



SEAS THE DAY CATERING MENU



GOURMET PIZZAS - \$28 EACH

ALL VARIETES FROM CRUST PIZZA DELIVERED TO THE BOAT
(V, VG, GF OPTIONS ALSO AVAILABLE) |

BBQ PACKAGES

BBQ 1 | \$30 PP

SAUSAGES, ONIONS, GREEN SALAD, BREAD ROLLS AND CONDIMENTS.

BBQ 2 | \$40PP

POTATO CRISPS, BBQ CHICKEN PIECES, BEEF & CHICKEN SAUSAGES, POTATO SALAD ,
GREEN SALAD AND BREAD ROLLS.

BBQ 3 | \$80PP

ANTIPASTO PLATTER, LAMB CHOPS, AUSTRALIAN BAKED TASMANIAN SALMON, BEEF
& CHICKEN SAUSAGES, POTATO SALAD, GREEN SALAD AND BREAD ROLLS,
ASSORTED DESSERTS.

BBQ 4 | \$105PP

ANTIPASTO PLATTER, 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)



SEAS THE DAY

CATERING MENU



BUFFET OPTION - \$75PP

CHEESE PLATTER, PLATTER OF FRESH PRAWNS,
LEG OF HAM (SLICED AND SERVED CHILLED),
CREAMY POTATO SALAD,
GREEN SALAD, BREAD ROLLS, PETIT DESSERTS

PLATTERS (SERVES 10-15 GUESTS)

ANTIPASTO PLATTER (V)	\$160
CHARCUTERIE PLATTER	\$160
ASSORTMENT OF DIPS WITH VEGETABLE STICKS AND CRACKERS (V)	\$120
CHEESE PLATTER WITH FRUIT AND CRACKERS (V)	\$160
PRAWN PLATTER	\$250
PRAWN AND OYSTER PLATTER WITH LEMON WEDGES AND COCKTAIL SAUCE	\$250
SEASONAL FRUIT PLATTER	\$150
RICE PAPER ROLLS X20 CHICKEN & VEGETARIAN	\$150