

# ONBOARD MENUS.

The following selection of menus have been especially created for our boats to cater for all occasions and tastes.

**FOR THE BBQ | + SIDES | GRAZING BOXES | SEAFOOD BOXES**

If there is something special you need, please ask - our caterers are very flexible and happy to accommodate most dietary requirements.

## FOR THE BBQ

### BBQ PKG 1.

(minimum 10 guests)

**SNAGS + SKEWERS - \$32 p.p**

Local pork sausages (gf) + condiments

Moroccan spiced free range chicken skewers (gf) + tzaziki

Roasted chat potato salad with lemon & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v gf)

Soft rolls + butter (v)

### BBQ PKG 2.

(minimum 10 guests)

**BEEF + CHICKEN BURGERS - \$32 p.p**

Beef burger patties 50%

Five spice rubbed chicken fillets 50% (gf)

Lettuce, tomato slices, burger cheese + pickles (v gf)

Sweet n spicy slaw (v)

Burger rolls, sauces + condiments (v)

### BBQ PKG 3.

(minimum 10 guests)

**STEAK + PRAWNS - \$48 p.p**

Beef sirloin steaks with smoked paprika rub (gf)

Green garlic prawns in garlic + chilli (gf)

Roasted chat potato salad with lemon & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v gf)

Sourdough rolls + butter (v)



# LUNCH SPREADS

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Minimum 10 guests

## LUNCH SPREAD 1.

**CHICKEN + SALAD - \$44 per person**

Lemon + thyme roasted free range chicken (gf)  
Whole spinach tart + tomatoes relish (v)  
Roasted chat potato salad with lemon & dill aioli (v)  
Summer salad greens, fresh peas, feta + balsamic (v gf)  
Sourdough rolls + butter (v)

## LUNCH SPREAD 2.

**CHICKEN + PRAWNS - \$56 per person**

Lemon + thyme roasted free range chicken (gf)  
Fresh, market best tiger or king prawns + dipping sauces (gf)  
Whole spinach tart + tomatoes relish (v)  
Roasted chat potato salad with lemon & dill aioli (v)  
Summer salad greens, fresh peas, feta + balsamic (v gf)  
Sourdough rolls + butter (v)





# GRAZING BOXES

each box serves 10 guests

## GRAZING BOX 1.

**DIPS, OLIVES + NUTS** - \$75 per box

Beetroot & feta hummus  
Smoky eggplant dip & dukkha  
House marinated olives  
Mixed spice roasted nuts  
Crudités + Grissini



## GRAZING BOX 2.

**MEATS + PICKLED VEG** - \$105 per box

Prosciutto  
Sopressa Salami  
Mortadella  
House pickled vegetables  
Rosemary focaccia



## GRAZING BOX 3.

**CHEESE, MEATS, DIP + OLIVES** - \$110 per box

Coal River triple cream brie  
Prosciutto  
Sopressa salami  
Beetroot + feta hummus  
House marinated olives  
Crackers, wafers + grissini



## GRAZING BOX 4.

**3 CHEESES** - \$120 per box

Coal River triple cream brie  
Gorgonzola dolce  
Vintage cheddar  
Paired with seasonal accompaniments  
Crackers, wafers + grissini



# SEAFOOD BOXES

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seafood is packed with temperature controlled gel-ice packs

NB: prawns are NOT peeled

## SEAFOOD BOX 1.

**PRAWN BOX - \$175**

2kg x fresh, market best tiger or king prawns

Lemon + lime wedges

Thai chilli dipping sauce

Marie rose (seafood) sauce

12 x white milk rolls

## SEAFOOD BOX 2.

**OYSTER BOX - \$115**

2doz x market best Sydney rock oysters

Lemon + lime wedges

Red wine shallot vinaigrette

Wholemeal bread + butter fingers





## + EXTRAS & SIDES

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### BBQ SIDES.



Sliced halloumi with lemon wedges - \$5.5 per piece

Corn on the cob with parmesan butter - \$8 per piece

Chickpea & cauliflower pattie + hummus- \$8 per piece



### SOMETHING SWEET.

each box serves 10 guests

**BROWNIE BOX** - \$72 per box

Flourless double choc brownies + fresh strawberries  
& clotted cream

**FRESH FRUIT BOX** - \$82 per box

Best fruit of the season sliced & diced

