

DRINKS MENU - Kondor & Passion

All prices per glass unless stated | Bottles available on request

Cocktails

Frozen Cocktail	16
Aperol Spritz	20
Margarita	22
Watermelon Margarita	24
Espresso Martini	24
Lychee Martini	24
Classic Mojito	24

Spirits

Whitelight Vodka	12
Gordon's Gin	12
Jack Daniels Whiskey	12
Johnnie Walker Red	12
Jim Beam Bourbon	12
Bacardi Rum	12
Malibu White Rum	12
Tequila	13

Premium Spirits

Belvedere Vodka	16
Glenfiddich 12	16
Hendrick's Gin	16
Woodford Reserve Malt	16

Top Shelf Spirits

1800 Coconut Tequila	20
Clase Azul Tequila	55 700
Don Julio 1942	50 550
Belvedere 10 Magnum	50 550
Glenfiddich Gran Reserva 21	55 700

Beer & Seltzers

Corona	11
Asahi	11
Peroni	11
Hard Rated	13

White Wine, Rose & Sparkling Wine

Oyster Bay Sav Blanc	13 75
Tempus Two Pinot Grigio	11 55
De Bortoli Prosecco	13 75
La Vieille Ferme Rose	13 75
Pepperjack Chardonnay	13 75
Grant Burge, Chardonnay Pinot Noir	16 85
AIX Rose	100

Bubbles

Veuve Clicquot (YL)	195
Moët & Chandon Brut	195
Dom Perignon Vintage	625

Non-Alcoholic

Heaps Normal Non Alcoholic Beer	10
Soft Drink & Juice	4
Red Bull	6

ALL-INCLUSIVE DRINKS PACKAGES

KONDOR & PASSION | Per person, per hour

Signature

18 pp/ph

Corona | Asahi | Peroni
Oyster Bay Sav Blanc
Tempus Two Pinot Grigio
De Bortoli Prosecco
Pepperjack Chardonnay
La Vieille Ferme Rosé
Soft Drinks & Juice

Platinum

24 pp/ph

Everything in Signature, plus:
Heaps Normal Non Alcoholic
Hard Rated
Whitelight Vodka
Gordon's Gin
Jack Daniels
Johnnie Walker Red
Jim Beam Bourbon
Bacardi Rum
Malibu White Rum
Tequila

Deluxe

35 pp/ph

Everything in Platinum, plus:
AIX Rose
Grant Burge, Chardonnay Pinot Noir
Belvedere Vodka
Hendrick's Gin
Glenfiddich 12YO
Woodford Reserve
Cocktail of the Day

Non-Alcoholic | 15 pp/ph

Heaps Normal Beer | Soft Drinks | Juice | Red Bull

Additional Extras Available on top of a drinks package

Frozen Cocktails: 275

Cocktails: 15 each (flat rate)

Minimum 3-hour booking applies. Packages are per person, per hour. All guests must be on the same package.

Disclaimer: Drink responsibly and follow staff instructions at all times. Bar service suspends 10 minutes prior to disembarkation. Should quantities of a particular brand finish, the next available will be offered. We reserve the right to refuse service. No shots permitted on packages.

Catering Menu - Kondor & Passion

Every dish is thoughtfully crafted by our Executive Chef to showcase premium local ingredients.

Premium Canapes

70 per person

Canapes | Choose 5

Tomato tarte tatin, mascarpone, baby basil (v)
Hot smoked salmon tart, pickled ginger
Avocado & pico de gallo bites (v)
Assorted sushi pieces (v, gf, df available)
Vietnamese rice paper rolls (vegan, gf, df)
Super greens frittata, goats curd (v, gf)
Chicken mustard dill sandwiches
Nori salmon, sesame rice crackers (gf, df)

Substantials | Choose 2

Smoked salmon & herbed potato salad
Pulled pork sliders, fennel slaw
Heirloom tomato & stracciatella pasta (v)
King prawn rolls, herbed aioli
Beetroot ravioli, salsa verde (v)
Crispy butternut pumpkin sliders (vegan)

Desserts | Choose 1

Salted caramel fudge brownie (gf)
Lemon meringue tarts
*Vegan desserts available on request

Platters

Signature Grazing | 25pp

Cured meats, assorted cheeses, fresh dips,
bread, crackers, fruits, chocolates, nuts

Sushi Platter (42 pcs) | 195

Maki rolls, nigiri, teriyaki chicken & vegetarian.
With tamari, wasabi & pickled ginger

Fruit Platter | 250

A curated selection of premium seasonal fruits

Assorted Wraps (24 pcs) | 160

Seasonal vegetable & avocado (vegan)
Double smoked ham, swiss cheese & slaw &
piccalilli
Roast chicken, pickles & chilli mayo
Peking chicken, cucumber & hoisin
Oregano lemon pork, tzatziki
Miso eggplant, sesame (vegan)
Chicken fajita, capsicum & avocado

Substantial Platters

Chicken Fajita Platter | 305 | Serves 10

Tender spiced chicken breast, sizzled capsicum
& onion, corn, brown rice, coriander, lime,
jalapeño & avocado crema, cherry tomatoes &
black beans

Falafel Buddah Platter | 305 | Serves 10 (vegan)

Crispy chickpea & parsley falafel, roast
pumpkin, baby spinach, beetroot hommus,
cucumber, cherry tomatoes, alfalfa, dukkah,
brown rice & edamame

Chipotle Beef Platter | 315 | Serves 10

Slow cooked smoky chipotle beef, red
cabbage, shredded carrot, kidney beans,
coriander crema, crispy tortilla, tomato salsa &
cheese

BBQ Menu

Gold | 35pp

Wraps platter
Gourmet beef patties
Cheese / Pickles
Gourmet burger toppings & spreads
Tossed garden salad
Fresh bread rolls
Fresh fruit

Silver | 20pp

Traditional beef sausages
Tossed garden salad
Fresh bread rolls
BBQ onions
Variety of sauces