

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

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)



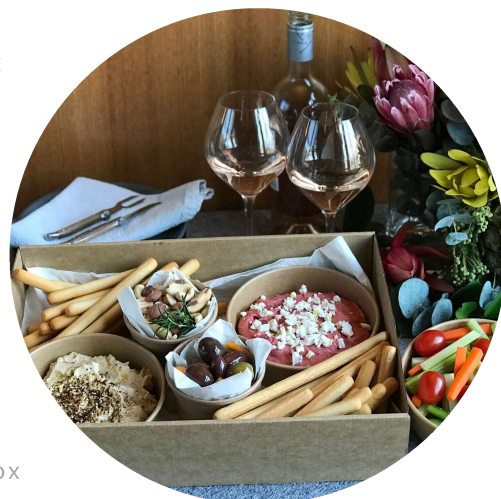
GRAZING BOXES

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

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

