



## Sir Thomas Sopwith Menus

### SHARE PLATTERS (Minimum \$200.00 per order)

#### **Vegetarian Antipasto Platter - \$32.50 per person**

Grilled seasonal vegetables, Stuffed mini peppers, sundried tomatoes, mini bocconcini, artichokes, kalamata olives, grilled button mushrooms, Dutch carrots, zucchini, gherkins, Greek dolmades, pesto dip, bruschetta served with a rocket, apple and shaved parmesan salad  
Freshly made sourdough bread

#### **Traditional Antipasto Platter - \$36.00 per person**

Grilled seasonal vegetables, Stuffed mini peppers, sundried tomatoes, mini bocconcini, artichokes, kalamata olives, grilled button mushrooms, Dutch carrots, zucchini, gherkins, Greek dolmades served with a rocket, apple, grilled capsicums shaved parmesan salad, Tasmanian fetta  
Shaved leg ham, Italian prosciutto, mild salami and mortadella  
Freshly made sourdough bread

#### **Fresh Cold Australian Seafood Platter - \$105.00 per person**

(All Fresh All Australian)

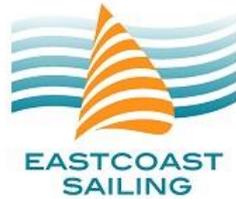
S.A coffin bay oysters served natural and with wakame, tuna and flying fish roe. Tasmanian smoked salmon; teriyaki grilled Atlantic salmon, Tasmanian King scallops with Spanish onion, tomato and coriander salsa. Poached King prawns, spanner crabs, W.A Lobster. Served with cocktail sauce, tartare sauce and lemon

#### **Surf & Turf - \$120.00 per person**

Coffin Bay Oysters, Crystal Bay Prawns, Tasmanian Honey & Soy Salmon  
Grilled asparagus, baby potatoes, roasted mushroom and Dutch Carrots,  
Char grilled Cape Grim Scotch, Sour dough bread and mustards

#### **Nigiri, Maki and Sashimi Platter - \$38.50 per person**

Tasmanian Salmon, Prawn and Kingfish nigiri,  
Spicy teriyaki beef maki roll, tuna and king fish sashimi, served with Wasabi peas, pickled ginger,  
Tasmanian Wasabi and soy sauce



**Tasmanian and King Island Cheese Platter - \$18.50 per person**

A stroll through Tasmania's cheese producers which can include cheeses from Bruny Island, Saltwater River Cheese Factory, Wicked Cheese, Ashgrove, Elgaar Farm and of course King Island Dairy. All platters are accompanied with crisp Rosemary Wheaton crackers, dried fruits, dates and South Cap Crusty Baguette House made Turkish delight

**Seasonal Fruit Platter - \$12.50 per person**

Seedless watermelon, rockmelon, honeydew, pineapple, strawberries, paw paw, blueberries, raspberries, passion fruit, Kensington mangos and grapes.  
(Fruit may change due to seasonal availability)

**Mixed House Dip Platter - \$15.50 per person**

Chef's choice of seasonal mixed trio of dips with crisp breads

**Oyster Platter (\$5.00 per oyster)**

(Bruny Island Oysters done 3 ways)  
Natural as they come  
Wakame, tuna and flying fish roe  
Apple cider, chervil and Spanish onion

**VIP Mixed Dessert Platter - \$40.00 per person**

Individually moulded pastries, tarts mousses, cuts and slices which are individually decorated



EASTCOAST  
SAILING

## CANAPES

**\$85.00 p/p**

**Pick any 6 canapés (3 each per serve)**

### **“Cold Seafood”**

Selection of mixed nori rolls, sashimi and Nigiri  
Queensland tiger prawns with mango, Spanish onion and coriander salsa  
Mini milk buns with chive, mayonnaise, parsley and blue swimmer crab  
House smoked trout stuffed cucumber with candied orange  
Coffin Bay oysters served natural or with wakame, tuna and flying fish roe  
Tasmanian smoked salmon crème fraiche, strawberries, En crouete baby capers and dill

### **“Vegetarian Hot and Cold”**

Caramelized onion tarts with Tasmanian blue cheese  
Frittata of seasonal roasted vegetables with hummus and Parmesan  
Goat’s cheese pumpkin and pepita tartlet  
Caprese skewers of tomatoes, bocconcini and basil with balsamic reduction  
Tomato, mango, Spanish onion and coriander bruschetta on toasted French stick

### **“Hots”**

Pulled duck gua bao buns with Asian slaw and plum sauce  
Pulled pork sliders on brioche bun with fennel apple slaw and char siu sauce  
Char grilled lamb cutlets with truffle mash and red wine jus  
Mini wagyu beef sliders with Swiss cheese salad and chipotle mayonnaise  
Grilled tandoori chicken skewers with riata and lime  
Seared scallop, chorizo, romesco sauce and crisp bread  
Gourmet cocktail pies with house made tomato relish  
Choice of: Pepper steak  
Spring lamb  
Thai chicken  
Spinach and mushroom

### **“Desserts”**

Chef’s choice of mixed freshly made canapé desserts



**Baguettes - \$14.50 each per person / per item**

**Beef**

Marinated beef, mixed lettuce, cucumber and Spanish onion

**Tasmanian Smoked Salmon**

Cream cheese, mixed lettuce, capers, avocado and Spanish onion

**BLT Schnitzel**

Chicken schnitzel, tomato, mixed lettuce, bacon, Spanish onion and aioli

**Chicken Schnitzel**

Tomato, Spanish onion, mixed lettuce and a mild chilli mayonnaise

**WRAPS - \$12.50 each per person / per item**

**Chicken Avocado**

Milk Poached Chicken breast, avocado, sundried tomatoes, tasty cheese, and mixed lettuce with aioli

**Chicken Schnitzel**

Tomato, mixed lettuce dressed with a mild chilli mayonnaise

**Grilled Chicken**

Tomato, mixed lettuce, cucumber with a mild chilli mayonnaise

**Roast Veg**

Sweet potato, roasted eggplant, zucchini, sundried tomatoes, capsicum, baby spinach, Tasmanian Fetta cheese and pesto

**PANINIS - \$14.50 each per person / per item**

**Tuna**

Sundried tomatoes, Spanish onion, capers, tomato, leafy mixed greens with aioli

**Hungarian Salami**

Mixed lettuce, ricotta cheese and pesto

**Roast Vegetables**

Sweet potato, roasted eggplant, zucchini, sundried tomatoes, capsicum, baby spinach, Tasmanian Fetta cheese and pesto



**Prosciutto**

Rocket lettuce, bocconcini and tomato

**Grilled Chicken**

Tomato, mixed lettuce and a mild chilli mayonnaise

**Chicken Schnitzel**

Tomato, Spanish onion, mixed lettuce and a mild chilli mayonnaise

**Chicken Avocado**

Poached chicken, mixed lettuce avocado, sundried tomatoes and aioli

**SANDWICHES - \$12.50 each per person / per item**

**Chicken avocado on soy and linseed**

Poached chicken, mixed lettuce avocado, sundried tomatoes and tasty cheese

**Chicken avocado on wholemeal**

Poached chicken, mixed lettuce, avocado, sundried tomatoes and tasty cheese

**Grilled chicken on wholemeal**

Grilled chicken, mixed lettuce and tomato

**Grilled chicken on soy and linseed**

Grilled chicken, mixed lettuce and tomato

**INDIVIDUAL LUNCH BOX**

**(Minimum 10 people)**

**"Cruise Box"**

**\$25.00 p/p**

Gourmet filled French baguette with turkey, cranberry Tasmanian Brie and salad

Freshly cut Greek salad with organic basil and kalamata olives

Choice of a fresh piece of fruit - apple, pear or orange

Choice of fresh house made muffin - choc chip, strawberry & white chocolate or  
raison carrot apple & cinnamon

Bottle of still water



**“Harbour Box”**

**\$28.50 p/p**

Gourmet filled French baguette with Tasmanian smoked salmon, rocket lettuce, capers, onions and provolone cheese  
Tossed fresh garden salad with house dressing  
Freshly cut fruit salad  
House made caramel slice  
Trail mix  
Bottle of still water

**“Deep Water Box”**

**\$30.50 p/p**

Gourmet filled French baguette with rare roast beef, horseradish, Dijon mustard, gherkin, tomato and rocket lettuce  
Tossed fresh garden salad with house dressing  
Freshly cut fruit salad  
English Pork Pie with hot English mustard  
House made chocolate and hazelnut brownie  
Bottle of sparkling water

**BUFFET**

**“Ocean Water Buffet”**

**\$180.00 p/p**

**Minimum 20 people**

(Select 5 Dishes, 2 Salads and 2 Desserts)

Mixed bread rolls and butter included

**COLD DISHES**

Poached Queensland tiger prawns with house made cocktail sauce and lemon  
Tasmanian smoked salmon, rocket lettuce, capers and Spanish onion  
Mixed Nigiri and sashimi with king fish, salmon and tuna served with pickled ginger, soy sauce and Tasmanian wasabi

**COLD VEGETARIAN DISHES**

Asian and Italian fused bruschetta with coriander, mint, ginger, Roma tomatoes and bocconcini on toasted Panna di Cassa  
Roasted seasonal vegetable frittata with Tasmanian Grandvewe goat’s cheese

**HOT DISHES**

Australian grilled barramundi fillets on a bed of pommes Anna with a lemon and saffron beurre blanc sauce  
Spicy house made Malaysian Sarawak prawn laksa with herbed omelette, coriander, mint, rice noodles, coconut, sprouts and chilli  
Pot Au Feu with steamed Tasmanian salmon fillet, fennel, white wine, butter and seasonal garden vegetables  
Blue swimmer crab filo parcels with Asian salad and a Thai dipping sauce



### **HOT VEGETARIAN DISHES**

Butternut pumpkin and sage ravioli in a white wine and cream sauce  
Spinach and ricotta gnocchi in a roasted vegetable and Napolitana sauce  
Classic quiche Florentine

### **SALADS**

Freshly tossed garden salad with masculine lettuce and house dressing  
Quinoa eggplant, raisins, almonds, pumpkin seeds, tomato and kasoundi pickle  
Edamame beans reekah and kale with lentils

### **VIP MIXED DESSERTS**

Individually moulded pastries, tarts mousses, cuts and slices which are individually decorated

### **BUFFET**

**"Harbour Buffet"**

**\$145.00 p/p**

**Minimum 20 people**

(Select 4 Dishes, 2 Salads and 2 Desserts)

Mixed bread rolls and butter included

### **COLD DISHES**

Tasmanian smoked salmon, rocket lettuce, capers and Spanish onion  
Steamed Balmain bugs with a Thai dressing and Asian slaw  
Poached Queensland tiger prawns with house made cocktail sauce and lemon

### **COLD VEGETARIAN DISHES**

Asian and Italian fused bruschetta with coriander, mint, ginger, Roma tomatoes and bocconcini on  
toasted Panna di Cassa  
Roasted seasonal vegetable frittata with Tasmanian Grandvewe goat's cheese

### **HOT DISHES**

Tender Cape Grim grain fed sirloin coated in Dijon mustard and fresh garden herbs served with  
roasted seasonal vegetables and red wine jus  
Chicken Ballantine stuffed with apricots, spinach, mozzarella cheese and pistachios. Wrapped in  
filo with a white wine and creamy mushroom sauce  
Grilled Tasmanian salmon fillets served with salsa verde.

### **SALADS**

Freshly tossed garden salad with masculine lettuce and house dressing  
Quinoa eggplant, raisins, almonds, pumpkin seeds, tomato and kasoundi pickle  
Edamame beans freekah and kale with lentils

### **DESSERTS**

Classic French vanilla slice  
Chef's chocolate and hazelnut brownies  
Cheese Tasmanian and King Island with dried mixed fruits, nuts grapes and lavash bread



**EASTCOAST  
SAILING**

**Salad Platters**

**\$13.50 per person / per salad**

**Tuscan Vegetarian Pasta**

Cherry tomatoes, charred zucchini, sundried tomatoes, roasted capsicum, spinach, pesto and sweet Dijon vinaigrette mixed with pasta olives, oregano and Tasmanian fetta cheese

**Roast Vegetarian**

Combination of roast potato's, carrot, sweet potato, chargrilled eggplant, charred mushrooms, roast onions, capsicum and crumbled fetta

**Tuna Avocado**

Cooked Yellow fin tuna, avocado, tomato, cucumber, olives, sundried tomatoes, Spanish onions, capsicum and mixed lettuce

**Purple Cabbage**

Thinly sliced cabbage, roasted eggplant, black currents, black rice, walnuts, pomegranates arils and pomegranate dressing

**Pumpkin Couscous**

**Butternut pumpkin, couscous, roasts capsicum, sundried tomatoes, shallots and garnished with rocket lettuce**

**Pesto Barley**

Barley, roast eggplant, charred zucchini, baby spinach, artichoke hearts, sundried tomatoes, crumbled Tasmanian fetta mixed with fresh pesto

**Marinated Beef**

Marinated Beef, cucumber and tomato, garnished with Spanish onion and mixed lettuce

Grilled Chicken and Steamed Vegetables

Grilled marinated chicken, steamed broccoli, cauliflower and carrots with capsicum

**Traditional Greek**

Tomato, cucumber, capsicum, Spanish onion, olives, Tasmanian Fetta and oregano

**Crumbed Chicken Pasta**

Chicken, penne pasta, capsicum, Spanish onion, Parmesan cheese with a chilli mayonnaise dressing

**Green Lentil**

Lentils, freekah and kale topped with edamame, wasabi peas and matcha dressing

**Chicken Schnitzel**

Chicken, tomato and cucumber tossed with mixed lettuce, red capsicum and Spanish onion



**Chicken Pesto Penne**

Poached chicken, penne pasta, roasts capsicum, rocket lettuce, Parmesan and sun dried tomato tossed with Dijon vinaigrette and pesto sauce

**Chicken Chorizo**

Poached chicken, chorizo, cucumber, tomato, Spanish onion, capsicum and mixed lettuce

**Chicken Caesar**

Poached chicken, cos lettuce, boiled egg, bacon, Parmesan cheese and croutons

**Chicken Avocado**

Poached chicken, avocado, cucumber, tomato, mixed lettuce, capsicum, Spanish onion, sun dried tomato, and poppy seeds

**Brown Rice**

Rice, carrot, celery, corn and sultanas, cucumber, capsicum tossed with a sweet chilli

**UNIQUE BOAT-TO-BOAT DELIVERY**

Boat to boat delivery supplied by Andrew Giardina at Fish Tales Co, a superb company running out of d'Albora marina Cabarita  
\$50.00 per delivery

**\*ON BOARD CHEF and WAITER**

An on board experienced qualified chef can be supplied to your vessel for a set fee of \$60.00 per hour and \$90.00 per hour on public holidays  
Banquet waiter \$50.00 per hour and \$80.00 per hour on public holidays