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

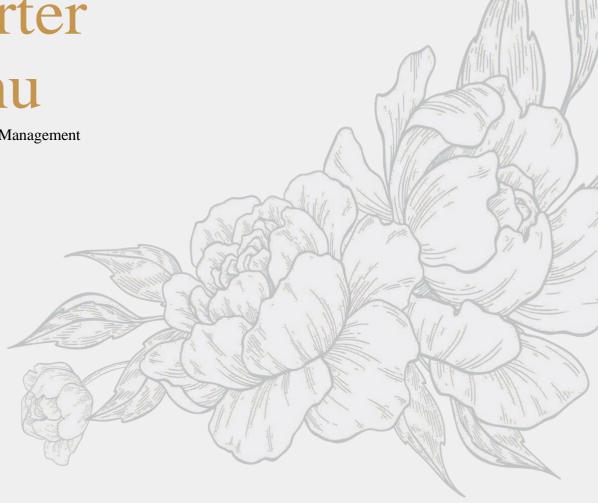
Charter Menu

Australian Yacht Management



Charter Menu

Australian Yacht Management



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

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 Plater Prawn cocktail tartlets with pink tarama

, 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 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

Australian Yacht Management

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