



## EASTCOAST SAILING ONBOARD MENU

Below is a selection of lunch boxes, gourmet platters, barbecue and cocktail menus available for your charter.

**\*\*Dietary Requirements** - \$5 extra per person for any menu alterations

(all requirements can be accommodated)

Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

See menu alternatives listed at end of this menu

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

#### **Budget BBQ**

**\$20.00 per person**

Nibbles

Beef Sausages

Burgers

Sliced Onions

Mixed Green Leaf Salad

Fresh Bread Roll

#### **Sizzle BBQ**

**\$27.00 per person**

Nibbles

Organic Beef Sausages

Tandoori Chicken Skewers with Minted Yoghurt

Homemade Slaw

Mixed Green Leaf Salad in a light dressing

Roasted Baby Potatoes

Fresh Bread Rolls

#### **Traditional BBQ**

**\$43.00 per person**

Nibbles

Lamb & Mint Gourmet sausages(gf) with bbq onions, baguette and condiments

Tandoori Chicken Skewers with Minted Yoghurt(gf)

Prosciutto and Oven Roasted Tomato Filo Tarts

Potato salad with crispy bacon and shallot(gf)

Greek salad(gf)

Chocolate fudge brownies

### **Gourmet BBQ**

**\$50.00 per person**

Nibbles

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)

### **Party Finger Food**

**\$30.00 per person**

Selection of dips with Pitta crisps & crudités with cheese & crackers

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches

Peking Duck Pancakes

Vegetarian Rice Paper Rolls(gf)

4 Cheese Arancini balls with Aioli

Sweet Potato & Prosciutto Frittata(gf)

### **Party Finger Food Deluxe**

**\$40.00 per person**

Selection of dips with pitta crisps & crudités

Antipasto

Cheeses with crackers

Chicken, Mayo, Rocket and Celery Ribbon Sandwiches

Peking Duck Pancakes

Vegetarian Rice Paper Rolls(gf)

4 Cheese Arancini balls with Aioli

Sweet Potato & Prosciutto Frittata(gf)

Lemon Citrus Tarts & Brownies

Seasonal fruit

### **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 Drumettes 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 Aioli

Marinated fetta and olives(gf)  
Mini stuffed peppers(gf)  
Sweet Potato & Prosciutto Frittata(gf)  
Lemon Citrus Tarts & Brownies  
Seasonal fruit

### **Cruising**

**\$55.00 per person**

King prawns with Citrus Aioli  
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

### **Bluewater**

**\$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)

### **LUNCH BOX MENU**

**(Suitable for sailing regattas)**

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)

### 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  
If ordered without a main meal, \$40 delivery fee.*

**Antipasto Platter** - A selection of cured meats , vegetarian antipasti combo of olives, sun dried tomatoes, nuts and crackers and fresh baguette.

\$99.00

**Cheese Platter** - The same assortment of vegetarian antipasto as described above with a selection of Australian cheeses, seasonal fruit , assorted crackers and fresh baguette.

\$99.00

**Mezza Platter** - A trio of gourmet dips - hommus, babaganoush and red caviar dip served with semi dried tomatoes, olives, crackers and fresh baguette - perfect for dipping!

\$79.00

### SUSHI PLATTERS

Medium: 10 people (32 pieces) \$60.00

Large: 15 people (50 pieces) \$80.00

*If ordered without a main meal, \$40 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 Aioli(gf)

Assorted Sushi with Soy(gf)

Chicken & Chive Wontons with Coriander

Pork and fennel Chipolatas with roast capsicum relish(gf)

Peking duck pancakes with hoisin and shallot

Freshly shucked oysters with ginger and lime dressing(gf)

Petite vegetarian frittatas(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 noodles (gf)

### Sweet Selection

*\$10.00 per person - 3 pieces each*

Petite fours selection

### Dietary Alternatives

\$5 extra per person

(all requirements can be accommodated)

Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose Free, Etc

Vegetarian Skewers

Vegetarian Koftas

Felafel/Olives/Hummos

Bread Substitutes

Salads with Dressings on the side

Desserts with alter depending on allergy