

Note: Surcharges apply on public holiday.

TERMS & NOTES:

Menus Subject to Change: Menus are subject to change based on seasonal availability.

Minimum Spend: A minimum spend of \$2,500 applies to all menus (plus wharf fees).

Dietary Requirements: All dietary requirements must be advised no later than 14 days prior to your charter.

Please note we are currently unable to cater for coeliac.

V = Vegetarian, VE= Vegan, GF= Gluten Free, N = Nuts

FOOD PACKAGES

Woodfired Pizza Package

Cooked fresh onboard in our authentic woodfired oven.

\$2,500 up to 50 guests

\$25 pp per extra guest

Pizza Menu

Margherita(V): *tomato base, mozzarella, fior di late, basil*

Meat Lover: *tomato base, pepperoni, bacon pieces, Mozzarella*

Veggie Lover (V): *tomato base, charred capsicum, mushrooms,
black olives, Mozzarella*

Supreme: *tomato base, hot salami, charred capsicum, black olives,
mushrooms, Mozzarella*

Peri Peri Chicken: *white base, mixed mushrooms, fior di late, mozzarella truffle oil*



Vegan Cheese: Available on request, extra \$15 - Flat

Gluten Free: Available on request, extra \$15 - Flat

CANAPE PACKAGES:

SILVER \$40 PP

5 Classic Canapés, 1 Substantial

DIAMOND \$60 PP

5 Classic Canapés, 1 Substantial, 1 Dessert

PLATINUM \$80 PP

7 Classic Canapés, 2 Substantial, 2 Dessert

Classic Canapes:

Arancini Balls - Vegetarian (Parmesan) (V)

Arancini Balls -Bolognese

Truffle Fritte - Hot chips, fresh Parmesan shavings and truffle oil drizzle

(V)(GF)

Tartlet - Smoked Salmon, crème fraîche, chives

Tartlet - Roasted pumpkin with whipped ricotta & pumpkin seeds (V)

Tartlet - Fresh Fig, creamy Goats cheese, micro greens (V)

Tartlet - Prawn cocktail, micro greens, crunchy cracker

Crostini - Baguette bites, roast beef with horseradish cream, micro greens

Crostini- Baguette bites, cranberry jam, brie cheese, micro greens (V)

Crostini- Mediterranean sun dried tomatoes, charred red capsicum, olives and fresh herbs (VE)

Chicory Boats- Red chicory leaves, tomato salsa (VE) (GF)

Chicory Boats - Red chicory leaves, blue cheese, walnuts, honey drizzles (V) (N) (GF)

Caprese - Fresh tomato, mozzarella, fresh basil, balsamic drizzle, cracker (V)(GF)

Falafel - with hummus, dukkha (VE,) (N)

Jalapeno Poppers - jalapeno peppers, vegan cream cheese, chives (VE)

Halloumi sticks - Sticky honey grilled halloumi (V)(GF)

Greek Sticks - Fresh tomato, olive, feta cheese, cucumber, oregano (V)(GF)

Chicken Sticks - Honey sesame chicken skewer(GF)

Prawn lollipop - Prawn on a stick (GF)

Substantial Canapes:

Bao Buns - Fresh salad, grated carrots , grilled halloumi (V)

Bao Buns - Pulled Pork, fresh greens, grated carrots

Sliders - Grilled halloumi, rocket, tomato chutney (V)

Sliders - Pulled pork, apple ranch slaw, smoky bbq sauce

Sliders - Antipasto, chilli jam, pitted kalamata olives, caramelised onions, vegan cheese, roasted red capsicum. (VE)

Tacos - BBQ Pulled Pork, Creamy Coleslaw, coriander, fresh lime

Tacos - Prawn cocktail , chives

Tacos - Guacamole, pickled jalapeños, coriander, Vegan cheese (VE)

Dessert Canapes:

Cannoli - Crisp shell, creamy ricotta, chocolate chips

Cannoli -Crisp shell, creamy ricotta, pistachio (N)

Cannoli - Crisp shell, creamy ricotta, Nutella (N)

Tarts - Mini fresh fruit tarts, (VE) (GF)

PLATTERS

Serves approx. 8-10 guests

DIPS PLATTER \$125

FRUIT PLATTER \$150

DESSERT PLATTER \$150

ANTIPASTO PLATTER \$175

SUSHI PLATTER \$200

MEDITERRANEAN PLATTER \$225

SEAFOOD PLATTER (HOT & COLD) \$250

SALADS

Serves approx. 8-10 guests

GARDEN SALAD \$35 per salad

PUMPKIN SALAD \$35 per salad

GREEK SALAD \$35 per salad

TABOULI SALAD \$35 per salad

