

IN-HOUSE BBQ MENUS

All of our in-house BBQ Menus are self-serve at the buffet and are suitable for groups of 10 to 65 guests wanting something simple for lunch or dinner without the requirement of an on-board chef.

***December – available Sun to Wed only**

***Produce delivery surcharge of \$100 applicable to groups with under 30 guests**

***Disposable biodegradable plates and cutlery provided**

***Please note, for In-House BBQ Menus, no dietary requirements are catered for. These are a set menu. Those with dietary requirements/allergies may BYO their own food**

***Additional platters can be added on by application only. Alternatively, BYO platters are accepted free of charge**

Simple BBQ \$28pp

Includes:

Beef sausages
Seasonal garden salad
Potato salad
Fresh bread rolls
Assorted condiments



Charcoal Chicken BBQ \$35pp

Includes:

Piri Piri marinated OR regular charcoal chicken pieces
Choice of 2 salads
Fresh sourdough bread
Assorted condiments



Salads (select 2):

Seasonal garden salad with French dressing
Aioli chat potato salad (contains almonds)
Pasta salad
Greek Salad



PREMIUM BBQ MENUS

***Self-serve at the buffet and cooked by our on-board chef**

***Chef charge applicable to all Premium BBQ Menus**

\$75 per hour (min 3 hour charge)

***Minimum spend of \$2000 applies on Saturdays and Sundays (plus chef charge above)**

***Includes all porcelain plates and stainless steel cutlery**

***All dietary requirements are able to be catered for with prior notice**

Diamond BBQ Menu \$62pp

A selection of cheeses, olives, fruit, nuts and bread

A choice of:

1 x items from our silver range

2x Main dishes from the gold range

2x Salads from our salads plus range

Freshly baked bread rolls and condiments

Tea and coffee station (at request)



Seafood BBQ Menu \$75pp

A selection of cheeses, olives, fruit, nuts and bread

A choice of 1 x item from our silver range

OR A choice of 1 x main dish from our gold range

2x Seafood items from our BBQ seafood range

2x salads from our salads plus range

Freshly baked bread rolls and condiments

Market Fresh Chef's Selection Dessert

Tea and coffee station with petit fours



PREMIUM BBQ ITEMS...

Silver Range Menu-

Loaded hotdogs – (1 per guest)

-Worcestershire and cracked pepper sausages, chilli jam, crispy onions on brioche roll

-Wagyu beef sausages, caramelised onion, cheddar, mustard aioli on brioche roll

-Rustic Italian sausage, tarragon, dill and parsley aioli, slaw

Smokey, Peri Peri chicken fillet w/ Mexican corn salsa

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
(1 per guest)

Charred beef burger, brioche bun, cheddar, tomato, caramelised onion (1 per guest)

Cheeseburgers with American mustard aioli, fried onions and housemade pickle (1 per guest)

Gold Range Menu-

Charred beef rump, South American chimmi churri, roasted carrots
Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)
Native pepperberry beef rump skewers, w roasted onions, horseradish cream
Lamb souvlaki skewers, cucumber and dill salsa, lemon yogurt and pita bread (1 per guest)
Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad
Harissa chargrilled baby eggplants with roasted onion, cucumber salsa and tahini dressing(GF)

Seafood Range Menu-

Whole king prawns, charred with asian salad (GF)
Charred salmon, creamed leek and salsa verde (GF)
Char grilled Barramundi with Vietnamese noodle salad (GF)
Thai fish cakes, with chilli jam and Asian slaw
Balmain bugs with lemon dressing *****

Salads Range –

Garden salad with French dressing
Wild rocket salad with shaved parmesan, pear and balsamic
Potato salad with crispy bacon and green shallot

Salads Plus Range -

Rocket, grilled pear, crispy bacon, fetta and walnut
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Seasonal garden salad with French dressing
Roasted aioli and herb chat potato salad with crispy pancetta

******* Attracts extra charge of \$8.50 per person**

BUFFET MENU

A casual, self-serve at the buffet menu and guests are free to sit at their preferred location around the vessel

***Chef charge applicable to all buffet menus - \$75 per hour (min 3 hour charge)**

***Minimum spend of \$2000 applies on Saturdays and Sundays (plus chef charge above)**

***Platters, additional items and canapes can be added**

Gold Buffet Menu - \$65 per guest

Cold grazing board – served on arrival- rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

2x Main dishes selected from our buffet menu

2x Salads

Freshly baked sourdough

Diamond Buffet Menu - \$78 per guest

Cold grazing board – served on arrival - rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

3x Main dishes selected from our buffet menu

2x Salads/Sides

Freshly baked sourdough

1x Dessert Canapé

Coffee & Assorted Teas

Platinum Buffet Menu - \$100 per guest

Premium Cold grazing board – served on arrival – rustic sourdough, premium cured cold meats, cheeses, assorted dips, olives, roasted capsicums and assorted crackers

1x Seasonal fresh fruit platter –

3x Main dishes from Diamond range

2x Salads/Sides

Freshly baked sourdough

2x Chef selection Dessert Canapés

Coffee & Assorted Teas

EXTRAS

Platters can be added to any packages (See platters menu)

Canapes can be added -

Gold Range - \$6

Diamond Range - \$6.50

Platinum Range - \$7.50

Dessert Range - \$6.50

Slider Range - \$7.50

Substantial Range - \$9

BUFFET ITEMS

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
Charred beef rump, south American chimmi churri, roasted carrots Whole char grilled Barramundi with Vietnamese noodle salad (GF)
Salmon with crispy skin, bok choy and oyster sauce (GF)
Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)
Salmon croquettes w/ seasonal salad and dill, caper emulsion
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Fusilli pasta with chilli, confit garlic, lemon and parsley
Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

DESSERT CANAPES

Mini banoffee tarts
Apple and cinnamon crumble tarts
Salted caramel and dark chocolate tart
Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
Sticky date pudding, vanilla cream butterscotch sauce
Mango, raspberry, and vanilla bean eton mess
Lime curd pannacotta, biscuit crumb and meringue (GF)
Mini lemon meringue pies

Gluten Free = (GF)

Attracts extra charge = ****



CANAPE MENU

- *Chef charge applicable to all canape menus - \$75 per hour (min 3 hour charge)
- *Minimum spend of \$2200 applies on Saturdays and Sundays (plus chef charge above)
- *Platters and additional canapes can be added

Silver Package - \$50.00 per guest

- 7x Gold Range Canapé's
- 1x Substantial Canapé

Gold Package - \$60.00 per guest

- 2x Diamond Range Canapé's
- 5x Gold Range Canapé's
- 1x Slider Canapé
- 1x Substantial Canapé

Diamond Package - \$70.00 per guest

- 3x Diamond Range Canapé's
- 2x Gold Range Canapé's
- 2x Substantial Canapé
- 1x Slider canapé

Platinum Package - \$85.00 per guest

- 3x Platinum Range Canapé's
- 3x Diamond Range Canapé's
- 1x slider Canapés
- 2x Substantial Canapé
- 1x Sweet Canapé
- Tea & Coffee Station (at request)

Additional Canapes

- Gold Range - \$6
- Diamond Range - \$6.50
- Platinum Range - \$7.50
- Dessert Range - \$6.50
- Slider Range - \$7.50
- Substantial Range - \$9

Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with goats cheese cream, and basil

Gold Range Hot Canapés

- Handmade pies with potato puree and tomato chutney
 - Wagyu beef mince
 - Spring lamb
 - Wagyu beef and pepper
 - Shepherds Pie
 - Spinach and mushroom
- House made pizza
 - Margarita with mozzarella and basil pesto
 - BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
 - Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
 - Smoked chorizo, caramelised onion and Persian fetta
 - Artichoke, marinated olive, shaved red onion, chilli and fresh parsley
- Authentic Satay chicken skewers w/ roasted peanut sauce (GF)
- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nam jim and Asian salad

Diamond Range Cold Canapés

- Pepper crusted beef with spiced tomato mascarpone on sourdough crouton
- 5 spice duck rice paper roll with cucumber, mint and hoisin (GF)
- House cured salmon, dill pancake, lemon caviar and caper cream
- Seared haloumi with salsa verde and baby herbs (GF)
- Hand made sushi with pickled ginger, katsu chicken, nam jim (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)

Diamond Range Hot Canapés

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli
- Roast pumpkin and fetta tart w/ saffron emulsion
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Sesame crumbed prawns' w/ yuzu mayonnaise
- King prawn skewers with chilli, garlic, coriander and fingerlime aioli
- Hand made cocktail Pasties – served with Tomato Chutney
 - – Cornish Pastie
 - – Moroccan chickpea and vegetable
 - - Chilli beef
 - – Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli

Platinum Cold Range

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot(GF)

Sweet Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

Substantial Canapé Range

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Spicy fried rice nasi goreng w/ shiitake mushrooms and sweet soy
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)

- Handmade pasta:
 - o Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
 - o Papardelle pasta with slow braised bolognaise and red wine

- Handmade brioche sliders:
 - Cheeseburgers with American mustard aioli, housemade pickle and fried onion
 - BBQ pulled pork with chipotle slaw
 - Wagyu beef burger, café de Paris aioli, wild roquette, cheddar
 - Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
 - Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
 - Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
 - Mini steak sandwich with pepperonata, cheddar, aioli, caramelised onion

- Salads, served in a noodle box:
 - Roast pumpkin, watercress, alfalfa and goats cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
 - Thai beef salad with nam jim, fresh mint and crispy onions

Mini Buffet Add-On

**A standing buffet that can be added onto any canape menu*

**All hot mains are served in chafing dishes*

**Self-serve at the buffet with eco-friendly handheld bowls and sporks*

Mini Buffet Package 1 - \$22 per guest

2x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

Mini Buffet Package 2 - \$32 per guest

3x Hot Buffet mains

A selection of 2 Salads

served with freshly baked bread rolls, butter, and condiments

Mains-

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan

Authentic satay chicken with sweet soy and coriander served with jasmine rice

Thai red pumpkin curry with lime leaves and jasmine rice (GF)

Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan

Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt

Braised chicken with olives, pancetta, and basil served with charred parmesan polenta

Chickpea tagine with confit garlic and lemon yogurt

Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan

Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)

Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella

Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato

Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)

Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

Salads/Sides-

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)

Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)

Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)

Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing

Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)

Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)

Platters

**Can be added to any menu by our on board chef*

Seafood platters - MARKET PRICE (POA)

Freshly cooked large king prawns with lime mayonnaise
Freshly shucked oysters with lemon wedges
Freshly shucked oysters with gin, cucumber and dill
Freshly Shucked oysters with lemon
House beetroot cured ocean trout with horseradish cream
House cured salmon with dill and caper cream

Seafood Platters- MARKET PRICE (POA)

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

Antipasto platter - \$170.00 per platter (serves 10 - 15 guests)

Cured and smoked cold meats, chargrilled vegetables, olives,
housemade dips with sourdough and grissini

Sweet Pastries Platter - \$90.00 per platter

Mix of 15 pieces
A selection of freshly baked mini sweet pastries

Petit Four Sweets Platter - \$140.00 per platter

Mix of 30 pieces
Selection of housemade friands, caramel slice, mini tarts, brownie and
banana bread

Dip Platter - \$90.00 (serves 10 - 15 guests)

A selection of 3 housemade dips with sourdough, flatbread
and grissini
Roast beetroot hummus/Caramelised onion and
thyme/Avocado and fetta cream/Roasted eggplant/Confit
garlic hummus/Charred capsicum/Market fresh

Cheese platter - \$110.00 per platter (serves 10 - 15 guests)

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

Fruit platters

Seasonal Fruit Platter - \$135.00 (serves 10 - 15 guests)

Selection of seasonal fresh fruit

Tropical Fruit Platter - \$155.00 per platter (serves 10 - 15 guests)

A selection of seasonal tropical fruits

GRAZING TABLES

Antipasto Grazing Table - \$45pp

Min charge 30 guests

*Only available for morning or lunch charters

Each grazing table will include a selection of local or imported cheeses, cold meats, olives, marinated or pickled vegetables, dips, fresh and dried fruit, nuts, honeycomb, fruit pastes, breads, crackers, and bread sticks.

For an additional charge you can add optional extras such as salads, tomato and bocconcini skewers, smoked salmon, pate, desserts, sweets, and seasonal products that will work well with your table.

Florals and foliage can also be supplied at an additional cost.

