



EASTCOAST SAILING ONBOARD MENU

Below is a selection of lunch boxes, gourmet platters, barbecue and cocktail menus available for your charter. Our caterer is flexible and can also customise a menu to suit your needs. Vegetarian or gluten free options available on request.

BARBECUE MENU- Selected Vessels Only *(For a minimum of 8 guests)*

Traditional

\$43.00 per person

Lamb & Mint Gourmet sausages(gf) with bbq onions, baguette and condiments
Thai Spice rubbed chicken skewers(gf)
Mini beef burger with tomato relish and swiss cheese
Potato salad with crispy bacon and shallot(gf)
Greek salad(gf)
Chocolate fudge brownies

Gourmet

\$50.00 per person

Mini steak sandwich with roast tomato, mustard mayonnaise and rocket
Peri peri prawns(gf)
Thai Spiced rubbed chicken skewers(gf)
Saffron potato salad with sundried tomato, capers and parsley(gf)
Tangy slaw with cherry tomato, cucumber, radish, capsicum, mint(gf)
Baklava with strawberries

Optional extra: Platter of prawns with aioli (Market price on request)

LUNCH BOX MENU

Minimum 6 people

Regatta:

\$22.00 per person

Baguette with triple smoked ham, tomato, cheddar cheese, Dijon mustard and rocket
Tortilla wrap with spiced chicken breast, roast capsicum, avocado and salad
Roast vegetable frittata(gf)

Apple crumble slice

Spinnaker:

\$27.00 per person

Damper Roll with Proscuitto, Pesto, Bocconcini, Tomato & rocket
Tortilla wrap with roast chicken breast, poached egg, bacon, parmesan, cos and aioli
Tart with roast tomato, ricotta, parmesan, herbs
Chocolate Fudge brownie

Mariner:

\$35.00 per person

Gourmet rolls:

Rare roast beef, tomato, brie, onion relish and salad
Turkey breast, avocado, cranberry relish and salad
Raspberry and coconut slice

Salad boxes: Minimum order of 6 per selection

Couscous with roast pumpkin, fetta, green bean, mint and Yoghurt dressing
Brown Rice Salad with Cashew, Sultanas, Capsicum, Parsley with Lemon & Soy
Dressing(gf)
Vietnamese chicken and rice noodle with lime and coriander(gf)
Char grilled chicken breast, cos, bacon, egg, shaved parmesan and aioli(gf)
Salad Nicoise; tuna, cherry tomato, potato, green beans, olives and herbed
mayonnaise(gf)
Tandoori chicken, baby spinach, cherry tomato, capsicum, mint and yoghurt(gf)
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum(gf)
BBQ pork with crunchy noodles and plum sauce dressing
Portuguese tart

Optional extra: Platter of prawns with aioli (Market price on request)

PLATTERED MENU

Harbourside

\$35 per person

Selection of petite baguettes, bagels, rolls and wraps with gourmet fillings and our
in-house relishes
Tart with roast tomato, leek, ricotta, parmesan and herbs
Honey and Soy Drummettes with Sesame Seeds(gf)
Seasonal fruit platter

Tradewinds

\$43.00 per person

Selection of dips with pitta crisps
Pork and rosemary balls with roast capsicum salsa
Prawn salad with rice noodles, fresh herbs, cucumber and chilli & Shallot Salt(gf)
Peking Duck Pancakes
Rice Paper Rolls with Smoked Salmon(gf)
4 Cheese Arancini balls with Aoili
Marinated fetta and olives(gf)
Mini stuffed peppers(gf)
Saffron potatoes with sundried tomato, capers and parsley(gf)
Turkish bread and olive sour dough baguette
Seasonal fruit with baklava

Aquatic

\$47.00 per person

Smoked Salmon with Lemon, Capers & Dill(gf)
Eye fillet with Bernaise Sauce(gf)
Individual egg and tomato filo pies
Vintage Cheddar & Camembert with Olives & Crackers
Roasted Beetroot, Sweet Potato & Pear Salad with Walnut Dressing(gf)
Roasted Baby Potatoes with Fresh Herbs(gf)
Selection of bite size sweet selections with strawberries

Cruising

\$60.00 per person

King prawns with lemon and parsley pesto(gf)
Salad of char grilled marinated chicken breast with baby spinach, cherry tomato and olives(gf)
Tart with caramelised onion, fetta and spinach
Brown Rice Salad with Cashews, Capsicum, Sultanas, Shallots, Parsley with Soy & Lemon Dressing(gf)
Wild rocket with balsamic roast pear, shaved parmesan and toasted almonds(gf)
Selection of breads
Platter with cheese, seasonal fruit, quince paste and water biscuits

Blue Water

\$80.00 per person

(please note 1 of these can be substituted with a beef or chicken option on request)

Oysters with lime and mint dressing(gf)
King prawns with lemon mayonnaise(gf)
Char grilled scallops with corn salsa and coriander pesto(gf)
Char grilled Atlantic salmon with mango and avocado(gf)
Minted potato salad with sugar peas and tangy dressing(gf)
Wild rocket with pear, shaved parmesan and toasted walnuts(gf)
Woodfire breads
Platter of cheese, seasonal fruit and water biscuits
Petite fours selection

(chicken wrapped in prosciutto with bocconcini, basil, tomatoes & balsamic dressing)gf
(beef rump with Lebanese spice & soy dressing)

Optional extra: Platter of prawns with aioli (Market price on request)

GRAZING PLATTERS

These platters may be ordered in addition to your main meal as an entree or dessert.

They are also great for morning or afternoon tea, or as a predinner nibbles.

Each platter serves 15p + as canapés

Antipasto (vegetarian) – A selection of char grilled capsicum, eggplant and artichoke hearts, assorted olives, semi dried tomatoes, dolmades and more!

Accompanied by a complimentary Turkish bread loaf!

\$99.00

Cheese & Antipasto Platter The same assortment of vegetarian antipasto as described above, Tasmanian Heritage Brie, Ashgrove Vintage Cheddar, Tasmanian blue vein cheese and Ambrosia. Accompanied by a complimentary Turkish bread loaf!

\$99.00

Meat & Antipasto Platter – The same assortment of antipasto as described above, Danish salami, ham deluxe, pancetta and rare roast beef. Accompanied by a complimentary Turkish bread loaf!

\$99.00

Mezza Platter – A trio of gourmet dips – hommus, babaganoush and Slices red caviar dip served with semi dried tomatoes, marinated and fetta stuffed olives and bite size pieces of Turkish bread, perfect for dipping!

\$79.00

SUSHI PLATTER

Medium: 10 people (32 pieces) \$60.00

Large: 15 people (50 pieces) \$80.00

If ordered without a main meal, \$25 delivery fee.

COCKTAIL MENU

Minimum 10 people

Standard

\$50.00 per person

Select 6 from/12 bites each

Deluxe

\$60.00 per person

Select 8 from/16 bites each

Vietnamese rice paper rolls with noodle salad and mint(gf)
Tartlets topped with smoked salmon, cream cheese and dill
Gourmet chicken and tarragon sandwich
Rare roast beef, onion relish, rocket and brie rolls(gf)
Roasted Vegetable Filo Tart
Thai Prawns with chilli and shallot salt(gf)
Assorted Sushi with Soy(gf)
Chicken & Chive Wontons with Coriander
Pork and fennel Chipolattas with roast capsicum relish(gf)
Peking duck pancakes with hoisin and shallot
Freshly shucked oysters with ginger and lime dressing(gf)
Petite vegetarian fritattas(gf)
Mini bagel with rare roast beef, semi dried tomatoes, Dijon & baby rocket

Premium Canapes

Extra \$4.00 per canapé

Lemon & Oregano cutlet with yoghurt & tahini dressing(gf)
Mini box with Thai Crab, coconut, rice noodle and mango salad(gf)

Sweet Selection

\$6.00 per person - 3 pieces each

Petite fours selection