

CHEESE PLATTER

Special selection of cheeses, dips, fruits and crackers
Serves 5 guests

\$150 per platter

1M ANTIPASTO CHEESE BOARD

More substantial selection of the cheese platter
Serves 15 guests

\$250 per platter

PICNIC PLATTER

Selection of wraps/ sandwiches
Serves 5 guests

\$150 per platter

FRUIT PLATTER

Seasonal selection of fresh tropical fruits
Serves 5 guests

\$100 per platter

DESERT PLATTER

Selection of sweets
Serves 5 guests

\$100 per platter

All prices include GST | Valid until December 2024 | All prices subject to change without notice
| Platters required for 3+ Hour charters, to constitute a meal per person



TASTES OF THE SEA

Local Prawns, Bugs, Oysters, Crab, Smoked Salmon

\$100 per person

OYSTERS BY THE DOZEN

Natural or three ways

\$90 per dozen

POKE BOWL

Options: Prawn & Veg | Salmon & Tuna | Teriyaki Seared Salmon

Served cold, included with rice and assortment of fresh vegetables and sauces

\$30 per bowl

All prices include GST | Valid until December 2024 | All prices subject to change without notice
| Platters required for 3+ Hour charters, to constitute a meal



All BBQ Buffets are served with seasonal selection of salads,
condiments & fresh locally baked bread

HAMILTON BBQ

\$80 per person

BBQ marinated chicken pieces
150g Aged beef rib steaks

WHITSUNDAY BBQ

\$95 per person

Marinated chicken thighs
150g Beef steaks
Moreton-Bay bugs
Local chilled prawns
Fresh Oysters with condiments

SAUSAGE SIZZLE

\$15 per person

Gourmet sausages & bread with condiments
(Kids under 12 years)

All prices include GST | Valid until December 2024 | All prices subject to change without notice |
Min. 4 hour charter | Min. 6 guests for BBQs



FIVE CANAPES

\$80 per person

EIGHT CANAPES

\$100 per person

Depending on canapé selections all guests would receive 1 canapé selection per person

COLD SELECTION - Sample Menu

Canapé selection Chef required \$900

Whipped goats cheese mousse with slow roast Bowen tomato & parmesan shortbread

Pacific oyster with mignonette dressing (GF/ DF)

Huon cold smoked salmon bilini with horseradish cream & dill

Rare roasted beef with mustard aioli on potato rosti

Oven baked flat bread with chargrilled zucchini, haloumi and balsamic glaze (VG)

Chilled tiger prawn served on Thai green paw paw salad (GF/ DF)

HOT SELECTION - Sample Menu

Canapé selection Chef required \$900

Dukkah spiced chicken skewers with orange drizzle

Grilled tiger prawns with chorizo

Beef fillet mignons with chimmi churri salsa (GF/ DF)

Lamb kofta with minted yoghurt & pomegranate (can be DF)

Moroccan BBQ'd lamb fillet served on a spiced chickpea salad

Thai coconut chicken curry with steamed jasmine rice

All prices include GST | Valid until December 2024 | All prices subject to change without notice Min. 4 hour charter | Min. 15 guests | Private chef required for hot selection (min. 3 months notice required for chef)



Private chef creating a custom menu serving local and fresh ingredients.

Private Chef

\$900 day rate

2 Course Menu

3 Course Menu

Preference sheet will be sent out leading up to charter.
Our chef will then create a custom menu based on your preferences, price determined by menu created by chef.

All prices include GST | Valid until December 2024 | All prices subject to change without notice
Min. 4 hour charter | Max. 8 guests | We require min. 3 months notice if chef is requested

