



# Charter Menu

Australian Yacht Management

## Basic Blue BBQ: \$30/P

Minimum 10guests

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

## Captain's Burgers: \$40/p

Minimum 10guests

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

## Gold BBQ : 55/ p

Minimum 10guests

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: 60/p

Minimum 10guests

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

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## Silver Canape menu: 65/p

Minimum 10guests

Assorted Wrap Platter  
Mini wagyu burger in brioche bun with tomato and cheddar  
Chef selection sushi  
Smoked salmon tartlet with mousse  
Chicken skewers with fresh bread rolls  
Antipasto Platter, Fresh Fruit Platter, Dessert Platter

## Calm Water Buffet: 50/p

Minimum 10guests

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 Canape menu: 75/p

Minimum 10guests

Mini wagyu burger in brioche bun with tomato and cheddar  
Italian Caprese skewer ,Platter of Seafood , Antipasto Platter, Chef selection of sushi, Cheese Plater  
Prawn cocktail tartlets with pink tarama  
, Fresh Fruit Platter, Dessert Platter

## Gold Yacht Buffet: 65/p

Minimum 10guests

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



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## Platters

**\$160 per Platter**

### 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 Platters

sliced meats, ham, salami, prosciutto and marinated  
olives

### Fruit Platter

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

### Dessert Box