



Basic Blue BBQ: \$25/p

Minimum 16guests

Party Snacks, Traditional Beef Sausages, Chicken Skewers, Sliced Onions, Tossed Garden Salad, Fresh Bread Rolls

Captain's Burgers: \$35/p

Minimum 16guests

Mini Beef burger in brioche bun with tomato and cheddar, chicken skewers, Sliced Onions, Tossed Garden Salad, Party Snacks, Fresh Bread Rolls

Gold BBQ: 50/p

Minimum 18guests

Gourmet Beef Sausages, Slow Cooked Lamb Shoulder served with tzatziki, Two Salads: Green salad with balsamic dressing Coleslaw Pesto pasta salad Rocket, pear & parmesan salad with balsamic dressing
Bread & Butter, Sweets for desserts

Gourmet Canape menu 50/p

Minimum 18guests

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze
chicken skewers with onion and shallot
Chef selection of sushi
Spinach ricotta turnovers
Mini fruit cup with seasonal melons and berries

Charter Menu

Australian Yacht Management

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SILVER CANAPE :65/P

Assorted Wrap Platter
Mini wagyu burger in brioche bun with tomato and cheddar
Chef selection sushi
Spring roll with chilli mayo
Chicken skewers with crispy onion
Antipasto Platter, Fresh Fruit Platter, Dessert Platter

GOLD CANAPE MENU:75/P

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze
Platter of Seafood , Antipasto Platter,
Chef selection of sushi, Cheese Plater
spring roll with chilli mayo, Fresh Fruit Platter,
Dessert Platter

CALM WATER BUFFET: \$45 /P

Cheese Platter, Platter of Fresh Prawns, Leg of Ham (served chilled), Barbeque Chicken, Creamy Potato Salad, Garden or Greek Salad, Bread Rolls, Fresh Fruit Platter

GOLD YACHT BUFFET: \$68/P

Chef selection sushi, Cheese Platter, Platter of Fresh Prawns, Antipasto Platter, Italian caprese skewer, Tossed Garden or Rocket Salad, Fresh Bread Rolls, Fresh Fruit Platter, Dessert Platter



CHARTER MENU

Australian Yacht Management

Platters

\$130 per Platters

SEAFOOD PLATTER

Queensland Tiger prawns with sauce
Selection of oysters, natural, lemon

ASSORTED SUSHI PLATTER

Grilled salmon, avocado, teriyaki chicken, tempura
prawn cucumber, tofu and tuna on assorted nori

CHEESE PLATTER

Mature Cheddar / Blue
Vein Cheese / Creamy Brie served with crackers, lavash,
nuts and dried fruits

ANTIPASTO PLATTER

sliced meats, ham, salami, prosciutto and marinated
olives

FRUIT PLATTER

Fresh Seasonal fruits with watermelon, rock melons,
pineapple
fresh berries and strawberries

DESSERT BOX