

***Note: Surcharges apply on public holiday***

*Dietary Requirements: \$10 per person extra for any menu alterations (all requirements can be accommodated,  
must be advised 10 days prior to cruise)*

*Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc*

## **BBQ MENUS**

*Selected vessels only (min 8 guests)*

*\$80 delivery fee applies*

### **SAUSAGE SIZZLE - \$20 PER PERSON**

Assorted Chips

Gourmet Sausages

Fresh Bread rolls

Condiments

### **BASIC BBQ - \$32 PER PERSON**

Assorted Chips

Selection of dips with crackers & vegetable crudites

Beef Chipolatta Sausages

Gourmet Chicken Skewers (gf)

Rocket and Parmesan with caramelised balsamic dressing (v)

Condiments

Fresh bread

## TRADITIONAL BBQ - \$42 PER PERSON

Assorted Chips

Cheese and fruit grazing platter (v)

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

Lemon Oregano Chicken tenders with Minted Yoghurt (gf)

Roast Vegetable Frittata (gf) (v)

Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)

Chocolate fudge brownies

## GOURMET BBQ - \$55 PER PERSON

Nibbles

Whole Fresh Prawns with Dill Aioli (gf)

Eye Fillet Steaks with Condiments (gf)

Lemon Oregano Chicken with Minted Yoghurt (gf)

Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)

Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)

Assorted fresh bread

Lemon Citrus Tarts with seasonal berries

## OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$110.00

Large: 15 people \$130.00

## **PLATTERED MENUS**

*Selected vessels only (min 8 guests)*

*\$80 delivery fee applies*

### **PARTY FINGER FOOD MENU - \$32 PER PERSON**

Selection of dips with crudités & crackers (v)

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches

Peking Duck Pancakes

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

Mushroom and Spinach Arancini balls with Aioli (v)

Roasted Vegetable Frittata (gf) (v)

### **TRADEWINDS MENU - \$42 PER PERSON**

Selection of dips with crudites, cheese and crackers (v)

Fresh mixed Sushi rolls (gf)

Assorted Gourmet Sandwiches

Peking Duck Pancakes

Vegetarian Rice Paper Rolls(gf)(v)

Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)

Lemon citrus tarts & seasonal berries

### **CRUISING MENU - \$65 PER PERSON**

Cheese and fruit grazing platter (v)

Whole King prawns with Citrus Aioli (3pp)

BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)

Lemon oregano Chicken tenders with minted yoghurt (gf)

Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v) (vegan)

Rocket and Parmesan salad with caramelised balsamic dressing (v) (vegan)

Selection of breads

Chocolate fudge brownies & seasonal berries

## **OPTIONAL EXTRAS:**

Platter of whole king ? prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$110.00

Large: 15 people \$130.00

## **GRAZING BOX MENUS**

*Each platter serves approx 10-12 guests*

*\$80 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 OR \$15PP**

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers  
& fresh bread – perfect for dipping!

## **SEASONAL FRUIT BOX \$110 OR \$10PP**

Fresh in season fruits

## **DESSERT BOX \$150 OR 15PP**

Petit fours

Selection of slices, cakes & tarts

## **PRAWN PLATTER \$MARKET PRICE**

Platter of whole king prawns with aioli

## **SUSHI PLATTER**

Medium: 10 people \$110.00

Large: 15 people \$130.00

## **LUNCH BOX MENUS**

*Suitable for sailing regattas (min 10 guests)*

*\$80 delivery fee applies*

## **REGATTA MENU - \$32 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 (v)

Chocolate fudge brownie

## **MARINER MENU - \$40 PER PERSON**

Bakery

Chicken, mayo, rocket and celery ribbon sandwiches



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

*Select max 2 Salad boxes: (will supply half half  
selection)*

Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)

Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing (v) (vegan)

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

Portuguese custard tart

## **OPTIONAL EXTRAS:**

Platter of prawns with aioli

(Market price on request)

## **Sushi Platters**

Medium: 10 people \$110.00

Large: 15 people \$130.00

