

Food Selections



“experience the Mediterranean's rich flavours”



The Boat Package \$55pp minimum 22 guests

“a feast that sets sail”

Mini Sliders

Mini Souvlakia (Lamb - GF, Pork - GF, Chicken)

Fried Meatballs (Beef, Chicken)

Spinach & Cheese Triangles

Prawn Cocktails

Bruschetta

Calamari

Fish Cocktails (Barramundi)



The Greek Island Package \$65pp minimum 22 guests

"a Mediterranean odyssey for your taste buds"

Pork Sausages

Bakes Lemon Potatoes

Fried Meatballs (Beef, Chicken)

Greek salad

Pita Bread

Dips (Tzatziki, Taramosalata, Tartar)

Calamari

Fish Cocktails (Barramundi)



“discover the signature range, where culinary artistry meets perfection”



Exclusive Signature Range Canapé \$80pp

Cold select x 3	Warm select x 3	Substantial select x 1
<p>Peking Duck Crepes Small Chive Tied</p> <p>Vegetarian Vietnamese Rice Paper Rolls</p> <p>Prawn Vietnamese Rice Paper Rolls</p> <p>Chicken Vietnamese Rice Paper Rolls</p> <p>Caramelised Onion & Goats Cheese Tartlet</p> <p>Smoked Chicken Papaya Salad & Mayo Tartlet</p> <p>Anti-Pesto Vegetable Skewers</p> <p>Thai Beef Skewers</p> <p>Prawns, Wild Lime Chilli Ginger on Skewers</p>	<p>Truffled Mushroom & Parmesan Arancini</p> <p>Sundried Tomato & Basil Pesto Arancini</p> <p>Beetroot Goats Cheese & Chive Arancini</p> <p>Beef & Ginger Dumplings</p> <p>Angus Beef Slider in Plain Bun</p> <p>Chicken & Leek Pie</p> <p>Arabian Kofta Meatballs</p> <p>Zucchini & Haloumi Fritter</p> <p>Spinach & Fetta Filo Pillows</p>	<p>Massaman Beef</p> <p>Beef Stroganoff</p> <p>Chicken in Creamy Mushroom Sauce</p> <p>Note: All served with Steamed Rice</p>
		Dessert select x 1
		<p><i>Vanilla Pannacotta; toppings 1 x selection; Coconut, Lotus Pistachio & Rose Petals, Oreo Nutella, Passionfruit.</i></p> <p><i>Nutella Mouse</i></p> <p><i>Cheesecake; Flavours 1 x selection: Vanilla, Strawberry, Caramel, Oreo, Banoffee, Lotus Biscoff</i></p>



“explore the art of grazing, unite flavours and share joy with our exquisite grazing board menu”



Grazing

“savour every moment with our grazing platters delights”

4 guests \$150.00

4 - 6 guests \$200.00

6 - 8 guests \$250.00

8 - 10 guests \$300.00

10 - 20 guests “Grazing table feast” \$950.00

Grazing options include varying antipasti vegetables, cured meats, hand selected cheese's, crackers, fruits, chocolates, nuts, olives and dips



“seafood sensations, unleash the tastes of the ocean with our exquisite range”



Seafood For Two

“share our bounty with our seafood platter for two”

Whole Lobster

Pacific Oysters

Tiger Prawns

Blue Swimmer Crab

Salt & Pepper Calamari

Seared Harvey Bay Scallops

BBQ Octopus

Crispy Battered or Grilled Gemfish & Chips

\$250.00 - available for charters between 12pm - 4pm



Seafood For Four

“delight in a seafood splendor with our platter for four ”

2 x Whole Lobster

Pacific Oysters

Tiger Prawns

Blue Swimmer Crab

Salt & Pepper Calamari

Seared Harvey Bay Scallops

BBQ Octopus

Crispy Battered or Grilled Gemfish & Chips

\$550.00 - available for charters between 12pm - 4pm





“wholesome delights for growing appetites”



Kids Option

“adventure and fun with every bite with our kids”

Pizza Margherita

Miniature Sausage Rolls & Miniature Meat Pies

Chicken Nuggets

Mozzarella Sticks

Vanilla Ice Cream w/top (Chocolate or Strawberry)

\$50.00 p/p - ages 12 and under

