

Note: Surcharges apply on public holiday

The following selection of menus have been especially created for our boats to cater for all occasions and tastes.

BBQ PKG 1

minimum 10 guests

Snags + Skewers - \$38.50pp

Local pork sausages (gf) + condiments

Free range chicken skewers (gf)

VEGO | VEGAN OPTION: Beetroot burger pattie w/ buckwheat, legumes, herbs & spices

Roasted chat potato salad w/ lemon & dili aioli (v)

Summer salad greens, fresh peas, feta & balsamic (v,gf)

Soft rolls & butter (v)

BBQ PKG 2.

minimum 10 guests

Beef & Chicken Burgers - \$38.50pp

Beef Burger patties 50%

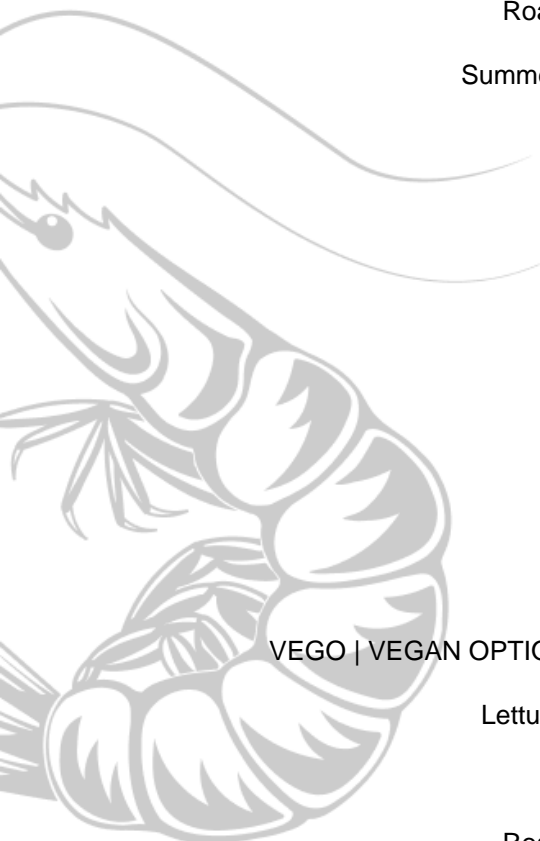
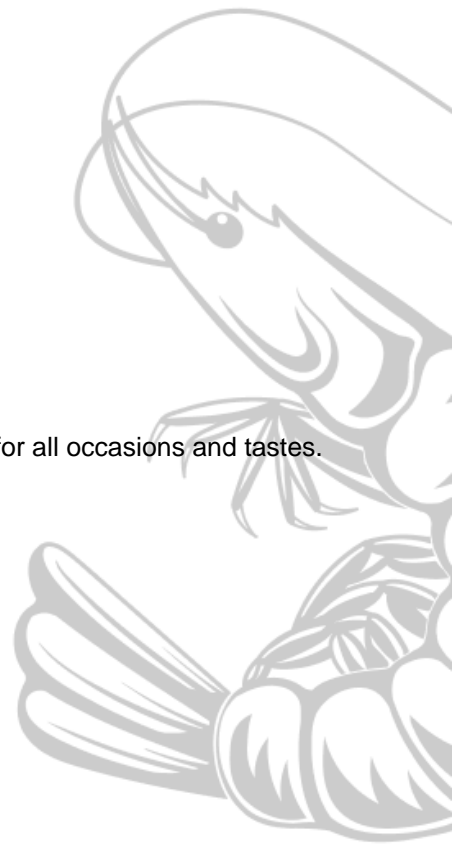
Five spice rubbed chicken fillets 50% gf

VEGO | VEGAN OPTION: Beetroot burger pattie w/ buckwheat, legumes, herbs & spices

Lettuce, tomato slices, burger cheese & pickles (v,gf)

Sweet n spicy slaw (v)

Roasted chat potato salad w/ lemon & dill aioli (v)



Burger rolls, sauces & condiments (v)

BBQ PKG 3.

minimum 10 guests

Steak + Prawns - \$57.20pp

Beef sirloin steaks w/ paprika garlic rub (gf)

Green garlic prawns skewers (gf)

VEGO | VEGAN OPTION: Beetroot burger pattie w/ buckwheat, legumes, herbs & spices

Roasted chat potato salad w/ lemon & dill aioli (v)

Summer salad greens, fresh peas, feta & balsamic (v,gf)

Sourdough rolls & butter (v)

Lunch spreads

Minimum 10 guests

Lunch Spread 1

CHICKEN + SALAD - \$55 per person

Lemon + thyme roasted free range chicken pieces (gf)

Spinach & Cherry tomato frittata w/ smoky relish (v)

Roasted chat potato salad with lemon & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v gf)

Sourdough rolls + butter (v)

Lunch Spread 2

CHICKEN + PRAWNS - \$66 per person

Lemon & thyme roasted free range chicken pieces (gf)



Seabbatical

Market fresh tiger or king prawns w/ bloody mary dipping sauce(gf)

Spinach & Cherry tomato frittata w/ smoky relish (v)

Roasted chat potato salad with lemon & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v gf)

Sourdough rolls + butter (v)

GRAZING BOXES

each box serves 10 guests

Grazing Box 1

DIPS, OLIVES + NUTS - \$99 per box

Beetroot & feta hummus

Smoky eggplant dip & dukkha

House marinated olives

Mixed spice roasted nuts

Crudites + Grissini

Grazing Box 2

Cheese, Meats, Dip + Olives - \$143 per box

Coal River Triple Cream Brie

Prosciutto

Sopressa Salami

Beetroot & feta hummus

Crackers, wafers + grissini



Seabbatical

Grazing Box 3

3 CHEESES - \$170.50 per box

Coal River triple cream brie

Gorgonzola dolce

Vintage cheddar

Paired with seasonal accompaniments

Crackers, wafers + grissini

ADD ONS

PRAWN BOX

Prawn box - \$209

2kg x fresh, market best tiger or king prawns

Lemon wedges

Bloody Mary (Seafood) sauce

NB: prawns are not peeled

OYSTER BOX

Oyster Box - \$137.50

2 doz x market best Sydney rock oysters

Lemon wedges



Seabbatical

BBQ SIDES

Sliced halloumi w/ lemon wedges - \$6.60 per piece

Corn on the cob w/ parmesan butter - \$8.80 per piece

Beetroot burger pattie w/ buckwheat, legumes, herbs and spices - \$9.35

SOMETHING Sweet

each box serves 10 guests

Brownie box - \$79.20 per box

Flourless double choc brownies w/ fresh strawberries

Fresh Fruit box - \$90.20 per box

Best fruit of the season sliced & diced

