



# CATERING MENU

# DINING OPTION A

- 2 courses = \$150 per pax
- 3 courses = \$180 per pax
- 4 courses = \$220 per pax
- 5 courses = \$250 per pax

# DINING OPTION B

- Canapé Menu
- BBQ Menu
- Boxed Menu
- Seafood Menu
- Buffet Menu

#### **Dining Option A:**

Available for booking of high end onboard catering.

All services must includes the chef(s) cost on board. Prices are per hour.

Weekdays - \$70 per hour

Weekends - \$85 per hour

#### **Dining Option B:**

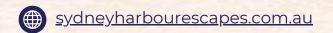
All food prepared and delivered to the vessel ahead of charters, final preparations & serving will occur onboard.

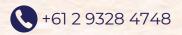
#### **OVERNIGHT CHARTERS**

All overnight packages will include meals prepared by the onboard chef but drinks will be an additional charge. Generally meals will be based on a per person price(starting from \$100/pax decided by the charter guest and menu will written for the guest based on their preference sheet.













### SENTREE S



Prawns cocktail with ruby grapefruit, avocado, buckwheat and coriander salsa Kingfish ceviche with oyster cream, vegetal condiment and sea plant Japanese scallop in carpaccio with chilli mango and peas condiment King crab on BBQ with charred radicchio, roasted tomato and Sherry gel Duck breast with wild mushrooms and Sichuan pepper Fresh fig salad with Serrano ham, toasted buckwheat and smoked labneh



### A MAIN



Wagyu beef sirloin with wild mushrooms, seaweed condiment, bone marrow jus Lamb roasted with rosemary, courgette "a la Française" and coconut crisp Roasted coquelet with raisin couscous, cauliflower salad and lemon jus Lobster lightly poached with rock melon, pickled daikon and sake sauce [+\$25/pax] Murray Cod with globe artichoke, leeks and chives, spiced verjus butter sauce "La Raviole" smoked fresh cheese, spring vegetables and paprika butter sauce



### DESSERT 2



"Le Soufflé" - Orange and Cointreau

"Ile Flottante" with amaretto cream and caramelised almond "French Pavlova" – Meringue with strawberry, basil and white chocolate cream

> Mexican dark chocolate mousse with caramelised sunflower condiment

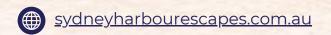
> > Poached figs with buckwheat praline, vanilla condiment and spiced purée

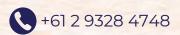
Lychee sorbet with coconut crumble, passion vinaigrette and kiwi tarragon gel











# DINING OPTION



The canapés are served as finger food. Two pieces per item for each guest.

The price is item per guest. Chef on site is an extra cost.

All prices are Inc-GST.

10 items - \$140 per person 8 items - \$110 per person 5 items - \$85 per person Extra item - \$15 per person



King fish miso tartar, with sesame in a crisp shell
Cured salmon, black tahini hummus and dill on lavosh
Spanner crab with chili and preserved lemon on pasta crisp
Pickled beetroot pyramid with sour cream and trout roe
Pissaladière – caramelised onion tart with capers and parsley
Black pepper and parmesan grissini with speck



Pan fried scallops with truffled celeriac puree

Duck breast with coffee cream and pickled carrot on baguette

Lamb loin with black olive tapenade, capers on a toast

Charred king prawns on skewer, chipotle sauce

Beef sausage roll with smoked paprika sauce

Crab cake with chili parmesan ricotta & pickled chili

# **VEGETARIAN**

Leek and parmesan tart

Cucumber and zucchini compressed with seaweed, ricotta thyme Capsicum tortilla with smoked paprika condiment and black olive





Charred pineapple with coconut condiments

Lemon zest meringue with finger lime

Crème Brulés with pink grapefruit

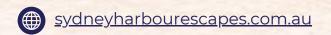
Dark chocolate cream tartelette and salt crisp

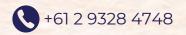
Walnut cake, white chocolate and coconut

Watermelon compress, passion fruit & coconut











### **GRAZING STATIONS**



Caviar with capers and sour cream condiment, French toast [\$40 per pax]

Truffle with smoked celeriac on lavosh [\$30 per pax]

Duck foie gras on toast with preserved lemon and sesame [\$10 per pax]



Cheese & salumi platter - Cracker, nuts, pickles, lavosh & grissini [\$20 per pax]
Seafood platter with Sydney rock oysters, prawns & condiment [\$25 per pax]

#### INCLUDED:

Vegetables crudités with 2 dips Focaccia with garlic and thyme Onion and chives frittata

## SUBSTENCIALS &

Beef fillet served with olive potato puree, cabbage and jus [\$18 per pax]

Snacked snapper, crisp potatoes and French tartar sauce [\$18 per pax]

Chicken ballotine, carrot variation, thyme jus [\$16 per pax]

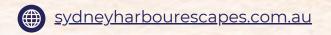
Couscous salad, almond, capsicum [\$10 per pax]

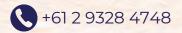
Pasta, zucchini squash, mozzarella [\$12 per pax]













# CANAPÉ MENU

(Minimum 12 Pax)



# CANAPÉ PACKAGE 1



\$59 Per Pax

Mushroom arancini w arrabbiata sauce (V) Zucchini blinis w sour crème & fresh thyme Blinis x smoked salmon & dill crème fraiche Grilled lemon grass chicken skewers & nuoc cham (V) (GF) Wagyu Beef potato rosti & Beetroot Garnished with Herbs.

Mini sausage rolls



# CANAPÉ PACKAGE 2



\$86 Per Pax

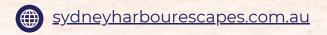
Pork & fennel sausage rolls Beef satay sticks w dipping sauce Mushroom arancini w arrabbiata sauce Blinis x smoked Salmon & Dill Crème fraiche Spiced chicken paper rolls & dipping sauce (GF) Vietnamese Vegetarian paper rolls & Thai mango dip (V) Grilled lemon grass chicken skewers & nuoc cham (V) (GF)

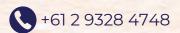
> Vanilla Panna Cotta Antipasto











# CANAPÉ MENU



\$108 Per Pax

Sydney rock oysters (GF) (DF)

Peeled prawns & dipping sauce.

Peking duck pancakes w Hoisin sauce

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Wagyu beef potato rosti & beetroot garnished with herbs thyme

Tiramisu

Antipasto



# CANAPÉ PACKAGE 4



**\$149 Per Pax** 

Dukkah & Rosemary lamb cutlets

Kingfish ceviche, coconut & cucumber

Pork & beef San Chow Bow served in lettuce cups

Sydney rock oysters (GF) (DF)

Peeled prawns & dipping sauce.

Peking duck pancakes w Hoisin sauce

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (V) (GF)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Wagyu beef potato rosti & beetroot garnished with herbs thyme

Vanilla Panna Cotta

Antipasto

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

















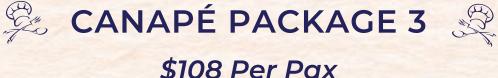


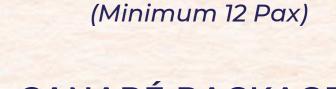




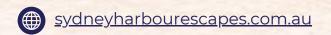


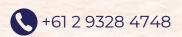












## **BBQ MENU**

The following dishes are a sample of the cuisine to be experienced on board the yacht. Pre-cooked every time, unless the Charter guest requests for them to be raw and for them to BBQ themselves. The client will advise of preference.

(Minimum 12 Pax)



## BBQ PACKAGE 1



\$72 Per Pax

Antipasto

Butterfly king prawns w 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



\$104 Per Pax

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) Breads (V)



# BBQ PACKAGE 3



\$137 Per Pax

Antipasto

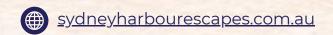
BBQ Lamb Cutlets w spicy Australian dukka marinade Moreton Bay Bugs, tomatoes, lime salsa Butterfly king prawns w garlic butter Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V) Salad Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V) Quinoa pearls slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.

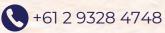
Breads (V)

Chocolate Brownies & Raspberry Friands.









### **BOXED MENU**

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

(\$300 Minimum Order)





# COLD CANAPÉ



Small (30pcs) - \$87 | Medium (70pcs) - \$148 | Large (100pcs) - \$217

Zucchini Blinis w Sour crème & herbs Blinis x smoked Salmon & Dill Crème fraiche Wagyu Beef potato rosti & Beetroot Garnished with Herbs



# ASIAN CANAPÉ &



Small (8-10pax) - \$170 | Medium (10-20pax) - \$275 Large (20-30pax) - \$395

Spiced chicken paper rolls & dipping sauce (GF)

Beef rice paper wraps

Duck Vietnamese rice paper wraps

Rainbow Vietnamese tofu rice paper wraps & Thai mango dip. (GF, DF, V)



# SUBSTANTIAL CANAPÉ &



Small (8-10pax) - \$170 | Medium (10-20pax) - \$230 Large (20-30pax) - \$295

Gourmet Sausage rolls

Mushroom Arancini with Arrabbiata sauce (v)

Portuguese salt cod fritters with Dipping sauce

Grilled chicken or Beef skewers with lemon grass and Nuoc Cham



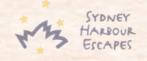
### PRAWNS & OYSTERS



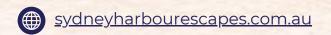
Small (8-10pax) - \$199 | Medium (10-20pax) - \$340 Large (20-30pax) - \$455

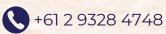
This platter features a beautiful selection of freshly caught seafood, including tiger prawns & Sydney rock oysters, garnished with fresh lemons and a delicious seafood sauce. This platter is certain to impress. Includes Cocktail and Tartare Sauce.

Small - 10 Cooked King Prawns & 12 Sydney Rock Oysters Medium - 20 Cooked King Prawns & 24 Sydney Rock Oysters Large - 40 Cooked King Prawns & 36 Sydney Rock Oysters









### **BOXED MENU**

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

(\$300 Minimum Order)





# SUSHI & SASHIMI



Medium (8-10 pax), 32 pieces - \$320

Selection of salmon Nigiri, grilled prawn nigiri, crumbed prawn Nigiri, avocado & salmon roll, Tuna & avocado roll, chicken Katsu & avocado & seaweed salad & edamame.



### SUSHI & SASHIMI



Large (15-20 pax), 74 pieces - \$450

Selection of salmon, tuna sashimi, salmon Nigiri, veggie tempura Nigiri, salmon & avocado roll, California roll, grilled prawn, grilled scallop, grilled eel, cooked Tuna & avocado roll, chicken & avocado Roll, grilled salmon roll, baby avocado & salmon, seaweed salad & edamame.



# SLIDERS 2



Medium (22 pcs) - \$230 | Large (38 pcs) - \$245

Chicken schnitzel & Coleslaw

Wagyu beef & cheese burger w pickled mustard.



# GOURMET PIES & SAUSAGE ROLLS



Medium (22 pcs) - \$199 | Large (38 pcs) - \$250

Pork & fennel sausage rolls

Meat Pies w seriously good ketchup.



# CHARCUTERIE 2

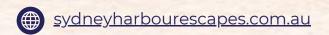


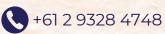
Small (4-8pax) - \$130 | Medium (10-15pax) - \$235 Large (10-20pax) - \$335

A beautiful mix of Spanish-style Australian cold meats, ustralian cheeses, Sicilian olives & semi sun dried tomatoes. Accompanied by fresh baked organic sourdough.









### **BOXED MENU**

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

(\$300 Minimum Order)





# ANTIPASTO A



Small (4-8pax) - \$130 | Medium (10-15pax) - \$235 | Large (15-20pax) - \$335

A real crowd-pleaser, suitable for any occasion!

Includes selected cheeses, cured meats & dips surrounded by fresh and dried fruit, antipasto items nuts, sweets, and crackers.



### MEDITERRANEAN CRUDITIES



Small (4-8pax) - \$130 | Medium (10-15pax) - \$235 Large (15-20pax) - \$325

This spread comes with sun-dried tomato, olives & other marinated vegetables. hummus, mint & cucumber dip, raw vegetables & pita bread. Cheese? Totally optional Marinated feta & Mozzarella



# SUBSTANTIAL CANAPÉ 2



Small (8-10pax) - \$170 | Medium (10-20pax) - \$230 Large (20-30pax) - \$295

Gourmet Sausage rolls

Mushroom Arancini with Arrabbiata sauce (v)

Portuguese salt cod fritters with Dipping sauce

Grilled chicken or Beef skewers with lemon grass and Nuoc Cham



# DESSERTS 2



Medium (10-15pax) - \$160 | Large (18-25pax) - \$235

Panna Cotta Cups

Tiramisu Cups

Lush Pineapple Cups



# DESSERTS 2



Small (6-8pax) - \$160 | Medium (10-15pax) - \$199 Large (18-25pax) - \$245

Raspberry and White Chocolate Friands

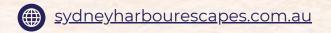
Chocolate Brownies

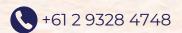
Dessert Box (Perfect for Adults & Children)











# AUSTRALIAN SEAFOOD LUXURY SELECTION

(\$250 Minimum Order)



# PRAWNS AND OYSTERS



Small (2-3pax) - \$199 | Medium (6-8pax) - \$330 | Large (10-12pax) - \$445

This platter features a beautiful selection of freshly caught seafood, including tiger prawns & Sydney rock oysters, garnished w fresh lemons and a delicious seafood sauce. This platter is certain to impress.



# LUXURY SELECTION 2



Small (2-4 pax) - \$445 | Regular (6-8 pax) - \$505

A beautiful selection of Cooked Bay Bugs, South Australian Blue Swimmer Crabs, freshly caught and peeled Tiger Prawns, Freshly Shucked Oysters & Smoked Ocean Trout. Accompanied by fresh lemons, & seafood sauce.



# SUMMER BLISS \$



The perfect summer platter for 2 to 3 pax - \$385

This platter includes Balmain Bay Bug (cut in half), Cooked Tiger Prawns, Sydney Rock Oyster, and smoked salmon.



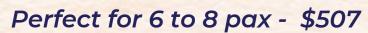
# INDULGE &



Small (4-6 pax) - \$437.50 | Regular (8-10 pax) - \$575

This superb platter combines the best of Australian seafood in abundance and features our delicious seasonal selection, including succulent Australian lobster, freshly caught Cooked Tiger prawns, Cooked Bugs, South Australian Cooked Blue Swimmer Crabs and Freshly Shucked Oysters. Accompanied by fresh lemons, seafood sauce.

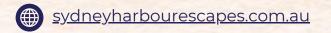
PEELED PRAWNS AND OYSTER PLATTER

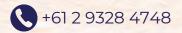


Freshly peeled and shucked, the best that the market has to offer on the day. 2.5 dozen Freshly Shucked Oysters and 1.8 Kg Cooked Tiger Prawns. Accompanied by fresh lemons, mignonette, seafood sauce.











(\$250 Minimum Order)



# COD FRITTERS (PASTÉIS DE BACALHAU)



Small (5-8 pax) - \$174.50 | Medium (10-15 pax) - \$232 Large (15-20 pax) - \$265

Cod Fritters, also known as Pastéis de Bacalhau, are very popular in Portugal and Brazil. It's excellent served hot or cold on any occasion. Ingredients are Potatoes, Cod, Eggs, Salt, Parsley, Pepper & Onion. Serve with one of the yacht caterer salads. Bon Appetit!!



# SUSHI 2



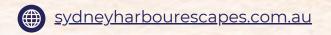
Small (2-4 pax) - \$195 | Medium (6-8 pax) - \$320 Large (15-20 pax) - 445

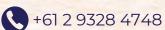
Enjoy a mouth-watering assortment of our most popular Sashimi & Sushi.













### BUFFET MENU

(Minimum 12 Pax)



# BUFFET PACKAGE 1



\$73 Per Pax

Mushroom Arancini w Arrabbiata sauce.

Oven-roasted chicken, thyme, Lemon, parsley & Garlic (GF, DF) Rosemary garlic, thyme roast potatoes, fresh mint (GF, DF, V) Cauliflower Turmeric, Walnut & Pomegranate Salad (GF, V) Summer green salad w Tangy lemon Dressing (GF, V, DF) Artisan Bread (V)



# BUFFET PACKAGE 2



\$95 Per Pax

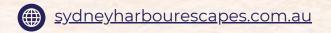
Cheese & Antipasto Grazing.

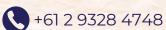
Oven-roasted chicken, thyme, Lemon, parsley & Garlic (GF, DF) Poached Salmon, Watercress, Lemon Herbs Rosemary Garlic, Thyme Roast Potatoes, Fresh Mint (GF, DF, V) Cauliflower Turmeric, Walnut & Pomegranate Salad (GF, V) Salad Heirloom Tomato w Dill & Basil Chili Persian Feta. Butterfly Pasta Salad w Mint, Basil, Mayo & Capsicum Artisan Bread (V)





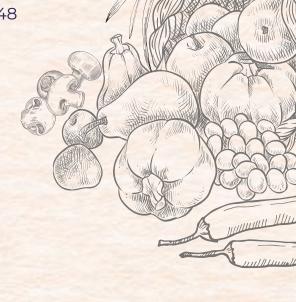








(Minimum 12 Pax)





# BUFFET PACKAGE 3



\$115 Per Pax

Cheese & Antipasto.

Selection of Meat Pies

Freshly caught seafood, Includes cooked tiger prawns, Sydney Rock Oysters. Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF) Roast Potatoes, garlic, thyme & fresh mint (GF, DF, V) Salad Heirloom Tomato dill, Basil & Persian Feta. (GF, V) Salad Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V) Quinoa, slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.



# BUFFET PACKAGE 4

Chocolate Brownies & Raspberry Friands.



\$187 Per Pax

Cheese & Antipasto.

Assortment of Sushi & Sashimi.

BBQ Lamb Cutlets w spicy Australian dukka marinade.

Freshly Caught Seafood, Includes Cooked Tiger Prawns, Sydney Rock Oysters.

Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)

Roast Potatoes, Garlic, Thyme & Fresh Mint (GF, DF, V)

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

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

Quinoa, slow-roasted pumpkin, Capsicums & Lemon Myrtle dressing.

Cheesecake & Tiramisu

