



CATERING MENU

Let us organise the food for your charter so you can enjoy the cruise to the fullest. We use high quality, locally sourced produce.

MIX BBQ \$80 PP

Local Rump Steak with home-made post marinade, teriyaki Chicken thighs, fresh large Tiger Prawns with home-made wasabi mayonnaise, fresh BBQ Tasmanian Salmon, seared Scallops with lemon and herb butter, gourmet garden salad and crunchy Asian slaw

Upgrade to eye-fillet steak + \$15 pp

SIMPLE BBQ \$20PP

Beef burgers, mixed sausages bread rolls and sauces

BBQ MENU \$50 PP

Local rump steak with home-made post marinade, mix of gourmet sausages, home-made teriyaki marinated Chicken thighs, gourmet garden salad and a home-made potato salad
Upgrade to eye-fillet steak + \$15 pp

SEAFOOD MENU \$60 PP

Fresh large Tiger Prawns with home-made wasabi mayonnaise, fresh BBQ Tasmanian Salmon, seared Scallops with lemon and herb butter, gourmet garden salad and crunchy Asian slaw





SWEET TOOTH

PLATTER \$15 PP

Mixed Lindt chocolate,
fresh seasonal fruit,
medjool dates, mixed
nuts

EXTRAS

For catering/bar staff,
custom menus, dietary
requirements, add-ons and
enquiries call Ben on
0418498088 or email
info@getonaboat.com.au

- 2 Day window required
- Minimum 10 to order
- Vegan/Vegetarian options

GOURMET GRAZING

BOARD \$18 PP

A selection of deli meats
and cheeses, dips, olives,
grapes, quince paste and
crackers

SEASONAL FRUIT

PLATTER \$15 PP

An array of fresh seasonal
fruits, medjool dates and
mixed nuts



Major Tom

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