



### *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*