

Note: Surcharges apply on public holiday

Platinum

Canape Selections

Express Canapes-CHOOSE 6, 8 or 10 ITEMS (Min. 10 Guests)

Choose 6 canapes=\$39pp | Choose 8 canapes = \$49pp | Choose 10 canapes = \$59pp

Grilled chicken skewers, sweet chilli & lime dip

Chef's choice finger sandwich

Mini caramelised tomato & feta tarts

Arancini – 4 cheese, truffle dipping sauce

Arancini – roasted pumpkin & sage, truffle dipping sauce

Arancini – VEGAN Bolognese

Smoked cod croquette, mayonnaise

Jalapeno poppers, cream cheese filling

Broccolini, cherry tomato, fresh basil skewers (GF)

VEGETARIAN frittata

Blackened corn & mint blinis, avocado salsa

House made cheese & mushroom quiche

VEGAN Mexican roasted vegetable empanada

VEGAN Indian spiced Aloo Bona Masala dip

Premium Canapés - CHOOSE 6 ITEMS - (Min. 10 Guests)



Platinum

For 10 guests = \$525 | For 20 guests = \$1,040 | For 30 guests = \$1,555 | For 50 guests = \$2,580

Truffled mushroom pie, cheddar fondue dipping sauce

Citrus salmon, avocado ceviche on corn tortilla, herbs

Angus beef slider with tomato relish & gruyere cheese

Shitake & water chestnut rice paper rolls, chilli lime dipping sauce

Mini pecking duck pancakes, hoisin sauce, cucumber, and shallot

Roasted eye fillet of beef served with mini Yorkshire puddings & horseradish

Sweet Soy Charred salmon & fresh basil (GF)

Slow cooked pulled pork shoulder, fennel & red cabbage slaw slider

Tiger prawn & crunch slaw rice paper roll, sweet chilli

Tartlet of Wild Mushroom & Slow Cooked Garlic

Roasted Eggplant Chutney, Falafel, Mozzarella & Fresh Pesto Slider

Spinach & Ricotta Roll, Tomato Ketchup (GF)

Spinach & Mixed Vegetable Pie

Chicken & Mushroom Pie, Tomato Chutney

Slow Cooked Lamb Shoulder Pie, Rich Vine Tomatoes & Tomato Ketchup

Classic Beef Pie, Roasted Eggplant & Cumin, Tomato Ketchup

Pork & Fennel Sausage Roll

Poached Coffs Harbour Prawns & Ranch Dressing (GF)

VEGAN Indian Spiced Aloo Bona Masala Dip (V, VG, DF)

VEGAN Bolognese Arancini (V, VG, DF)

VEGAN Mexican Roasted Vegetable Empanada (GF, V, VG, DF)

Canapé Add-ons Selection

Add On for any Canape Option. Prices include GST.

\$13.50 per person, per item

Spiced Pumpkin Soup, Coconut Cream, Pepitas (V, VG, GF, NF, KO)

Chicken Caesar Salad, Anchovies, Parmesan, Croutons (NF, KO)

Beetroot and Feta Salad, Walnuts, Balsamic Reduction (V, GF, KO)

Spinach and Ricotta Ravioli, Tomato Basil Sauce (V, NF)

Braised Chicken Adobo, Steamed Rice, Pickled Vegetables (GF, NF, KO)

VEGAN Buddha Bowl, Quinoa, Hummus, Mixed Veggies (V, VG, GF, NF, KO)

Teriyaki Salmon, Bok Choy, Brown Rice (GF, NF, KO)

Zucchini Noodles, Pesto, Cherry Tomatoes, Pine Nuts (V, VG, GF, NF, KO)

Stuffed Capsicum, Quinoa, Black Beans, Cheese (V, GF, NF, KO)

Chicken Tikka Masala, Basmati Rice, Cucumber Raita (GF, NF, KO)

Eggplant Parmigiana, Mozzarella, Marinara Sauce (V, NF, KO)

Pork Tonkatsu, Cabbage Slaw, Steamed Rice, Katsu Sauce (NF, KO)

Beef Bourguignon, Mashed Potatoes, Green Beans (GF, NF)

Tofu Stir Fry, Mixed Vegetables, Teriyaki Sauce (V, VG, GF, NF, KO)

Chicken Shawarma, Garlic Sauce, Pickles, Flatbread (NF, KO)

Vegan Shepherd's Pie, Lentils, Mashed Sweet Potatoes (V, VG, GF, NF, KO)

Sweet Potato and Black Bean Chili, Avocado, Sour Cream (V, GF, NF, KO)

Charred Broccoli, Almond Hummus, Dukkah Pomegranate (V, VG, GF, NF, KO)

Charcoal Grilled Vegetables, Romesco Sauce, Almond Feta (V, GF, NF, KO)

\$16.50 per person, per item

Lamb Kofta, Tzatziki, Pita Bread, Greek Salad (NF, KO)

Monster prawn cocktail, craps cos lettuce, poached prawn. Mary Rose dressing (GF)

Platinum

Moroccan lamb tagine with preserved lemon and Jasmin rice (GF, DF)

Salmon, green tea noodles, soy, avocado, shichimi togarashi (GF, DF)

Roasted pork belly, Asian slaw, sesame, and miso (GF, DF)

Roasted short rib beef, sweet soy, roasted sweet potato smash, chive dressing (GF, DF)

Ocean Trout Niçoise, fresh dill dressing, sherry tomatoes. Green beans, chat potatoes, olives, capers, lemon (GF, DF)

Thai beef salad with coriander, mint, lime, noodles, sesame soy dressing

Grilled Barramundi, Lemon Herb Quinoa, Asparagus (GF, DF, NF, KO)

Tofu Noodle Bowl with Almond Butter Sauce (GF, V, VG)

Mushroom & Tofu Stir Fry (GF, V, VG, DF)

Korean BBQ Pork, Kimchi, Jasmine Rice (GF, NF, KO)

BBQ Selections

Prices are per person and include GST

BBQ OPTION 1 - \$30pp (Min. 10 Guests)

2 X Classic Pork or Beef Sausages

Long Bread Roll

Caramelised Onions

American Mustard, BBQ Sauce, Tomato Ketchup

CLASSIC AUSSIE BBQ - \$49pp (Min. 6 Guests)

A selection of dips including hummus & Baba ghanoush accompanied with crackers, chips & bread

Beef Sausages with Caramelized onions with tomato relish & mustard

Satay Chicken Skewers



A selection on accompanying salads including Greek Salad & Coleslaw

Bread Rolls

PREMIUM BBQ - \$82.50pp Souvlaki BBQ - \$45pp

(Min. 10 Guests) (Min. 10 Guests)

Pork & Fennel Sausages 1 x Lamb Souvlaki

Scotch Fillet Steak 2 x Chicken Souvlaki

Lamb & Rosemary Skewers 2 x Chickpea falafel

Garlic Prawn Skewers Tabouli Salad (Tzatziki, lemon, mixed leaves & flat bread

Classic Ceasar Salad (V)

Classic Greek Salad

Chunky Pumpkin, Honey Roasted Carrots Salad

American Mustard, BBQ Sauce, Tomato Sauce

Premium Seafood BBQ - \$110pp (Min. 10 Guests)

Fresh Damper Rolls

Garlic King Prawn Skewers

Salmon steaks, dill, and lemon

Harvey Bay Scallops, chive butter

Moreton Bay Bugs, tomatoes, lime salsa

Grilled zucchini, chickpeas and mushroom salad, lime dressing

Warm kale salad w toasted pine nuts, walnuts, grilled haloumi

Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing

Buffet Selections

Prices include GST

Express Buffet - \$39pp – CHOOSE 1 MAIN & 2 SIDES - (Min. 10 Guests)

Mains (choose 1)

Marinated Roast Loin of Pork with Maple & Dijon

Portuguese Baked Chicken

Roast Chicken with Sage & Paprika

Roast Honey & Mustard Glazed Ham

House Made Beef Lasagne

House Made Vegetarian Lasagne

Broccoli Chilli Noodles with Tofu (shared platter)

Roasted Mediterranean Vegetables, Tomato Pesto & Brown Rice

Stir Fried Singapore Noodles, Tofu & Cashews

Indian Lentil Dahl & Smashed Indian Potato

Sides (choose 2)

Green Garden Salad

Coleslaw Salad (White and Red Cabbage, Carrots, Apple, Capsicum, Shallots, Toasted Pinenuts, Dill & Whole Egg Mayo)

Classic Potato Salad

Pasta Salad, Mozzarella, Tomato Pesto, Fresh Basil, Grilled Sourdough

Chunky Pumpkin, Honey Roasted Carrot, Rocket, Zucchini, Feta & Flaked Almonds

Caprese Salad, Tomatoes, Baby Mozzarella & Basil

Italian Chopped Salad, Lettuce, Capsicum, Olives, Cucumber & Basil

Steamed Green Beans, Peas, Butter

Asian Theme Buffet - \$99pp - (Min. 10 Guests)

Buffet Includes

Satay Chicken Peanut Coconut Sambal with Coriander & Dry Fried Onion (HALAL)

Peking Duck Spring Roll - Hoisin Plum Dipping Sauce

Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing

Braised King Prawns - Broccolini / Garlic / Chili

BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots

Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off

Steamed Jasmine Rice

Custard Tart

Classic Buffet - \$69pp (Choose 2 mains & 3 sides)

Mains (choose 2)

Salmon Steaks & Lemon Butter Sauce (GF)

Seared Chicken Breast & Tomato Tapenade (GF, DF)

Portuguese Baked Chicken w/ Preserved Lemon & Parsley (GF)

Roasted Belly Pork & Apple Chutney

Pulled Pork Shoulder & Hoi Sin Sauce (DF)

Seared Beef Steaks & Peppercorn (GF, DF)

Slow Cooked Beef Cheeks, Master Stock & Shitake Mushrooms

Slow Cooked Lamb Shoulder & Eggplant Relish (SURCHARGE \$12pp)

Roasted Lamb Leg, Pomegranate & Feta (GF) (SURCHARGE \$12pp)

Garlic Prawns & Parsley Butter Sauce (GF)

Whole Roasted Chicken, Oregano & Lemon (GF, DF)

Miso Baked Ocean Trout with Bean Sprouts & Toasted Sesame

Caponata Pasta & Fresh Parmesan Cheese (V)

Roasted Sweet Potato, Walnut & Rocket

Moussaka, Roasted Eggplant, Rich Roma Tomato Sauce & Ricotta Topping (GF)

Sides (choose 3)

Brown Rice Brown Rice, Pistachios, Radicchio, Apple, Goats Cheese Salad (V, GF)

Honey Roast Sweet Potato, Walnuts & Blue Cheese (GF, V)

Quinoa, Seeds and Nuts, Feta, Cranberries & Rocket (GF, V)

Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)

Roasted Carrots, Caraway Seeds, Zucchini & Basil (GF, V, DF)

Caprese Salad, Baby Mozzarella, Tomatoes & Basil (GF, V)

Grilled Haloumi, Kale, White Beans, Red Peppers & Sundried Tomatoes (GF, V)

Roasted Beetroot, Heirloom Tomatoes, Red Peppers, Smoked Dressing (GF, V, DF)

Silverbeet, Broccoli, Apple, Creamy Salad (GF, V)

Zesty Potato, Pea, and Radish Salad & Fresh Mint (V, GF, DF)

Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion & Oregano

Winter roasted vegetables w tahini dressing salad, soaked sultanas

Italian Buffet - \$42.50pp - CHOOSE 2 MAINS & 2 SIDES - (Min. 10)

Mains (Choose 2)

Homemade beef lasagne

Homemade vegetarian lasagne

Spaghetti bolognese with fresh parmesan

Baked vegetarian ziti (pasta bake)

Cannellini beans, Roma tomatoes, wilted spinach

Italian baked meatballs

Sides (Choose 2)

Caprese Salad, Baby Mozzarella, Tomatoes, Basil

Italian Garlic Bread

Fresh peas, prosciutto, and bread Italian salad

Italian chopped salad, lettuce, capsicum, olives, cucumber, basil

Italian Green bean salad, lemon, olive oil, fresh herbs

Italian pasta salad, cherry tomatoes, olives, red onion, parmesan, Italian Vinaigrette Dressing

Indian Buffet - \$42.50pp - CHOOSE 2 MAINS & 2 SIDES - (Min. 10)

Mains (Choose 2)

Indian Lentil Dahl, fresh mint roti, yogurt, fresh coriander

Butter chicken with steamed rice

Chicken tikka masala with steamed rice

Cauliflower and mushroom curry with brown rice

Chicken biryani

Sides (Choose 2)

Vegetarian samosa

Chickpea, tomato, and herb salad

Spicy Indian Cucumber Salad with shredded coconut

Roti - Indian Flatbread

Tomato, cucumber and mint salad

French Buffet - \$42.50pp - CHOOSE 2 MAINS & 2 SIDES - (Min. 10)

Mains (Choose 2)

Coq au vin, chicken in burgundy wine with mushrooms and bacon

House made cheese and mushroom quiche



Mushroom fricassee risotto with fried parsley and white truffle oil

Creamy potato gratin

French ratatouille, eggplant, pumpkin, tomatoes, onion

Sides (Choose 2)

Frisee salad, lightly tossed salad with goats cheese

Steamed green beans, peas and French butter

French bistro salad, lettuce, chives, walnuts, tarragon vinaigrette

Roti - Indian Flatbread

Lyonnaise potatoes, fried onions

Platter Selections

Cheese Platter \$105.00 (serves 6)

Premium Australian and Continental Cheese - a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers

Charcuterie & Antipasto Grazing Board \$220.00 (serves 8-10)

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles, and grilled sumac flatbread.

Australian cheese, dried fruit, house made chutney and water crackers.

Charcuterie, Antipasto & Crudites Platter \$110.00 (serves 6)

A Tantalising Spread featuring the Finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips,

luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers

Vegetarian Grazing Box with Ricotta \$150.00 - (serves 8 - 10)

Includes a selection of fresh and delicious vegetables with ricotta, dips x 3, gluten free crackers and bread.

Seafood Platter - Oyster, Prawn & Salmon Platter \$225.00

Oysters x (12), King Prawns x (12), Smoked Salmon x (12 slices) with Baguette, Lemons, and Dips

Rice Paper Roll Platter - \$85 for 15 rolls OR \$170 for 30 rolls

Vegetarian – Avocado & Silken Tofu

Steamed Chicken with Shiso Cress & Green Papaya (GF)

Finger Sandwich Platter - \$75 for 15 pieces OR \$110 for 30 pieces

Ham and Mustard

Coronation Chicken

Smoked Salmon with Cream Cheese Filling

Wraps Platter - \$75 for 10 pieces (5 wraps cut in half)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

Gourmet Sandwiches, Wraps & Rolls Platter - \$150 (10 in total – 20 pieces) A Chefs Selection of Gourmet

Fillings Made Fresh Daily

Trio of Cold Sliders - \$90 for 15 pieces OR \$175 for 30 pieces

Chicken Schnitzel & Slaw

Prawn Cocktail & Iceberg Lettuce

Pulled Pork & Crunch Slaw

Mini Caramelised Tomato & Fetta Tarts - \$79 for 15 pieces OR \$135 for 30 pieces

Bite Sized Delights Featuring Sweet Caramelised Tomatoes and Creamy Fetta

Corn Fritters & Chunky Avocado Salsa - \$85 for 15 pieces OR \$150 for 30 pieces

(served at room temperature)

A Delicious Combination of the Sweetest Fresh Corn and Fragrant Coriander, served with a Luscious Chunky

Avocado Salsa

Caprese Skewers - \$79 for 15 pieces OR \$135 for 30 pieces

A Delicious Combination of Bocconcini, Juicy Cherry Tomatoes, and Fragrant Basil, Drizzled with Balsamic Glaze

Smoked Salmon Bellini - \$90 for 15 pieces OR \$145 for 30 pieces

Paired with Creamy Taramasalata, Briny Capers, and a Sprinkle of Fresh Dill

Fresh Fruit Platter \$100

Sliced Seasonal Best Fruit with Skin Off

Hot Platter Selections

Prices include GST

Gourmet Mixed Pies & Sausage Rolls - \$85 for 15 pieces or \$170 for 30 pieces

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

Gluten Free Pies & Savoury Rolls - \$110 for 15 pieces

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

Gourmet Mixed Pies - \$85 for 15 pieces or \$165 for 30 pieces

Savour Handcrafted Puff Pastries, Slow Braised Fillings in Four Distinct Flavours and Heinz Ketchup

Sausage Rolls - \$85 for 15 pieces or \$165 for 30 pieces

Pork & Fennel Encased in House Made Pastry and Heinz Ketchup

Celebrate at Work Platter - \$320 (60 pieces)

Gourmet Mixed Pies, Homemade Puff Pastry, Slow Braised Fillings & Heinz Ketchup (20)

Gourmet Sausage Rolls, Pork & Fennel, Rolled in Homemade Pastry, Seasoned and Served with Heinz Ketchup
(20)

Assortment of Vegetarian Quiche, Semi-Dried Tomato, Fetta & Cheddar, Onion Jam (20)

Jalapeno Poppers - \$80 for 15 pieces OR \$130 for 30 pieces

Jalapeno Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling.

Arancini Trio - \$79 for 15 pieces OR \$135 for 30 pieces

4 Cheese, Pumpkin, and Bolognese

Assortment of Quiche Platter - \$85 for 15 pieces OR \$170 for 30 pieces

A Variety of Quiches. Vegetarian options included

Grilled Chicken Skewers - \$105 for 15 pieces OR \$150 for 30 pieces

Grilled Chicken Thigh Skewers Paired with Two Delicious Dipping Sauces: Zesty Lime aioli and Sweet Chili

Mini Pecking Duck Pancakes - \$85 for 15 pieces OR \$170 for 30 pieces

Succulent Duck, Hoisin Sauce, Crisp Cucumber & Shallots

Desserts

Prices include GST

Celebrate Dessert \$170 (20 pieces)

Mini Macaroons (5)

Lemon Tart with Smashed Meringue & Fresh Mint (5)

Chocolate Tart served with White Chocolate Ganache (5)

Mini Passionfruit Curd Pavlova & Fresh Mint (5)

Beverage & BYO Prices

BYO Pricing

Price includes GST.

BYO Food & Beverages - Includes ice, cups, napkins, cutlery, plates, RSA wait staff, cleaning, rubbish removal, use of fridges and eskies (on request), serving of your drinks (on request),

****Please Note – IT IS A REQUIREMENT OF SELF-CATERED CRUISES THAT A SUBSTANTIAL AMOUNT OF FOOD**

IS TO BE BROUGHT ON BOARD WITH BYO BEVERAGES**

\$250.00

Beverage Packages

Price includes GST

Gold Beverage Package (not offered on bucks/hens cruises)

Sauvignon Blanc, Chardonnay,

Shiraz, Cabernet Sauvignon,

Tempus Two Sparkling, Prosecco

Platinum

Peroni, Corona with fresh limes, Cascade Light
Coke, lemonade, dry ginger ale, orange juice and water

\$25pp per hour

Platinum Beverage Package (not offered on bucks/hens cruises)

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Tempus Two Sparkling, Prosecco
Peroni, Corona with fresh limes, Cascade Light
Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & Mixers
Coke, lemonade, dry ginger ale, sparkling water, Tonic Water, orange juice and water

\$35pp per hour

Non-Alcoholic Drinks Package

Coke, lemonade, dry ginger ale, orange juice and water, sparkling water

\$10pp per hour

(Note* beverages are subject to change and availability)

Consumption Menu

White Wine

Oyster Bay - Sauvignon Blanc

Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing

\$39 per bottle



De Bortoli Windy Peak - Chardonnay

The De Bortoli Windy Peak Chardonnay is vibrant yellow with green hues, shows fig-like aromas with barrel ferment characters.

The full flavoured palate of melon and fig has a great mouth feel and texture.

\$39 per bottle

Red Wine

Penfolds Koonunga Hill - Shiraz

Berrylicious red fruit flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

\$39 per bottle

Grant Burge - Cabernet Sauvignon

Deep red with vibrant purple hues, this Cabernet has aromas of blackcurrant, cassis, and subtle spice. The palate is soft and

generous, with excellent length.

\$39 per bottle

Sparkling Wine

Tempus Two

Fruit driven flavours with balanced acidity for everyday drinking.

\$39 per bottle

Torresella - Prosecco

Is a fresh style showing characters of white fleshed fruits and fresh apple on the nose with a soft, crisp feel on the

palate.

\$39 per bottle

Beer Selection

Corona with fresh limes, Peroni, Cascade Light

\$10 per beer

Spirit Selection

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & mixers

\$10 per glass

Soft Drinks

Coke, Lemonade, Dry Ginger Ale, Sparkling Water, Tonic Water, Still Mineral Water, Orange Juice

\$5 per glass

Catering Terms and Conditions

All Catering has a delivery fee of \$35

(except NYE catering delivery fee is \$100)

There is a minimum spend for catering of \$275

(note this minimum spend does not include the delivery fee)

For BBQ, Buffet & Canape minimum order see numbers next to items.

(see minimum order number above corresponding to each menu item)

Any dietary changes to the menu will incur a \$7.50 surcharge.

(e.g. gluten free, dairy free, vegetarian, vegan, etc.)

Catering must be finalised 72 hours prior to scheduled departures.

Catering is non-refundable 14 days prior to order to allow for produce to be ordered in.

Catering on Public Holidays incurs a 20% surcharge.

If you have special requests for catering, our team is happy to work with you to create a menu that works for your group.

