

Note: Surcharge applies on public holidays

BBQ MENU

Updated: 22 April 24

The following dishes are a sample of the cuisine to be experienced on board the yacht. Pre-cooked every time, unless the Charter guest requests for them to be raw and for them to BBQ themselves. The client will advise of preference.

Minimum Order of 12 Persons.

BBQ Package 1 - \$59.50 per person

Antipasto

Butterfly king prawns w garlic butter & aioli

Oven Roasted chicken thighs, Thyme, Lemon, parsley & Garlic (GF, DF)

Quinoa pearls slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.

Heirloom Tomato w Dill & Basil Chili Persian Feta Salad.

Breads (V)

BBQ Package 2 - \$87.50 per person

Antipasto

Gourmet Pork and Fennel sausages

Butterfly king prawns w garlic butter & aioli BBQ Lamb

Cutlets w spicy Australian dukka marinade.

Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V)

Salad Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V)

Breads (V)

Seas the Day

BBQ Package 3 - \$116.50 per person

Antipasto

BBQ Lamb Cutlets w spicy Australian dukka marinade

Moreton Bay Bugs, tomatoes, lime salsa

Butterfly king prawns w garlic butter

Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V) Salad

Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V)

Quinoa pearls slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.

Breads(V)

Chocolate Brownies & Raspberry Friands.

Antipasto typically consisting of selected cheeses, cured meats, olives & dips surrounded by fresh & dried fruit, antipasto items, nuts & crackers.

CANAPE MENU

Canapé Package 1 - \$49.50 per person

Mushroom arancini w arrabbiata sauce (v)

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)

Wagyu Beef potato rosti & Beetroot Garnished with Herbs.

Mini sausage rolls

Canapé Package 2 - \$71.50 per person

Pork & fennel sausage rolls



Seas the Day

Beef satay sticks w dipping sauce

Mushroom arancini w arrabbiata sauce

Blinis x smoked Salmon & Dill Crème fraiche

Spiced chicken paper rolls & dipping sauce (GF)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)

Vanilla Panna Cotta

Antipasto

Canapé Package 3 - \$93.50 per person

Sydney rock oysters (GF) (DF)

Peeled prawns & dipping sauce.

Peking duck pancakes w Hoisin sauce

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Portuguese salt cod fritters w dipping sauce

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Wagyu beef potato rosti & beetroot garnished with herbs thyme

Tiramisu

Antipasto

Canapé Package 4 - \$132 per person

Dukkah & Rosemary lamb cutlets

Kingfish ceviche, coconut & cucumber



Seas the Day

Pork & beef San Chow Bow served in lettuce cups
Sydney rock oysters (GF) (DF)
Peeled prawns & dipping sauce.
Peking duck pancakes w Hoisin sauce
Zucchini blinis w sour crème & fresh thyme
Blinis x smoked salmon & dill crème fraiche
Portuguese salt cod fritters w dipping sauce
Grilled lemon grass chicken skewers & nuoc cham (v) (gf)
Vietnamese Vegetarian paper rolls & Thai mango dip (V)
Wagyu beef potato rosti & beetroot garnished with herbs thyme
Vanilla Panna Cotta
Antipasto

Antipasto typically consisting of selected cheeses, cured meats, olives & dips surrounded by fresh & dried fruit, antipasto items, nuts & crackers. One to two of every item per person depending on the size.

Minimum order of 12 people for any menu. Public Holidays may incur a 20% surcharge. A delivery fee will apply outside of a 10 Km radius from Darlinghurst. Prices are exclusive of GST

BOXED MENU

\$300 Minimum order

Cold Canapé

Small \$75 - 30 pieces. Medium \$130 - 70 pieces. Large \$190 - 100 pieces

Zucchini Blinis w Sour crème & herbs
Blinis x smoked Salmon & Dill Crème fraiche
Wagyu Beef potato rosti & Beetroot Garnished with Herbs



Seas the Day

Asian Canapé

Small (8 to 10 pax) \$147.50. Medium (10 to 20 pax) \$242. Large (20 to 30 pax) \$350.

Spiced chicken paper rolls & dipping sauce (GF)

Beef rice paper wraps

Duck Vietnamese rice paper wraps

Rainbow Vietnamese tofu rice paper wraps & Thai mango dip. (GF, DF, V)

Substantial Canapé

Small (8 to 10 pax) \$145. Medium (10 to 20 pax) \$185. Large (20 to 30 pax) \$245.

Gourmet Sausage rolls

Mushroom Arancini with Arrabbiata sauce (v)

Portuguese salt cod fritters with Dipping sauce

Grilled chicken or Beef skewers with lemon grass and Nuoc Cham

Prawns and Oysters

Small (8-10 pax) \$175. Medium (10-20 pax) \$285. Large (20-30 pax) \$385.

This platter features a beautiful selection of freshly caught seafood, including tiger prawns & Sydney rock oysters, garnished with fresh lemons and a delicious seafood sauce. This platter is certain to impress. Includes Cocktail and Tartare Sauce.

Small - 10 Cooked King Prawns & 12 Sydney Rock Oysters

Medium - 20 Cooked King Prawns & 24 Sydney Rock Oysters

Large - 40 Cooked King Prawns & 36 Sydney Rock Oysters

Sushi & Sashimi

Medium (8 to 12 pax) – 32 Pieces - \$275.

Selection of salmon Nigiri, grilled prawn nigiri, crumbed prawn Nigiri, avocado & salmon roll, Tuna & avocado roll,



Seas the Day

chicken Katsu & avocado & seaweed salad & edamame.

Sushi & Sashimi

Large (15 to 20 pax) 74 pieces - \$385.

Selection of salmon, tuna sashimi, salmon Nigiri, veggie tempura Nigiri, salmon & avocado roll, California roll, grilled prawn, grilled scallop, grilled eel, cooked Tuna & avocado roll, chicken & avocado Roll, grilled salmon roll, baby avocado & salmon, seaweed salad & edamame.

Sliders

Medium - 22 pieces - \$160.

Large - 38 pieces - \$210.

Chicken schnitzel & Coleslaw

Wagyu beef & cheese burger w pickled mustard.

Gourmet Pies & Sausage Rolls

Medium – 22 pieces - \$175.

Large – 38 pieces - \$215.

Pork & fennel sausage rolls

Meat Pies w seriously good ketchup.

Charcuterie

Small (4 to 8 pax) \$110. Medium (10 to 15 pax) \$198. Large (15 to 20 pax) \$285.

A beautiful mix of Spanish- style Australian cold meats, Australian cheeses, Sicilian olives & semi sun dried tomatoes. Accompanied by fresh baked organic sourdough.

Antipasto

Small (4 to 8 pax) \$110. Medium (10 to 15 pax) \$198. Large (15 to 20 pax) \$285.



Seas the Day

A real crowd-pleaser, suitable for any occasion!

Includes selected cheeses, cured meats & dips surrounded by fresh and dried fruit, antipasto items nuts, sweets, and crackers.

Mediterranean Crudities

Small (4 to 8 pax) \$110. Medium (10 to 15 pax) \$198. Large (15 to 20 pax) \$275.

This spread comes with sun-dried tomato, olives & other marinated vegetables, hummus, mint & cucumber dip, raw vegetables & pita bread. Cheese? Totally optional Marinated feta & Mozzarella

Desserts

Medium (10 to 15 pax) \$135. Large (18 to 25 pax) \$285.

Panna Cotta Cups

Tiramisu Cups

Lush Pineapple Cups

Desserts

Small (6 to 8 pax) \$ 135 Medium (10 to 15 pax) \$175. Large (18 to 25 pax) \$205.

Raspberry and White Chocolate Friands

Chocolate Brownies

Dessert Box (Perfect for Adults & Children)