



Charter Menu

Australian Yacht Management

Basic Blue BBQ: \$30/P

Minimum 10guests

Party Snacks, Traditional Beef Sausages, Chicken Skewers, Sliced Onions, Tossed Garden Salad, Fresh Bread Rolls

Captain's Burgers: \$40/p

Minimum 10guests

Mini Beef burger in brioche bun with tomato and cheddar, chicken skewers, Sliced Onions, Tossed Garden Salad, Party Snacks, Fresh Bread Rolls

Gold BBQ : 55/ p

Minimum 10guests

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: 60/p

Minimum 10guests

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer - heirloom tomato, bocconcini with balsamic glaze
chicken skewers with fresh bread rolls
Chef selection of sushi
Spinach ricotta turnovers
Mini fruit cup with seasonal melons and berries

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Silver Canape menu: 65/p

Minimum 10guests

Assorted Wrap Platter
Mini wagyu burger in brioche bun with tomato and cheddar
Chef selection sushi
Smoked salmon tartlet with mousse
Chicken skewers with fresh bread rolls
Antipasto Platter, Fresh Fruit Platter, Dessert Platter

Calm Water Buffet: 50/p

Minimum 10guests

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 Canape menu: 75/p

Minimum 10guests

Mini wagyu burger in brioche bun with tomato and cheddar
Italian Caprese skewer, Platter of Seafood, Antipasto Platter, Chef selection of sushi, Cheese Platter
Prawn cocktail tartlets with pink tarama
, Fresh Fruit Platter, Dessert Platter

Gold Yacht Buffet: 65/p

Minimum 10guests

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

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Platters

\$160 per Platter

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 Platters

sliced meats, ham, salami, prosciutto and marinated
olives

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons,
pineapple
fresh berries and strawberries

Dessert Box