

Canapé Selections

Prices are based on per person and include GST.

Light Canapé Menu Option 1 (6 pieces) \$39.00 (Min. 10)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Moroccan High Top Cocktail Pie (Vegan, Vegetarian)

Lemon Chicken Skewers with Cucumber Tzatziki (Gluten Free)

Spicy Chicken Empanada

Pumpkin Arancini Balls (Vegetarian)

Prawn Rice Paper Parcels (Gluten Free)

Light Canapé Menu Option 2 (6 pieces) \$39.00 (Min. 10)

Roasted vegetable Tart with Rosemary (Vegetarian)

Moroccan High Top Cocktail Pie (Vegan, Vegetarian)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Mushroom & Parmesan Arancini with Truffle Mayo (Vegetarian, Gluten Free)

Spring Lamb Pie – Slow Cooked Lamb Shoulder

Chicken Rice Paper Roll with Snow Pea, Capsicum, Cucumber, Coriander Mint Lime

Small Group Cruising Canapé Option (7 pieces) \$45 (Min. 6)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Moroccan High Top Cocktail Pie (Vegan, Vegetarian)

Lemon Chicken Skewers with Cucumber Tzatziki (Gluten Free)

Coconut Dusted Sugar Cane Prawns with Lime Sauce

Pumpkin & Parmesan Arancini Balls with Truffle Mayo (Vegetarian, Gluten Free) x (2)

Sweetcorn Fritters accompanied with Avocado Salsa (Vegetarian)

Canapé Option 1 (12 pieces) \$69 (Min. 10)

Mushroom and Parmesan Arancini with Truffle Mayo (Gluten Free, Vegetarian) x (2)

Moroccan High Top Cocktail Pie (Vegan, Vegetarian)

Prawn Rice Paper Parcels with Mint, Coriander and Chilli Sauce (Gluten Free)

Petite Chicken and Leek Pie with Celery and Spring Onions

Best Market Oysters with Lime Emulsion (Gluten Free) x (2)

Coconut Dusted Sugar Cane Prawns with Lime Sauce

Pumpkin Goats Cheese and Caramelised Onion Tartlet with Pine-nuts (Vegetarian)

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill

Cumin Spiced Skewered Lamb Kofta with Cucumber Tzatziki x (2)

Canapé Option 2 (14 pieces) \$88 (Min. 10)

Blue Cheese and Caramelised Onion Arancini (Vegetarian, Gluten Free)

High Top Moroccan Cocktail Pie (Vegan, Vegetarian)

Prawn Rice Paper Parcels with Mint, Coriander and Chilli Sauce (Gluten Free) x (2)

Satay Peanut Coconut Sambal with Coriander and Dry Fried Onion (Gluten Free) x (2)

Best Market Oysters with Lime Emulsion (Gluten Free) x (2)

Coconut Dusted Sugar Cane Prawns with Lime Sauce x (2)

Assorted Nori - Fish, Prawn, Chicken, Veg and Egg Nori

Smoked Salmon Golden Puff Pastry Tartlet with Shallots and Dill (2)

Steak Green Peppercorn Pie with Tomato Ketchup



BBQ Selections

Prices are based on per person and include GST.

Classic AUSSIE BBQ Option \$39.00 (Min. 8)

To Start

A selection of dips including hummus and Baba Ganoush with an accompaniment of crackers, chips & breads

BBQ Includes

Beef Sausages with Caramelized onions with tomato relish & mustard

Satay Chicken Skewers

A selection on accompanying salads including Greek Salad, Coleslaw, Classic potato salad with Parsley & Egg Mustard Mayonnaise

Bread Rolls

BBQ MENU \$95 (Min. 4)

To Start

Charcuterie Antipasto & Cheese board

- Includes Bresaola, Prosciutto, Salami, Eggplant Dip, Chickpea Dip and Tzatziki Dip, Vege Crudités, Olives, Feta, Australia Cheese Bread and Crackers

BBQ Includes

Assorted Gourmet Pork Sausages served with Tomato Relish and Mustard

Spiced & Peppered Rump Steak with Chimichurri Sauce on the Side

Lemon Chicken infused with parsley served with Minted Yoghurt

Smoked Salmon – Rye Crackers, Grilled Lemon, Capers, Pickled Red Onion, Dill, Horseradish Cream

Quinoa Salad with Roast Pumpkin, Coconut, Seeds and Mint

Classic Potato Salad with Potato, Parsley, Dill Pickles, Spring Onion and Egg Mustard Mayonnaise (Vegetarian)

Crusty French Baguette

Mini Macaroons



Buffet Selections

Prices are based on per person and include GST.

Buffet Option One \$65 (Min. 10)

To Start

Charcuterie & Antipasto board

- Includes Bresaola, Prosciutto, Salami, Eggplant Dip, Chickpea Dip and Tzatziki Dip, Vege Crudités, Olives, Feta, Bread and Crackers

Buffet Includes

Lemon Roasted Chicken with Charred Lemon, Rosemary and Thyme

Thai Beef Salad with Glass Noodles, Snow Pea, Capsicum, Choy Sum, Baby Corn, Cucumber and Coriander Mint Lime Dressing

Kumara Salad with Baby Spinach, Roasted Pine Nut, Chickpea, Shallot and Balsamic

Quinoa Salad with Roast Pumpkin, Coconut, Seeds and Mint

Crusty French Baguette

Vegetarian Buffet Option \$85 (Min. 10)

Buffet Includes

Vegetable Tikka Masala

Vegetable Pasta (Includes Celery, Carrot, Corn, Black Olives, Onion, Shallot and Garlic Dressing)

Traditional Italian Roasted Vegetable Frittata with Seasonal Vegetables and Fresh Herbs

Classic Potato Salad with Parsley, Dill Pickles, Spring Onion and Egg Mustard Mayonnaise (Vegetarian, Gluten Free)

Greek Salad with Marinated Feta, Kalamata Olive, Plum Tomato, Cucumber, Red Onion, Crisp Lettuce and Lemon Oregano Dressing (Vegetarian, Gluten Free)

Exotic Rice Salad with Black Rice, Pickled Beetroot, Walnuts, Baby Spinach, Feta and Balsamic

Crusty French Baguette

Asian Buffet Option \$89 (Min. 10)

To Start

Satay Peanut Coconut Sambal with Coriander and Dry Fried Onion (Gluten Free)

Peking Duck Spring Roll with Hoisin Plum Dipping Sauce

Buffet Includes

Tofu and Black Mushrooms with Julienne Carrots and Chilli Sesame Oil Dressing

Braised King Prawns with Broccolini, Garlic and Chilli

BBQ Pork Singapore Noodles with shallot and Julienne Carrots

Steamed Rice

Seasonal Best Fresh Fruit Platter (Vegetarian)

Custard Tart

Seafood Buffet Option \$110.00 (Min. 10)

To Start

Charcuterie Antipasto & Cheese board

4Includes Bresaola, Prosciutto, Salami, Eggplant Dip, Chickpea Dip and Tzatziki Dip, Vege Crudités, Olives, Feta Australia Cheese Bread and Crackers

Buffet Includes

Grill Garlic Prawns

Chargrill salmon fillets

Morton bay bug tails

Classic Potato Salad with Potato, Parsley, Dill Pickles, Spring Onion and Egg Mustard Mayonnaise (Vegetarian)

Quinoa Salad with Roast Pumpkin, Coconut, Seeds and Mint

Crusty French Baguette

Chocolate Tarts, white ganache



Platter Selections

Prices includes GST. No minimum.

Cheese Platter \$165.00 (serves 8 - 10)

- Selection of Australian and Imported Cheeses including Cheddar, Wash Rind, Blue and Brie served with Crackers, Dried Fruits and Nuts

Charcuterie & Antipasto \$165.00 - (serves 8 - 10)

- Includes Bresaola, Prosciutto, Salami, Eggplant Dip, Chickpea Dip and Tzatziki Dip, Vege Crudités, Olives, Feta, Bread and Crackers

Vegetarian Antipasti & Mezze Platter \$165.00 - (serves 8 - 10)

- Includes Hummus, Baba Ganoush, Grilled Vegetables, Dolmades, Olives, Bocconcini, Pickled Vegetables, Grissini, Lavosh and Turkish Bread

Seafood Platter (12 pieces) \$195.00

- Oysters (12 Pieces)
- King prawns (12 Pieces)
- Smoked salmon (12 Slices)
- Accompaniments and Baguette

Smoked Salmon Platter \$165.00- (serves 8 - 10)

- Includes Crusty Baguette, Grilled Lemon, Capers, Pickled Red Onion, Dill and Horseradish Cream

Nori Sushi Platter \$145.00

- Selection of Salmon, Tuna, Teriyaki Chicken, California, Tempura Prawn, Tofu, Egg, Cucumber and Avocado

Baked Bites Platter (28 Pieces) \$165.00

Assortment of Baked Bites Including;

- Petite Chicken & Leek Pies x (4)
- Mushroom & Parmesan Arancini x (4)
- Mini Gourmet Steak Pies x (4)
- Chicken Empanadas x (4)
- Smoked Salmon Tartlet x (4)
- Moroccan High Top Cocktail Pies x (4)
- Spinach Ricotta Roll (Gluten Free) x (4)



Rice Paper Roll Platter \$129.00

(10 Rolls in Total / Cut in Half) (Gluten Free)

Assortment of Rice Paper Rolls with accompanying sauces Including;

- Prawn Rice Paper Parcel with Lychee, Mint, Coriander
- Large Vietnamese Vegetable Rice Paper Roll
- Spicy Satay Chicken Rice Paper Roll with Carrot, Capsicum, Cucumber, Coriander, Dry
- Thai Beef Rice Paper Roll with Vermicelli Rice Noodles, Snow Pea, Capsicum, Cucumber and Coriander Mint Lime Dressing

Point Sandwich Platter \$129.00 (10 in Total)

Assortment of Gourmet Sandwiches Including;

- Chicken Breast with Italian Parsley and House Mayonnaise on White Bread
- Smoked Fillet Beef Sandwich with Cheddar Cheese, Red Onion, Wholegrain Mustard, Pickles, Lettuce
- Salad Sandwich with Avocado, Tomato, Cucumber, Lettuce
- Smoked Ham Sandwich with Cheddar, Roma Tomato, Baby Spinach and House Mayo
- Egg & Chive sandwich with Lettuce and Mayo on Brown Bread.

Wraps Platter \$90 (12 in Total)

Assortment of Gourmet Wraps Including;

- Falafel Wrap with Cucumber, Lettuce, Red Onion, Tomato, Minted Yoghurt & Chilli x (2 pieces)
- Smoked Salmon Wrap with Crème Cheese, Pickled Onion, Capers & Spinach x (2 pieces)
- Chicken Caesar Schnitzel Wrap with Cos Lettuce, Shaved Parmesan, Crispy Bacon & Caesar Dressing x (2 pieces)
- Double Smoked Ham Wrap with Cheddar, Roma Tomato, Baby Spinach and Mayo x (2 pieces)



Desserts

Fresh Fruit Platter \$95

- Sliced Seasonal Best Fruit with Skin Off

Fresh Fruit & Cheese Platter \$135.00

- Sliced Seasonal Best Fruit with Skin Off

-A selection of two Australia Cheeses, Chutneys with crackers

Sweet Treats Platter One \$95.00

Gourmet Assortment Including – 12 Pieces;

- Double Chocolate Brownie Squares
- French Passionfruit Polenta Cake
- French Macaroons

Sweet Treats Platter Two \$110.00

Gourmet Assortment Including – 12 Pieces;

- Lemon Tart with Smashed Meringue & Fresh Mint
- Chocolate tart, White Ganache
- Mini assorted Macaroons



Beverage & BYO PRICES

BYO Pricing

Price includes GST.

Includes ice, cups, RSA wait staff, cleaning, rubbish removal, use of fridges and eskies (on request), serving of your drinks (on request)

\$250.00

Beverage Packages

Price includes GST.

Gold Beverage Package

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Versus Cuvee Brut, Prosecco

Peroni, Corona with fresh limes, Cascade Light
Coke, lemonade, dry ginger ale, orange juice and water

\$25.00 pp per hour

Platinum Beverage Package (not offered on bucks party cruises)

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Veuve Cuvee Brut, Prosecco

Peroni, Corona with fresh limes, Cascade Light

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & Mixers
Coke, lemonade, dry ginger ale, sparkling water, Tonic Water, orange juice and water

\$35.00 pp per hour

Non Alcoholic Drinks Package

Coke, lemonade, dry ginger ale, orange juice and water, sparkling water

\$10.00 pp per hour

(Note* beverages are subject to change and availability)

Consumption Menu

White Wine

Oyster Bay - Sauvignon Blanc

Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

\$39.00 per bottle

De Bortoli Windy Peak - Chardonnay

The De Bortoli Windy Peak Chardonnay is vibrant yellow with green hues, shows fig-like aromas with barrel ferment characters. The full flavoured palate of melon and fig has a great mouth feel and texture.

\$39 per bottle

Red Wine

Penfolds Koonunga Hill - Shiraz

Berrylicious red fruit flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

\$39 per bottle

Grant Burge - Cabernet Sauvignon

Deep red with vibrant purple hues, this Cabernet has aromas of blackcurrant, cassis, and subtle spice. the palate is soft and generous, with excellent length.

\$39 per bottle

Sparkling Wine

Versus Cuvee - Brut

This Chardonnay Pinot Noir sparkling embodies the Burge competitive spirit in the bottle; summer fruits with complex notes on the nose followed by a rich mouthfeel and a light, crisp finish.

\$39 per bottle

Torresella - Prosecco

Is a fresh style showing characters of white fleshed fruits and fresh apple on the nose with a soft, crisp feel on the palate.

\$39 per bottle

Beer Selection

Corona with fresh limes, Peroni, Cascade Light

\$10.00 per beer

Spirit Selection

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & mixers

\$10.00 per glass

Soft Drinks

Coke, Lemonade, Dry Ginger Ale, Sparkling Water, Tonic Water, Still Mineral Water, Orange Juice

\$5.00 per glass

Catering Terms and Conditions

All Catering has a delivery fee of \$35

There is a minimum spend for catering of \$275

(note this minimum spend does not include the delivery fee)

For BBQ, Buffet & Canape minimum order see numbers next to items in

(see minimum order number above corresponding to each menu item)

Catering on Public Holidays incurs a 20% surcharge

Any dietary changes to the menu will incur a \$7.5 surcharge.

(e.g. gluten free, dairy free, vegetarian, vegan, etc.)

Catering must be finalised 72 hours prior to scheduled departures.

Catering is be non-refundable 14 days prior to order to allow for produce to be ordered in.

If you have special requests for catering, our team is happy to work with you to create a menu that works for your group.