



# BBQ MENU



**Minimum Order of 12 persons  
for any menu.**

*The following dishes are a sample of the cuisine to be  
experienced on board the yacht.*

*Pre-cooked every time, unless the Charter guest requests them to be raw  
and cook them themselves on the BBQ.*

*The client will advise of preference.*

## BBQ PACKAGE 1 - \$81.50 PER PERSON

### Antipasto

*Butterfly king prawns with garlic butter & aioli  
Oven Roasted chicken thighs, Thyme, Lemon, parsley & Garlic (GF,  
DF)*

*Quinoa pearls, slow-roasted pumpkin, capsicums,  
and Lemon Myrtle dressing Salad.*

*Heirloom Tomato w Dill & Basil Chilli Persian Feta Salad.*

*Breads (V)*

## BBQ PACKAGE 2 - \$118.25 PER PERSON

### Antipasto

*Gourmet Pork and Fennel Sausages*

*Butterfly king prawns with garlic butter & aioli*

*BBQ Lamb Cutlets with spicy Australian dukka marinade.*

*Heirloom Tomato Dill, Basil & Persian Feta Salad. (GF, V)*

*Avocado, Snow Pea, Mint, Snap Pea & Mozzarella*



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**Minimum Order of 12 persons  
for any menu.**

## BBQ PACKAGE 3

**- \$157.00 PER PERSON**

### *Antipasto*

*BBQ Lamb Cutlets with spicy Australian dukka marinade*

*Moreton Bay Bugs, tomatoes, lime salsa*

*Butterfly king prawns with garlic butter*

*Heirloom Tomato Dill, Basil & Persian Feta Salad. (GF, V)*

*Avocado, Snow Pea, Mint, Snap Pea & Mozzarella Salad (GF, V)*

*Quinoa pearls, slow-roasted pumpkin, capsicums,  
and Lemon Myrtle dressing Salad.*

### *Breads (V)*

*Chocolate Brownies & Raspberry Friands.*

### ***Please note:***

*Antipasto typically consists of selected cheeses,  
cured meats, olives & dips  
surrounded by fresh & dried fruit, antipasto items, nuts & crackers.*

*Weekend, Saturday & Sunday will incur a **10% Surcharge**  
Public Holidays and Christmas/New Year will incur a **20% Surcharge***

***A Delivery Fee of \$75 will apply.***