



EASTCOAST SAILING ONBOARD MENU

Below is a selection of lunch boxes, gourmet platters and barbecue 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

Nibblies
Beef Sausages
Burgers
Sliced onions
Mixed green leaf salad
Fresh bread roll

BBQ Wraps

\$20.00 per person

Nibblies
Marinated lemon oregano chicken breast
Hommus
Homemade slaw
Mixed leaves
Soft wraps

Sizzle BBQ

\$27.00 per person

Nibblies
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)

Sweet potato roasted tomato fetta and basil frittata (gf) (v)

Spiralli pasta pesto roasted capsicum pine nuts parmesan (v)

Mixed green leaf salad in a light dressing (gf) (v)

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

Brown rice salad cashews sunflower seeds capsicum soy and lemon dressing (gf)(v)

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)

Mushroom and spinach arancini balls with aioli

Sweet potato roasted tomato fetta and basil frittata (gf) (v)

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, brioche and wraps with gourmet fillings and our in-house relishes

Spinach and ricotta filo pie

Sticky chicken drumettes with chipotle aioli

Seasonal fruit platter

Tradewinds

\$43.00 per person

Selection of dips with pitta crisps
Chicken, mayo, rocket and celery ribbon sandwiches
Smoked salmon, brown rice salad with cashew, sultanas, capsicum, parsley with lemon & soy dressing (gf)
Peking duck pancakes
Vegetarian rice paper rolls (gf)
Spinach and mushroom arancini balls with aioli
Marinated fetta and olives (gf)
Mini stuffed peppers (gf)
Spinach and ricotta filo pie
Portuguese tarts & salted caramel slice
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)
Smashed baby potatoes, with bacon & parsley salad (gf)
Wild rocket with pear, shaved parmesan and caramelised 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

Soft damper roll with Cajun chicken, aioli, avocado and greens
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard and salad
Spinach and ricotta filo pie
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

Salad boxes: Minimum order of 6 per selection

Brown rice salad with cashew, sultanas, capsicum, parsley with lemon & soy dressing (gf)

Spiralli pasta pesto roasted capsicum pine nuts parmesan (v)

Char grilled chicken breast, cos, bacon, egg, shaved parmesan and aioli (gf)

Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)

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.

Each platter serves 10-12 guests

Minimum orders 8 people

If ordered without a main meal, \$70 delivery fee.

Antipasto

\$250 or \$25pp

A selection of cured meats, bocconcini, feta, vegetarian antipasti combo of olives and chargrilled vegetables, crackers and fresh bread.

Cheese

\$250 or \$25pp

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection, assorted crackers

Vegetarian

\$150 or \$15pp

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus, babaganoush and red caviar dip served with semi dried tomatoes, olives, crackers and fresh baguette – perfect for dipping!

Seasonal Fruit

\$100 or \$10pp

Fresh in season fruits

Dessert

\$150 or \$15pp

Petite fours selection of home made slices, cakes and tarts

SUSHI PLATTERS

Medium: 10 people \$100.00

Large: 15 people \$120.00

If ordered without a main meal, \$70 delivery fee.