



## **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.*