



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)*

SIZZLE BBQ **\$29.00 per person**

Organic Beef Sausages in rolls with mustards
Tandoori Chicken Skewers with Minted Yoghurt
Mixed Green Salad with Fetta, Cucumber, Tomatoes & a light dressing
Roasted Baby Potatoes with Herbs

Traditional *\$43.00 per person*

Lamb & Mint Gourmet sausages(gf) with bbq onions, baguette and condiments
Tandoori Chicken Skewers with Minted Yoghurt(gf)
Proscuitto and Oven Roasted Tomato Filo Tarts
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
Fresh Prawns with Dill Aioli
Portuguese Chicken with Minted Yoghurt(gf)
Smashed Baby Potatoes, with Bacon & Parsley Salad
Tangy slaw with cherry tomato, cucumber, radish, capsicum, mint(gf)
Lemon Citrus Tarts with strawberries

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

LUNCH BOX MENU

Minimum 10 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 Prosciutto, 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

Bakery:

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
Lamb Fillet with Minted Yoghurt, tomato, fetta and leaves on Wraps
Portuguese Custard Tarts

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
Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
Prawn salad with rice noodles, fresh herbs, cucumber and chilli & Shallot Salt(gf)
Peking Duck Pancakes
Vegetarian Rice Paper Rolls(gf)
4 Cheese Arancini balls with Aoili
Marinated fetta and olives(gf)
Mini stuffed peppers(gf)
Sweet Potato & Proscuitto Frittata(gf)
Lemon Citrus Tarts & Brownies
Seasonal fruit

Cruising

\$55.00 per person

King prawns with Citrus Aoili
Lamb Fillet with Tomato, red onions, baby spinach and yoghurt dressing(gf)
Tart with caramelised onion, fetta and spinach
Greek Salad(gf)
Rocket, Roasted Beetroot, Sweet Potato & Pear Salad with Walnut Dressing (gf)
Selection of breads
Platter with cheese, Strawberries & water biscuits OR Petit Fours with Strawberries

Blue Water

\$80.00 per person

Oysters with ginger and lime dressing(gf)
King prawns with lemon mayonnaise(gf)
Crab & Mayo Ribbon Sandwiches
Asian Roasted Atlantic salmon with coriander and mint(gf)
Potato salad with bacon & fried shallots(gf)
Wild rocket with pear, shaved parmesan and toasted walnuts(gf)
Assorted breads from the bakery
Platter of cheese, seasonal fruit and water biscuits
Petite fours selection

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, aioli, rocket & celery ribbon sandwiches

Rare roast beef, onion relish, rocket and brie rolls(gf)

Roasted Vegetable Filo Tart

King Prawns with Dill Aoili(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 \$8.00 per canapé

Lemon & Oregano cutlet with yoghurt & tahini dressing(gf)
Mini box with Thai beef Salad with fresh herbs, glass noodlesgf)

Sweet Selection

\$10.00 per person – 3 pieces pp

Petite fours selection