

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)



CANAPES

Minimum 20 guests

4 HR PACKAGE - \$60 p.p

Goats curd tart with roasted cherry tomato & balsamic onion V
Pea, mint & feta on a seeded cracker w/ pecorino V GF
Smoked salmon, dill creme fraiche blini w/ salmon pearls
Tarragon chicken pillow sandwich w/ avocado cream
Five spice duck pancakes w/ plum sauce
Prosciutto, gorgonzola & fresh fig crostini
XL Pacific oysters w/ fresh lemon GF
Rice paper wraps (mix of prawn, chicken & tofu) w/ dipping sauce V VG GF DF
Poached prawn roll w/ wasabi mayonnaise

SOMETHING SWEET

24 x Small chocolate lava cakes with peppermint choc topping - \$125
24 x Traditional portuguese tarts - \$125



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

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.

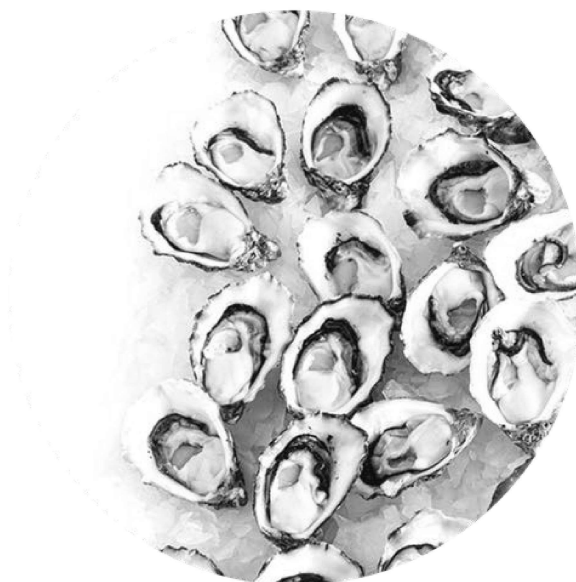
OYSTER BOX - \$115

2doz x market best Sydney rock oysters

Lemon + lime wedges

Red wine shallot vinaigrette

Wholemeal bread + butter fingers



+ EXTRAS & SIDES

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

