

Note: Surcharges apply on public holiday

BBQ MENUS

Minimum order 10 people.

Build Your Own Gourmet Burger \$45pp

Beef patty (x2pp) [V patties available]

Brioche buns

Fillings; Jalapeños, onion, pickles, beetroot, pineapple, tomato, cheese, guacamole, lettuce

Sauces; garlic mayo, peri peri sauce, tomato, BBQ, mustards, aioli

Sides; coleslaw, potato salad

Classic BBQ \$45pp

Beef sausages [GF] **

BBQ chicken skewers

Soft fresh bread rolls

Green salad

Creamy potato salad

Basil pesto pasta salad

Coleslaw

Premium BBQ menu \$75pp

Choice of 3 mains:

Steak

BBQ chicken skewers

Beef sausages

Salmon fillets
Lamb koftas
Grilled halloumi
Soft fresh bread rolls
Garden salad
Pesto pasta salad
Creamy potato salad
Crunchy coleslaw salad

Surf 'N' Turf \$100pp

Eye fillet steak
Peeled king prawns
Selection of sauces; blue cheese, herb butter, pepper Mushrooms sautéed with garlic butter
Soft fresh bread rolls
Garden salad
Pesto pasta salad
Creamy potato salad
Crunchy coleslaw salad

BUFFET MENU

Option 1: 3x salads/sides + 2x Substantial \$70pp

Option 2: 3x salads/sides + 1x Substantial + 1x Premium + 1x dessert \$85pp

Option 3: 3x salads/sides + 2x Substantial + 1x Premium \$90pp

Option 4: 3x salads/sides + 2x Substantial + 1x Premium + 1x dessert \$100pp

Option 5: 3x salads/sides + 2x Substantial + 2x Premium \$110pp

BUILD YOUR OWN MENU:

Salads/sides \$12pp, substantial \$22pp, premium \$27pp, Cheese board/dessert \$17pp

Minimum order 10 people otherwise \$275 chef fee/delivery applies.

Salads and side dishes

Kale & quinoa with fresh vegetables in a delicious tahini dressing. [GF] [VGN]

Roast pumpkin, spinach and pine nut salad with vinaigrette [GF] [VGN]

Caesar Salad, Crisp Cos lettuce, shaved parmesan, bacon & croutons

Creamy whole egg smashed potato salad [V] [GF]

Homemade coleslaw with red cabbage and carrots [V]

Traditional Greek salad with olives and feta [V] [GF]

Basil pesto pasta salad and sun-dried tomatoes [V]

Seasonal roast vegetables [V] [GF] [VGN]

Tabouli; Continental parsley with fresh crisp vegetables & burghul with a lemon citrus dressing [V] [VGN]

Golden Quinoa with Roasted Vegetables [V] [GF]

Rocket Apple & Parmesan [V]

Roast vegetable couscous with sweet potato, onion, capsicum and a herby dressing. [VGN]

Lentils, couscous, chickpeas, fresh crisp vegetables & herbs in a citrus dressing. [GF]

Italian Penne pasta, roasted eggplant, sun-dried tomatoes, shallots & feta cheese in a red pesto dressing. [V]

Potato salad with bacon, egg, fresh vegetables & herbs in a full egg mayonnaise [GF]

Black Rice, Beetroot with Walnut & Feta [V] [GF]

Saffron basmati rice, lentils, spice roasted cauliflower florets, sultanas, parsley with tomato kasoundi pickle dressing. [GF] [VGN]

Waldorf Salad, Apples, celery, nuts & sultanas in a creamy mayonnaise dressing. [V]

Substantial dishes

Orange and marmalade glazed leg of ham [GF]

Charcoal roast chicken pieces

Peri Peri chicken tenderloins [GF]

Barramundi [GF]

Vegan stuffed capsicums with quinoa and black beans [V] [VGN] [GF]

Lamb kofta with minted yogurt [GF]

Grilled Halloumi [V]

Honey soy chicken skewers

Premium dishes

Peeled king prawns with seafood sauce [S] [GF]

Smoked salmon with lemon wedges and capers [S] [GF]

Salmon fillets [S]

Moroccan lamb cutlets (2pp)

Sirloin steak

Grilled Greek chicken breast with lemon

Desserts

Selection of mini deserts; filled and dipped profiteroles, vanilla slices and mini filled eclairs

Cheeseboard, selection of cheese, crackers and nuts

Individual triple chocolate cakes

Seasonal fruit platter

FINGER FOOD

Option 1: 4 canapés + 1 substantial \$95pp

Silver Spirit

Option 2: 5 canapés + 2 substantial \$105pp

Option 3: 3 canapés + 1 substantial \$75pp suitable for 3 hr cruises or less

Option 4: 2 canapés + 1 substantial \$60pp suitable for 2 hr cruises or less

Min order 10 people otherwise \$275 chef fee/delivery applies.

Canapés - \$20 each

Freshly shucked Brisbane Water oysters 2pp [S] [GF]

Selection of rice paper rolls [V] [VGN] [GF]

Selection of sushi [V] [S] [VGN] [GF]

Vegetable spring rolls with edamame and sweet chilli sauce [VGN] [V]

Falafel bites [VGN] [V] served with tzatziki dip on side

Sweet potato veggie bites [VGN] [V] with dipping sauce

Spicy vegetable samosas [VGN] [V]

Caprese skewers; cherry tomatoes, bocconcini & basil with balsamic [V][GF]

Marinated king prawn skewers [S] [GF]

Tempura prawns with sweet chilli sauce [S]

Smoked salmon, with cream cheese on rye

Greek meatballs with minted yogurt

Moroccan lamb kofta with tzatziki

Chicken and mushroom Vol Au Vent

Petit quiches; spinach & ricotta with sun-dried tomatoes [V] & smoky bacon

Puff pastry pork and fennel sausage rolls

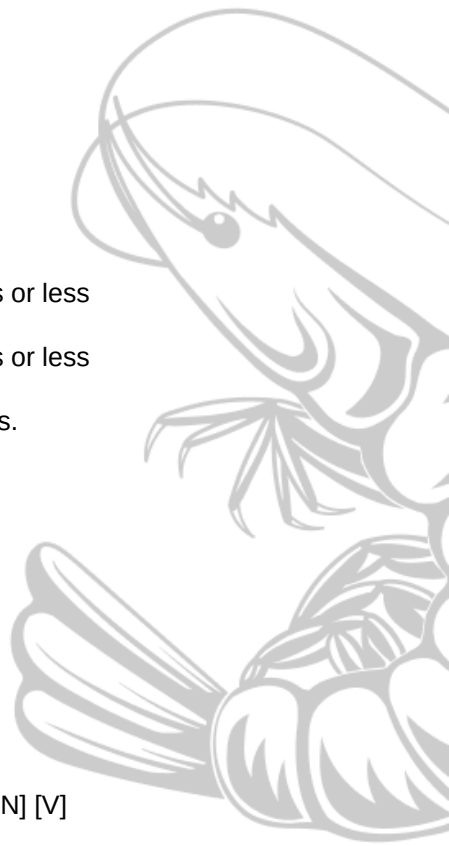
Peking duck pancakes with hoisin sauce

Arancini balls; mix of mushroom [V] and beef

Mini tarts with caramelised onion and goats cheese [V]

Beef and red wine croquettes

Selection of gourmet pies; lamb and rosemary, peppered steak



Silver Spirit

Selection of petite desserts; filled & dipped profiteroles, vanilla slices, eclairs[V]

Lemon curd tarts

Substantial Canapés - \$27 each

Salt and pepper squid boat with salad, aioli and lemon wedge

Butter chicken curry with rice and naan

Chickpea and spinach Punjabi curry with rice and naan [V]

Mini cheeseburgers with tomato relish

Pulled pork sliders with homemade slaw and relish

ADDITIONAL

High Tea Menu \$55pp

Gourmet finger sandwiches - smoked salmon, cucumber Individual quiches [V]

Assorted macaroons [V] [GF]

Petite scones [V] [VGN] with cream and jams

Selection of petite desserts; filled & dipped profiteroles, vanilla slices, eclairs [V]

Assorted cupcakes

Carrot cake slices

Selection of teas and coffees

Mexican Menu \$75pp

Corn chips with salsa and guacamole dips to start [GF]

Soft tacos and burritos

12 hour slow cooked pulled beef

Salsa bean mix, Salads, Sour cream, avocado spread, cheese and salsa toppings to customise.

Churros and chocolate dipping sauce for dessert.



Custom Cakes

Available on request from \$300

PLATTERS

Each platter serves 10 people or is charged per person with a minimum of 10 persons.

The Grazing Table \$55 or \$550pp

The ultimate grazing platter, is beautifully presented, creating that wow factor sure to impress. A range of international cheeses, cured meats, fresh seasonal fruit, nuts, crackers, and chocolates, including a selection of dips, bread and sweet treats. Has [GF] [V] [VGN] items. Not suitable for evening cruises.

The Substantial Grazing Table \$900 or \$90pp

As above but with additional substantial items; cheeseburger sliders, gourmet sandwiches and wraps, kebabs and skewers. Can be tailored to suit the time of day, e.g. brunch, lunch, dinner. Has [GF] [V] [VGN] items.

Antipasto \$350 or \$35pp

Brimming with traditional delights and modern favourites. Our antipasto platter includes; stuffed olives, chargrilled and roast vegetables, assorted sourdough bread, cured meat, and brie along with crackers, nuts and dried fruit, bread sticks, fresh hummus and dips.

Vegan \$250 or \$25pp [GF] [V] [VGN]

Seasonal fresh vegetables, fruit and nuts. Wafers, crusty bread and crackers along with homemade raw hummus and vegan dips.

Fruit \$250 or \$250pp [GF] [V] [VGN]

Fresh in-season fruits with tropical additions. Add to menus for a refreshing dessert or nibbles to start.

Sweet \$350 or \$350pp [V]

Assorted sweet desserts; macaroons, profiteroles, vanilla slices, Spanish churros, cakes

Cheese Board \$350 or \$35pp [V]

A classic selection of blue cheese, aged cheddar, triple cream brie, manchego, goats
cheeses garnished with crackers, wafers, nuts, grapes and dried fruit.

Breakfast Platter \$400 + \$40pp

Freshly baked croissants, danishes, fresh fruit, yogurt and muesli pots.

Sub platters \$500 + \$50pp

Selection of gourmet sandwiches in crusty French bread.

