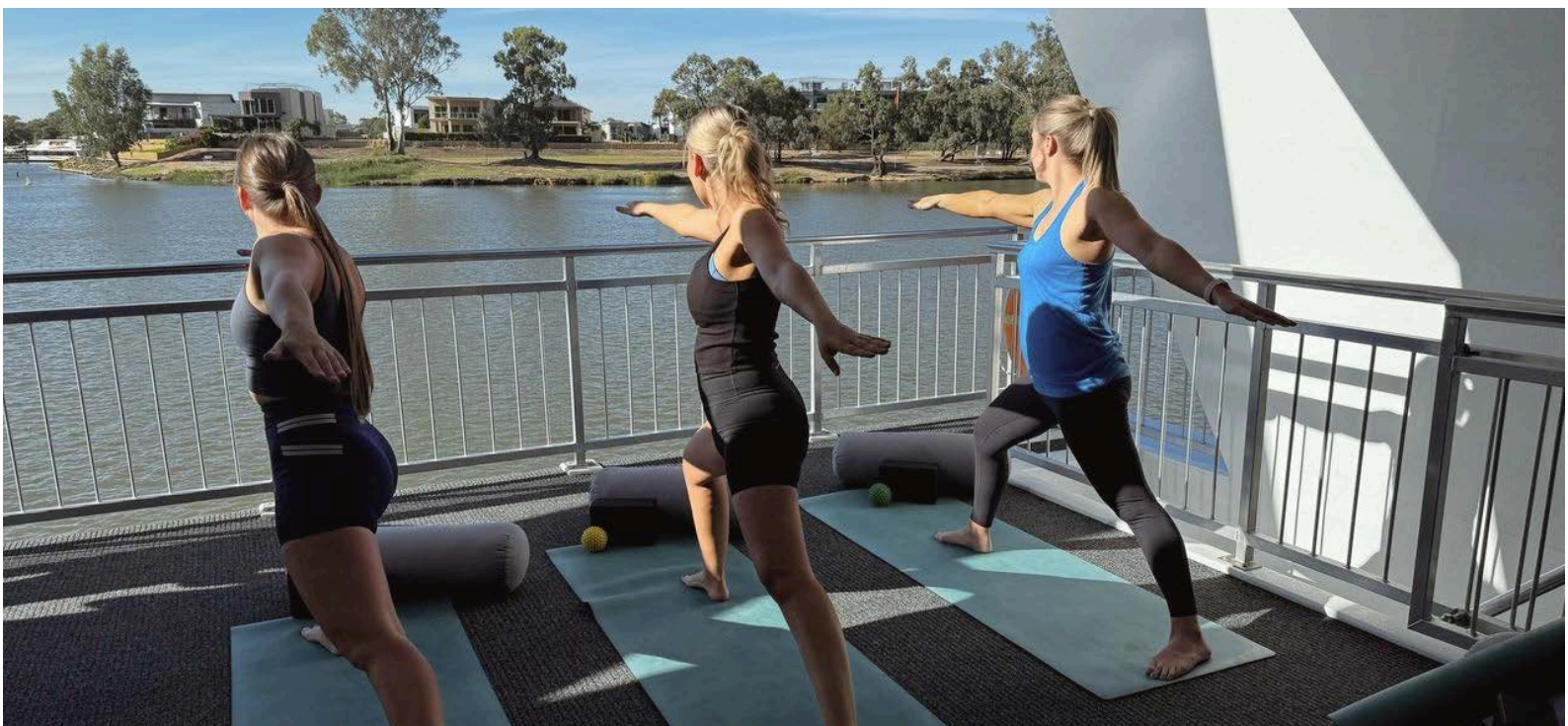
7 - 10 people: 60-minute Yoga and Mat Pilates - \$20 Each

11+ People: 60-minute Yoga and Mat Pilates - \$15 Each

Yoga Mats and Props provided.

Please note that the houseboat must be moored at one of the following locations for this package:

Wentworth Moorings, Coommella Moorings, Ornamental Lakes, Mildura Marina, All Seasons Point, Gol Gol Hotel, Gol Gol Public Moorings, and Trentham Estate.



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