

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

Pre-cooked every time, unless client requests for them to be raw and for them to BBQ themselves

Client will advise of preference.

BBQ MENU

Minimum Order 12 Pax



BBQ Package 1

\$59.90 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 & Lemon Myrtle dressing

Heirloom Tomato w Dill & Basil Chili Persian

Feta Salad

Breads (V)

BBQ Package 2

\$86.55 Per Person

Antipasto

Gourmet Pork and Fennel sausages
Butterfly king prawns w garlic butter
& aioli

BBQ Lamb Cutlets w spicy Australian
dukka marinade

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

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

Bread

BBQ Package 3

\$113.15 Per Person

Antipasto

BBQ Lamb Cutlets w spicy Australian dukka
marinade

Moreton Bay Bugs, tomatoes, lime salsa
Butterfly king prawns with garlic butter
Salad Heirloom Tomato Dill, Basil &
Persian Feta. (GF, V)

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

Quinoa pearls slow roasted pumpkin
Capsicums & Lemon Myrtle dressing
Breads (V)

Chocolate Brownies & Raspberry Friands

ANTIPASTO

Typically consisting of selected cheeses, cured meats, olives & dips surrounded by fresh
& dried fruit, antipasto items, nuts & crackers

One to two of every item per person depending on the size