

Note: Surcharges apply on public holiday

Basic Blue BBQ: \$30/P

Minimum 10guests

Party Snacks, Traditional Beef Sausages, Chicken
Skewers, Sliced Onions, Tossed Garden Salad, Fresh
Bread Rolls

Captain's Burgers: \$40/p

Minimum 10guests

Mini Beef burger in brioche bun with tomato and
cheddar, chicken skewers, Sliced Onions, Tossed
Garden Salad, Party Snacks, Fresh Bread Rolls

Gold BBQ :55/ p

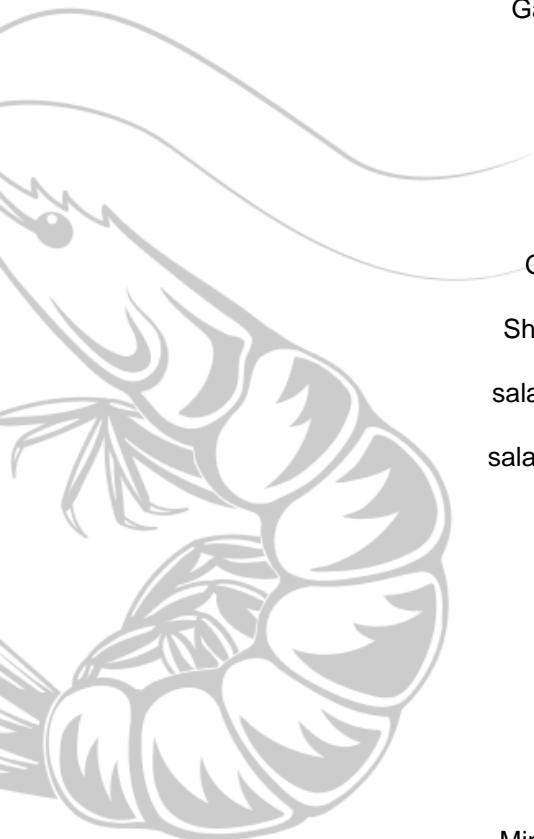
Minimum 10guests

Gourmet Beef Sausages, Slow Cooked Lamb
Shoulder served with tzatziki, Two Salads: Green
salad with balsamic dressing Coleslaw Pesto pasta
salad Rocket, pear & parmesan salad with balsamic
dressing
Bread & Butter, Sweets for desserts

Gourmet Canape menu: 60/p

Minimum 10guests

Mini wagyu burger in brioche bun with tomato and



cheddar

Italian Caprese skewer - heirloom tomato, bocconcini

with balsamic glaze

chicken skewers with fresh bread rolls

Chef selection of sushi

Spinach ricotta turnovers

Mini fruit cup with seasonal melons and berries

Silver Canape menu: 65/p

Minimum 10guests

Assorted Wrap Platter

Mini wagyu burger in brioche bun with tomato and

cheddar

Chef selection sushi

Smoked salmon tartlet with mousse

Chicken skewers with fresh bread rolls

Antipasto Platter, Fresh Fruit Platter, Dessert Platter

Calm Water Buffet: 50/p

Minimum 10guests

Cheese Platter, Platter of Fresh Prawns

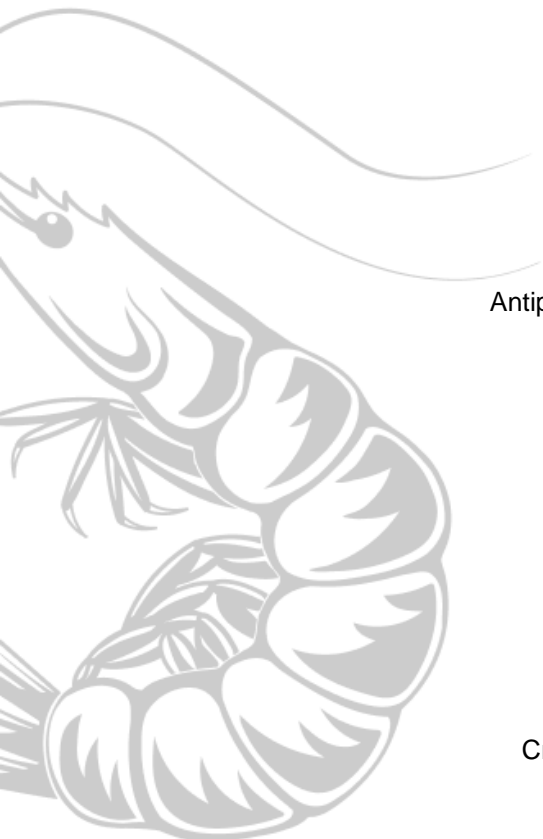
Leg of Ham (served chilled)

Barbeque Chicken

Creamy Potato Salad, Garden or Greek Salad

Bread Rolls

Fresh Fruit Platter



Gold Canape menu: 75/p

Minimum 10guests

Mini wagyu burger in brioche bun with tomato and
cheddar

Italian Caprese skewer ,Platter of Seafood ,Antipasto

Platter,Chef selection of sushi,Cheese Plater

Prawn cocktail tartlets with pink tarama

,Fresh Fruit Platter, Dessert Platter

Gold Yacht Buffet: 65/p

Minimum 10guests

Chef selection sushi,

Cheese Platter,

Platter of Fresh Prawns,

Antipasto Platter, Italian caprese skewer, Tossed Garden

or Rocket Salad, Fresh Bread Rolls, Fresh Fruit Platter,

Dessert Platter

Platters. No min order or other requirements. Served 8-10 guests for nibbles/grazing

\$160 per Platter

Seafood Platter

Queensland Tiger prawns with sauce

Selection of oysters, natural, lemon

Assorted Sushi Platter



Grilled salmon, avocado, teriyaki chicken, tempura
prawn cucumber, tofu and tuna on assorted nori

Cheese Platter

Mature Cheddar /Blue
Vein Cheese/ Creamy Brie served with crackers, lavash,
nuts and dried fruits

Antipasto Platters

sliced meats, ham, salami, prosciutto and marinated
olives

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons,
pineapple
fresh berries and strawberries

Dessert Box

