



## CHAMPAGNE SAILING MENU

**Filled Sandwiches: one per person @ \$10**  
**Baguette/Wrap: one per person @ \$12**  
**(Minimum of 8)**

*Sandwiches are made on wholewheat & quinoa & soy organic sourdough. Baguettes are made on white crispy fresh baked bread. All sandwiches, baguettes and wraps are cut into quarters and presented in quality craft window boxes. Fillings include:*

Double smoked ham, Swiss cheese, tomato, mixed leaves & mayonnaise.

Poached Chicken Breast, avocado, mayonnaise and mixed leaves.

Smoked Salmon, cream cheese, avocado, capers, Spanish onion.

Chargrilled vegetables, pesto, ricotta and baby spinach

Corned Beef, tomato pickles, tasty cheese and mayonnaise

Portuguese chicken Breast, mayonnaise, chilli jam & mixed leaves

Tuna, lemon mayo, cucumber, pickled onion and mixed leaves

Salad sandwich with avocado, tomato, cucumber, carrot, onion, & Swiss cheese

### **On the BBQ**

*Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls*

Gourmet Sausages freshly cooked on the BBQ, served with fresh bread rolls & rocket and parmesan salad: **\$15**  
*Vegetarian/Vegan/GF option available*

Homemade Waygu Burgers cooked on the BBQ: **\$20**  
*Vegetarian/Vegan/GF/Chicken option available*

Enjoy a mixture of burgers and sausages: **\$25**



Mixed Kebabs: **\$25**

*Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork.*

## **Buffet & cocktail catering menu**

### **Cold finger food (minimum 12 per item)**

Roast pumpkin, goat's cheese & tomato frittata- \$3.40 each

Cocktail pork & fennel rolls - \$3.50

Cocktail Spanakopita (feta & spinach filo triangles) \$3.40 each

Cocktail sausage rolls - \$3.40 each

Cocktail Smoked salmon & dill quiche \$3.60 each

### **Gourmet sliders made on mini milk buns**

Slow cooked beef brisket (minimum 24) \$3.90 each

Chicken schnitzel (minimum 12) \$3.90 each

Roast vegetable & goat's curd (minimum 12) \$3.90 each

Smoked salmon & cream cheese (minimum 12) \$3.90 each

### **Buffet meats (served cold)**

Free range marinated & roasted chicken cut into 1/8's: \$25 each

Rare roast beef served with horseradish & mustards: \$75 p/kg (min 2 kg)

Apple cider & maple glazed free range ham with apple pear & ginger chutney: \$50 p/kg (min 2 kg)



## **Whole tray cakes: \$145 each**

*(30 × 40cm) 24 to 32 portions*

Orange & Almond cake (GF, DF)

Flourless chocolate & raspberry cake (GF)

Chocolate & walnut brownie (GF)

Blueberry & lime baked cheesecake

Apple & rhubarb crumble

Carrot & walnut cake

## **Salad Menu: \$75 each**

*Serves at least 20 people (half size platters available on request at \$40 each)*

Wild Rice Salad - brown and wild rice with sultanas, almonds, toasted coconut and  
lemon honey mustard dressing.

Asian Coleslaw - red & Chinese cabbage with shallots, coriander, mint, sesame  
seeds,  
pepitas and a sweet chilli and lime dressing.

Wild Rocket, Roasted Pumpkin & Pine nut Salad - with cherry tomatoes, goats  
cheese served with balsamic dressing.

Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic  
dressing.

Quinoa & Roasted cauliflower salad - with cashews, currants, roast cauliflower &  
chickpea.

Seasonal Roast Vegetables: \$85.00



## **Platters**

### **Sushi platters (serves 20 people)**

Variety of bite size Sushi Rolls Platter: \$60.00

Variety of cooked and fresh Salmon Platter: \$70.00

### **Antipasto platter served with crackers (serves 20 people)**

Cold meats, marinated olives, cheeses, homemade dips, pate: \$150

### **Cheese Platters (serves 20 people)**

A range of Australian & European cheeses served with crackers

*\$100.00 (4/5 cheeses) \$130.00 (5/6 cheeses) \$160.00 (7/8 cheeses)*

### **Prawn platter**

Tiger Prawns served (unpeeled) with lemons and seafood sauce

*Small (serves 12 - 15) \$120.00, Medium (serves 15 - 25), \$170.00, Large (serves 25 +)  
\$220.0*

### **Smoked Salmon Gravalax Platter (serves 20 people)**

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion: \$130

### **Fruit Platters**

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes.

(Fruit will depend on season and market availability)

*Small: \$60.00 (serves 12-15), Medium: \$90.00 (serves 15-25), Large: \$110.00 (serves 25+)*



## **Buffet Option 1: \$45.00 per person**

Cheese Platter  
Platter of Fresh Prawns  
Leg of Ham (sliced and served chilled)  
Barbeque Chicken  
Creamy Potato Salad  
Rocket and parmesan salad  
Bread Rolls  
Fresh Fruit Platter

## **BBQ Buffet Option 2: \$50.00 per person**

Cheese Platter  
Selection of Gourmet Sausages  
Chicken Skewers  
Premium Steaks  
Creamy Potato Salad  
Rocket and parmesan Salad  
Fresh Bread Rolls  
Fresh Fruit Platter

## **Platter Buffet Option 3: \$40.00 per person**

Cheese Platter  
Antipasto Platter  
Assorted Wrap Platter  
Fresh Fruit Platter  
Fresh Bread Rolls

*Add prawn's platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges*