

# CABARET MENU

## BBQ MENUS

Selected vessels only (min 8 guests)

\$80 delivery fee applies

### SAUSAGE SIZZLE - \$20 PER PERSON

Assorted Chips  
Gourmet Sausages  
Fresh Bread rolls  
Condiments

### BASIC BBQ - \$32 PER PERSON

Assorted Chips  
Selection of dips with crackers & vegetable crudites  
Beef Chipolatta Sausages  
Gourmet Chicken Skewers (gf)  
Rocket and Parmesan with caramelised balsamic dressing (v)  
Condiments  
Fresh bread

### TRADITIONAL BBQ - \$42 PER PERSON

Assorted Chips  
Cheese and fruit grazing platter (v)  
Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and condiments  
Lemon Oregano Chicken tenders with Minted Yoghurt (gf)  
Roast Vegetable Frittata (gf) (v)  
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)  
Chocolate fudge brownies

### GOURMET BBQ - \$55 PER PERSON

Nibbles  
Whole Fresh Prawns with Dill Aioli (gf)  
Eye Fillet Steaks with Condiments (gf)  
Lemon Oregano Chicken with Minted Yoghurt (gf)  
Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)  
Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)  
Assorted fresh bread  
Lemon Citrus Tarts with seasonal berries

### OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$110.00

Large: 15 people \$130.00



Dietary Requirements  
\$10 per person extra for any menu alterations  
(all requirements can be accommodated,  
must be advised 7 days prior to cruise)  
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose  
Free, Etc

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Fresh Bread rolls  
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Condiments  
Fresh bread

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Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)  
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# CABARET MENU

## PLATTERED MENUS

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### PARTY FINGER FOOD MENU - \$32 PER PERSON

Selection of dips with crudités & crackers (v)  
Chicken, Mayo, Rocket and Celery Ribbon Sandwiches  
Peking Duck Pancakes  
Vegetarian Rice Paper Rolls (gf)(v) (vegan)  
Mushroom and Spinach Arancini balls with Aioli (v)  
Roasted Vegetable Frittata (gf) (v)

### TRADEWINDS MENU - \$42 PER PERSON

Selection of dips with crudites, cheese and crackers (v)  
Fresh mixed Sushi rolls (gf)  
Assorted Gourmet Sandwiches  
Peking Duck Pancakes  
Vegetarian Rice Paper Rolls(gf)(v)  
Quinoa Salad with cranberries, almonds, red bell peppers,  
mint with orange vinaigrette (gf) (v) (vegan)  
Lemon citrus tarts & seasonal berries

### CRUISING MENU - \$65 PER PERSON

Cheese and fruit grazing platter (v)  
Whole King prawns with Citrus Aioli (3pp)  
BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)  
Lemon oregano Chicken tenders with minted yoghurt (gf)  
Cauliflower rice salad with cashews, sunflower seeds,  
capsicum, soy and lemon dressing (v) (vegan)  
Rocket and Parmesan salad with caramelised balsamic  
dressing (v) (vegan)  
Selection of breads  
Chocolate fudge brownies & seasonal berries

### OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

Sushi Platter

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Large: 15 people \$130.00



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# CABARET MENU

## GRAZING BOX MENUS

Each platter serves approx 10-12 guests  
\$80 delivery fee applies

### CHARCUTERIE BOX \$250 OR \$25PP

A selection of cured meats, bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

### GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers

### VEGETARIAN BOX \$150 OR \$15PP

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping!

### SEASONAL FRUIT BOX \$110 OR \$10PP

Fresh in season fruits

### DESSERT BOX \$150 OR 15PP

Petit fours

Selection of slices, cakes & tarts

### PRAWN PLATTER \$MARKET PRICE

Platter of whole king prawns with aioli

### SUSHI PLATTER

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Large: 15 people \$130.00



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# CABARET MENU

## LUNCH BOX MENUS

Suitable for sailing regattas (min 10 guests)

\$80 delivery fee applies

### REGATTA MENU - \$32 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens  
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad  
Spinach & ricotta filo pie (v)  
Chocolate fudge brownie

### MARINER MENU - \$40 PER PERSON

Bakery  
Chicken, mayo, rocket and celery ribbon sandwiches  
Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps

Select max 2 Salad boxes: (will supply half half selection)

Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (qf) (v)  
(vegan)

Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing (v) (vegan)

Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (qf)

Portuguese custard tart

### OPTIONAL EXTRAS:

Platter of prawns with aioli  
(Market price on request)

Sushi Platters

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Large: 15 people \$130.00



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