

BASIC BLUE BBQ: \$25 per person

- Party Snacks (including chips and lollies)
- Traditional Beef Sausages
- Chicken Skewers
- Sliced Onions
- Tossed Garden Salad
- Fresh Bread Rolls





CAPTAINS BURGERS: \$35 per person

- Cheese Platter
- Gourmet Beef Patties
- Selection of Gourmet Burger Toppings & Spreads
- Tossed Garden Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

GOURMET HARBOUR BBQ: \$55 per person

- Cheese Platter
- Selection of Two Gourmet Sausage Varieties
- Chicken Skewers
- Premium Steaks
- Sliced Onions
- Creamy Pasta Salad
- Tossed Garden Salad
- Fresh Bread Rolls
- Fresh Fruit Platter



**Minimum group number of 10 for all catering options. All catering must be ordered for the amount of guests onboard. Variations to food selections may occur from time to time due to season and availability. A 20% surcharge is applicable to all food and beverage options on public holidays and special events.

CATERING MENU

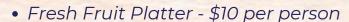
WAVES OF PLATTERS: \$40 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Mini Bread Rolls



PLATTERS BY SELECTION: \$10-18 per person per platter

Create your own platter menu and select from the following platter options:



- Fine Selection Cheese Platter \$12 per person
- Sweet Treat Platter \$12 per person
- Assorted Sandwich Platter \$14 per person
- Assorted Wrap Platter \$14 per person
- Assorted Sushi Platter \$14 per person
- Antipasto Platter served with Mini Bread Rolls - \$16 per person
- Slider Platter (Chicken or veg) \$18 per person
- Fresh Prawn Platter \$18 per person
- Fresh Prawns and Oysters Platter \$18 per person

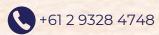
CALM WATER BUFFET: \$45 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Tossed Garden Salad
- Fresh Bread Rolls
- Fresh Fruit Platter



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ANCHOR DOWN IN GREECE:

\$50 per person

- Flat Breads with Trip of Dips
- Haloumi, Zucchini & Tomato Skewers
- Lamb Skewers
- Garlic Prawns
- Tossed Garden Salad
- Traditional Greek Salad
- Warm Flat Bread
- Greek Yoghurt with Honey & Fruit



HIGH TEA ON THE SEA: \$50 per person



- Cherry Tomato & Bocconcini Sticks with Pesto Sauce
- Smoked Salmon topped Pancakes with Cream
- Cheese and Dill
- Mini Quiches
- Mixed Sandwiches
- Scones with Jam & Cream
- Macarons
- Mini Cupcakes with Frosting
- Mini Cheesecakes or Alternate Desserts
- Selection of Tea

CANAPES ON THE SEA: \$60 per person

- Smoked Salmon topped Pancakes with Cream
- Cheese and Dill
- Mini Quiches
- Arancini Balls
- Tempura Prawns
- Pulled Pork & Coleslaw Sliders
- Mini Chicken Skewers
- Chocolate Dessert Cups
- Yoghurt Cups with Fresh Fruit



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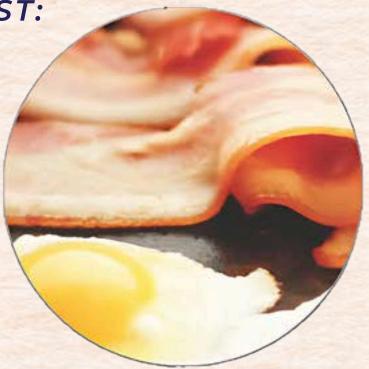


CATERING MENU

BOATIE'S BREAKFAST:

\$35 per person

- Fresh Fruit
- Yoghurt & Muesli
- Bacon & Eggs
- Grilled Mushrooms & Haloumi
- Hash Browns
- Smashed Avocado
- Selection of Bread & Rolls
- Mini Muffins
- Selection of Tea, Coffee & Juice





LIGHT BREAKFAST AFLOAT: \$25 per person

- Selection of Pastries, Cakes & Biscuits
- Fresh Fruit Platter
- Selection of Tea, Coffee & Juice

