

Champagne Sailing Menu

Options available onboard Seascape, Woorabinda, Cutting Loose

Sandwich Menu

Minimum order 8 sandwiches
SANDWICH @ 1Per Person - \$10
BAGUETTE/WRAP @1Per Person-\$12

Sandwich fillings include:

- Double smoked ham, Swiss cheese, tomato, mixed leaves & mayonnaise.
- Poached Chicken Breast, avocado, mayonnaise and mixed leaves.
- Smoked Salmon, cream cheese, avocado, capers, Spanish onion.
- Chargrilled vegetables, pesto, ricotta and baby spinach
- Corned Beef, tomato pickles, tasty cheese and mayonnaise
- Portuguese chicken Breast, mayonnaise, chilli jam & mixed leaves
- Tuna, lemon mayo, cucumber, pickled onion and mixed leaves
- Salad sandwich with avocado, tomato, cucumber, carrot, onion, & Swiss cheese

Sandwiches are made on wholewheat & quinoa & soy organic sourdough
Baguettes are made on white crispy fresh baked bread.
Sandwiches, Baguettes & Wraps are cut into ½'s

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.



On The BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

Gourmet Sausages freshly cooked on the BBQ, \$15 pp

Vegetarian/Vegan/GF option available

- Homemade Wagyu Beef Burgers cooked on the BBQ, \$20 pp Chicken/Vegetarian/ Vegan/GF option available
 - Or enjoy a mixture of burgers and sausages for \$25 pp
 - Mixed Kebabs: \$25 Pp

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

Buffet & cocktail catering menu

Cold finger food

(Minimum 12 per item)	<u>Each</u>
 Roast pumpkin, goat's cheese & tomato frittata- 	\$3.40
Cocktail pork & fennel rolls -	\$3.50
 Cocktail Spanakopita (feta & spinach filo triangles) 	\$3.40
Cocktail sausage rolls -	\$3.40
Cocktail Smoked salmon & dill quiche	\$3.60



Gourmet sliders

Made on mini milk buns

•	Slow cooked beef brisket (minimum 24 per order)	\$3.90 each
•	Chicken schnitzel (minimum 12 per order)	\$3.90 each
•	Roast vegetable & goat's curd (minimum 12 per order)	\$3.90 each
•	Smoked salmon & cream cheese (minimum 12 per order)	\$3.90 each

Buffet meats

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 ea
- Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$50 p/kg

Add on fresh bread rolls @ \$1.00 per person

Whole tray cakes \$145.00

 $(30 \times 40 \text{cm})$ 24 to 32 portions

- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake



Salad Menu

\$75 per salad, serves at least 20 people (half size platters available on request \$40.00 each)

- Wild Rice Salad brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Asian Coleslaw red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad with cashews, currants, roast cauliflower & chickpea.
- Seasonal Roast Vegetables \$85.00

Platters

Sushi Platters

Serves 20 people

- A variety of bite size Sushi Rolls Platter: \$60.00
- A variety of cooked and fresh Salmon Platter: \$70.00



Antipasto Platter

\$150.00 (serves 20 people)

Cold meats, marinated olives, cheeses, homemade dips, pate.

Served with crackers.

Cheese Platters

Serves 20 people

A range of Australian & European cheeses served with crackers.

- \$100.00 (4/5 cheeses)
- \$130.00 (5/6 cheeses)
- \$160.00 (7/8 cheeses)

Prawn Platter

Tiger Prawns served (unpeeled) with lemons and seafood sauce

- Small (serves 12 15) \$120.00
- Medium (serves 15 25): \$170.00
- Large (serves 25 +) \$220.00

Smoked Salmon Gravlax Platter

\$130.00 (serves 20 people)

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion



Fruit Platters

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season and market availability)

Small: \$60.00 (serves 12-15)Medium: \$90.00 (serves 15-25)

• Large: \$110.00 (serves 25+)