

## BBQ MENUS

Selected vessels only (min 8 guests)

### BUDGET BBQ

**\$20 PER PERSON**

Nibblies  
Beef Sausages  
Burgers  
Sliced onions  
Mixed green leaf salad  
Fresh bread roll

### SIZZLE BBQ

**\$27 PER PERSON**

Nibblies  
Organic beef sausages  
Tandoori chicken skewers minted yoghurt  
Homemade slaw  
Mixed green leaf salad in  
a light dressing  
Roasted baby potatoes  
Fresh bread rolls

### TRADITIONAL BBQ

**\$43 PER PERSON**

Nibblies  
Lamb & mint gourmet sausages (gf) with bbq onions,  
baguette & condiments  
Tandoori chicken skewers with minted yoghurt (gf)  
Sweet potato roasted tomato fetta & basil frittata (gf)  
(v)  
Spiralli pasta pesto roasted capsicum pine nuts  
parmesan (v)  
Mixed green leaf salad in a light dressing (gf)(v)  
Chocolate fudge brownies

### OPTIONAL EXTRAS:

Platter of prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$100.00

Large: 15 people \$120.00



Dietary Requirements  
\$5 per person extra for any menu alterations  
(all requirements can be accommodated,  
must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose  
Free, Etc

## BUFFET MENUS

Selected vessels only (min 8 guests)

### HARBOURSIDE MENU

**\$35 PER PERSON**

Selection of petite baguettes, brioche & wraps with gourmet fillings & our in-house relishes  
Spinach & ricotta filo pie  
Sticky chicken drumettes with chipotle aioli  
Seasonal fruit platter

### TRADEWINDS MENU

**\$43 PER PERSON**

Selection of dips with pita crisps  
Chicken, mayo, rocket & celery ribbon sandwiches  
Smoked salmon, brown rice salad with cashew, sultanas, capsicum, parsley with lemon & soy dressing (qf)  
Peking duck pancakes  
Vegetarian rice paper rolls (qf)  
Spinach & mushroom arancini balls with aioli  
Marinated fetta & olives (qf)  
Mini stuffed peppers (qf)  
Spinach & ricotta filo pie  
Portuguese tarts  
Salted caramel slice  
Seasonal fruit

### CRUISING MENU

**\$55 PER PERSON**

King prawns with citrus aioli  
Lamb fillet with tomato, red onions, baby spinach & yoghurt dressing (qf)  
Tart with caramelised onion, fetta & spinach  
Greek salad (qf)  
Rocket, roasted beetroot, sweet potato & pear salad with walnut dressing (qf)  
Selection of breads  
Platter with cheese, strawberries & water biscuits  
or Petit fours with strawberries

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## CANAPE PARTY MENUS

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### PARTY FINGER FOOD MENU \$30 PER PERSON

Selection of dips with pitta crisps & crudités  
Cheese & crackers  
Chicken, mayo, rocket & celery ribbon sandwiches  
Peking duck pancakes  
Vegetarian rice paper rolls (gf)  
Mushroom & spinach arancini balls with aioli  
Sweet potato roasted tomato fetta & basil frittata (gf)  
(v)

### DELUXE PARTY FINGER FOOD MENU \$40 PER PERSON

Selection of dips with pitta crisps & crudités  
Antipasto  
Cheeses with crackers  
Chicken, mayo, rocket and celery ribbon sandwiches  
Peking duck pancakes  
Vegetarian rice paper rolls (gf)  
Four cheese arancini balls with aioli  
Sweet potato & prosciutto frittata (gf)  
Lemon citrus tarts  
Chocolate brownies  
Seasonal fruit

#### OPTIONAL EXTRAS:

Platter of prawns with aioli  
(Market price on request)

#### Sushi Platters

Medium: 10 people \$100.00

Large: 15 people \$120.00

Wide selection of grazing platters also available  
See full grazing platter menu



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## LUNCH BOX MENUS

Suitable for sailing regattas (min 10 guests)

### REGATTA MENU \$22 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens

Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad

Spinach & ricotta filo pie

Chocolate fudge brownie

### MARINER MENU \$35 PER PERSON

Bakery

Chicken, mayo, rocket and celery ribbon sandwiches

Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps

Salad boxes | Minimum order of 6 per selection

Brown rice salad with cashew, sultanas, capsicum, parsley with lemon & soy dressing (gf)

Spiralli pasta pesto roasted capsicum pine nuts parmesan (v)

Char grilled chicken breast, cos, bacon, egg, shaved parmesan and aioli (gf)

Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)

Portuguese Tart

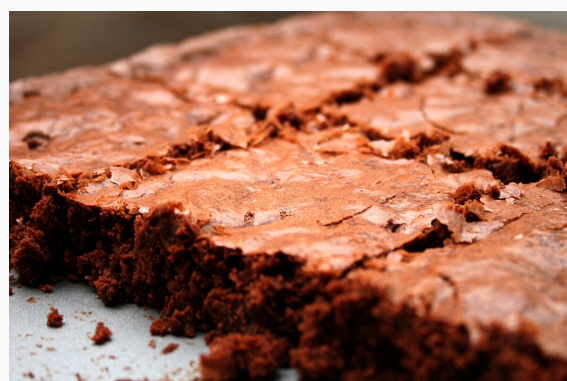
#### OPTIONAL EXTRAS:

Platter of prawns with aioli  
(Market price on request)

Sushi Platters

Medium: 10 people \$100.00

Large: 15 people \$120.00



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## GRAZING PLATTER MENUS

Each platter serves approx 10 guests

### ANTIPASTO PLATTER \$250

A selection of cured meats, bocconcini, feta, vegetarian antipasti combo of olives & chargrilled vegetables, crackers & fresh bread

### CHEESE PLATTER \$250

A selection of quality Australian & International cheeses, seasonal fruit, nuts & dried fruit selection, assorted crackers

### VEGETARIAN PLATTER \$150

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus, babaganoush & red caviar dip served with semi dried tomatoes, olives, crackers & fresh baguette – perfect for dipping!

### SEASONAL FRUIT PLATTER \$100

Fresh in season fruits

### DESSERT PLATTER \$150

Petit fours  
Selection of home made slices, cakes & tarts

### PRAWN PLATTER \$MARKET PRICE

Platter of prawns with aioli

### SUSHI PLATTER

Medium: 10 people \$100.00

Large: 15 people \$120.00



Platters can be ordered individually or with a main menu as a starter or dessert. If ordered individually, a \$70 delivery fee applies.

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