

Note: Surcharges apply on public holiday

BBQ MENUS

Selected vessels only (min 8 guests)

\$70 delivery fee applies

BBQ

\$30 PER PERSON

Assorted Crisps

Bacon and Onion Tarts

Beef Chipolatta Sausages with Sauce

Tandoori Chicken Skewers with Minted Yoghurt

Mixed green leaf salad

Fresh bread

TRADITIONAL BBQ

\$43 PER PERSON

Assorted Crisps

Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and condiments

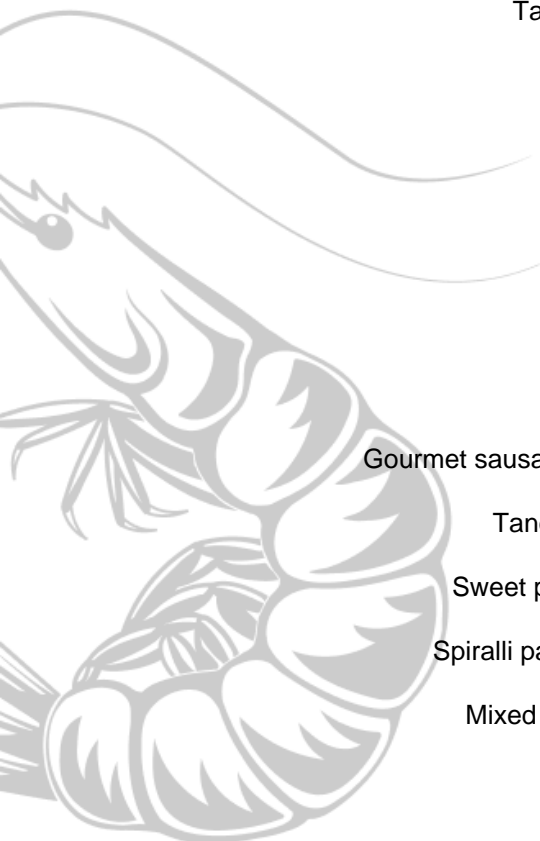
Tandoori Chicken Skewers with Minted Yoghurt(gf)

Sweet potato roasted tomato fetta and basil Frittata(gf) (v)

Spiralli pasta pesto roasted capsicum pine nuts parmesan (v)

Mixed Green Leaf Salad in a light dressing (gf) (v) (vgn)

Chocolate fudge brownies



GOURMET BBQ

\$50.00 per person

Assorted Crisps

Fresh Prawns with Dill Aioli(gf)

Steaks with Condiments(gf)

Lemon Oregano Chicken with Tahini Yoghurt(gf)

Smashed Baby Potatoes, with Pink Peppercorn & Parsley Salad

Brown rice salad cashews sunflower seeds capsicum soy and lemon dressing(gf)(v)(vegan)

Assorted Mini Rolls

Lemon Citrus Tarts with strawberries

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 \$10 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)

\$70 delivery fee applies

TRADEWINDS MENU

\$43 PER PERSON



Selection of dips with pitta crisps and Crudites

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches

Brown Rice Salad with Cashew, Sultanas, Capsicum, Parsley with Lemon & Soy Dressing(gf, v, vegan) in Noodle

Box

Peking Duck Pancakes

Vegetarian Rice Paper Rolls(gf)(v)

Spinach And mushroom Arancini balls with Aioli(v)

Spinach and Fetta Tart (v)

Portuguese tarts & Salted caramel slice

Seasonal fruit

CRUISING MENU

\$60 PER PERSON

King prawns with Citrus Aioli

BBQ Lamb Cutlets with Tahini yoghurt dressing(gf)

Tart with caramelised onion, fetta and spinach(v)

Greek Salad(gf)

Rocket, Roasted Beetroot, Sweet Potato, Caramelized Walnuts Salad with Balsamic Glaze(gf)

Selection of breads

Platter with cheese, Strawberries & water biscuits OR

Petit Fours with Strawberries

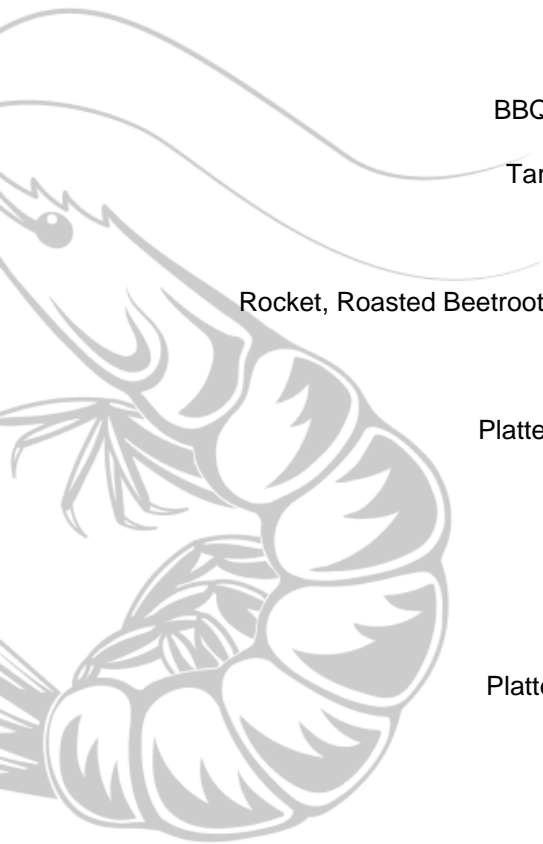
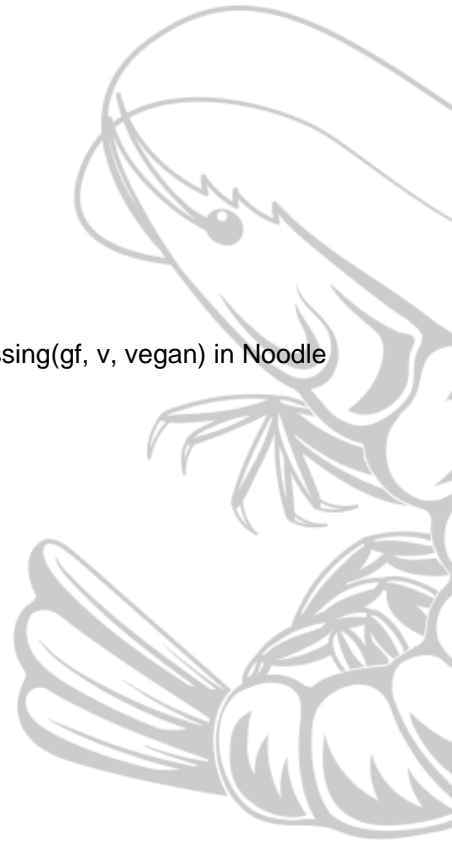
OPTIONAL EXTRAS:

Platter of prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$100.00

Large: 15 people \$120.00



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CANAPE PARTY MENUS

Selected vessels only (min 8 guests)

\$70 delivery fee applies

PARTY FINGER FOOD MENU

\$30 PER PERSON

Selection of dips with Pitta crisps & crudités with cheese & crackers

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches Peking Duck Pancakes

Vegetarian Rice Paper Rolls(gf)(v) (vgn)

Mushroom and Spinach Arancini balls with Aioli(v)

Sweet potato roasted tomato fetta and basil Frittata (gf) (v)

DELUXE PARTY FINGER FOOD MENU

\$40 PER PERSON

Selection of dips with pitta crisps & crudités

Assorted Sushi

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches

Peking Duck Pancakes

Vegetarian Rice Paper Rolls(gf)

Sweet Potato & Prosciutto Frittata(gf)

Lemon Citrus Tarts & 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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GRAZING BOX MENUS

Each platter serves approx 10 guests

\$70 delivery fee applies

CHARCUTERIE BOX \$250 OR \$25PP

A selection of cured meats , bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP

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

VEGETARIAN BOX \$150

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red caviar dip served with olives, crackers &



fresh baguette – perfect for dipping!

SEASONAL FRUIT BOX \$110

Fresh in season fruits

DESSERT BOX \$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

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LUNCH BOX MENUS

Suitable for sailing regattas (min 10 guests)

\$70 delivery fee applies

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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Cabaret

