



SPELLBOUND Onboard Dining Menu

Delivery Fee - \$40.00

Premium Dining for Small Groups

BBQ Menu

Available for 2 - 8 people – \$92pp

- Celebrate Grazing - Charcuterie / Antipasto Platter - Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
- Peppered Rump Steak - mustard on the side
- Smoked Salmon – Crackers / Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream
- Lemon Chicken - Parsley / Minted Yoghurt
- Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
- Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
- Crusty French Baguette
- Chocolate Brownie Platter – 8 pieces
- Cheese Platter – small platter

Classic BBQ Menu

Minimum 10 pax – \$59pp

- Celebrate Grazing - Charcuterie / Antipasto Platter - Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
- Classic pork or beef sausages
- Chicken skewers / cracked pepper
- Greek Salad - Tomato/ red peppers/onion/fetta/ olives/ cucumber
- Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
- Bread roll and butter

Seafood Buffet Menu

Minimum 10 pax – \$90pp

- Grilled garlic prawns
- Chargrill salmon fillets
- Sydney Rock Oysters
- Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
- Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
- Crusty French Baguette
- Chocolate Brownie Platter – 8 pieces
- Cheese Platter – Small Platter

Buffet Menus

Minimum order 10

*Our Buffets are served at a preferred time during the charter
The menus provide multiple food options
If you have selected a buffet menu, please nominate your preferred
dining time to either your booking agent, or the crew on the day*

Buffet Menu 1

Minimum 10 pax – \$62pp

- Celebrate Grazing - Charcuterie / Antipasto Platter - Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
- Thai beef salad - Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame
- Soya Dressing (GF)
- Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
- Quinoa Salad - Quinoa, chickpeas, carrots, shallots, parsley, Moroccan spice, preserved lemon, vinaigrette
- Mixed Vegetable Salad - Classic mixed roasted vegetables, pumpkin, carrots, beetroot, red peppers, semi dried tomatoes, tarragon salad
- Crusty French Baguette

Buffet Menu 2 (Asian Theme)

Minimum 15 pax – \$90pp

- Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal)
- Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
- Tofu & Black Mushrooms - Julienne Carrots / Chili Sesame Oil Dressing
- Braised King Prawns - Broccoli / Garlic / Chili
- BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
- Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
- Steamed Jasmine Rice
- Custard Tart

Buffet Menu 3

Minimum 20 pax – \$29pp

- Portuguese baked chicken
- Green Garden Salad
- Coleslaw Salad - white and red cabbage, carrots, apple, capsicum, shallots, toasted pine nuts, dill, whole egg mayonnaise salad
- Bread Rolls

Buffet Menu 4

Minimum 15 pax – \$55pp

- Portuguese-Baked Chicken w/ Preserved Lemon and Parsley [GF]
- Slow cooked beef cheeks, master stock, mushrooms
- Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
- Caprese Salad, Baby Mozzarella, Tomatoes, Basil (GF, V)
- Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion, Oregano (V, GF)
- Bread Rolls

Canapé Menus

Small Numbers Canapé Menu

Minimum 4 pax – \$50pp

- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Moroccan Vegan Cocktail Pie
- Grilled chicken skewers, chermoula, lime topping
- Cucumber Tzatziki (Halal) (GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce
- Arancini X 2 Roasted Pumpkin & Sage Truffle Mayo (V)
- Sweetcorn fritters – Avocado salsa

Baked Bites Platter - \$152

(28 pieces in total - 4 of each)

- Spinach ricotta Roll (GF) Petite
- Chicken & Leek Pie
- Mini Steak Pies
- Chicken Empanada
- Moroccan Vegan Cocktail Pies
- Smoked Salmon Tartlet
- Arancini – Roasted Pumpkin & sage

Light Canapé menu 1 (6 Pieces)

Minimum 10 pax – \$49pp

- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Moroccan Cocktail Pie (V)
- Grilled chicken skewers, chermoula, lime topping - Cucumber Tzatziki (Halal) (GF)
- Spicy Chicken Empanada
- Tiger Prawn & green mango rice paper rolls (GF)
- Roasted Pumpkin & Sage Arancini Mint / Coriander / Chili Sauce –(V) (GF)

Light Canapé Menu 2 - (6 Pieces)

Minimum 10 pax – \$49pp

- Mini caramelised tomato and fetta tarts
- Moroccan Cocktail Pie (Vegan)
- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
- Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (Gf)
- Slow Cooked Lamb pie – Slow cooked lamb shoulder, rich vine ripened tomato
- Chicken Rice Paper Roll - Steamed chicken, shiso cress, rice paper rolls (GF, DF)
- Skewered Chicken X 2 - Cucumber Tzatziki

Canapé Menu 1 - (12 Pieces)

Minimum 10 pax – \$79pp

- Moroccan Cocktail Pie (Vegan)
- Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (GF)
- Petite Chicken & Leek Pie - Celery / Spring Onions
- Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)
- Best Market Oysters (orders x 12) - Lime Emulsion X 2(GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce
- Tartlet of wild mushrooms, slow cooked garlic
- Charred salmon, sweet soy and fresh basil (GF)
- Skewered Chicken X 2 - Cucumber Tzatziki

Canapé Menu 2 - (14 Pieces)

Minimum 10 pax – \$112pp

- Moroccan Cocktail Pie (Vegan)
- Arancini – 4 cheese – truffle dipping sauce(V)
- Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)
- Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)
- Best Market Oysters (ordered x 12) - Lime Emulsion X 2(GF)
- Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2
- Assorted Fresh Rice Paper Rolls - Tofu / Prawn / Chicken / Veg
- Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2
- Steak Green Peppercorn Pie

Platters / Starters / Entrees

Celebrate Grazing - Charcuterie / Antipasto Platter

Serves 8 - 10 People – \$140

- Australian cheese, dried fruit, house made chutney, water crackers.
- A selection of cured meats, grilled veggies, olives, labneh, humus pickles, and grilled sumac flat bread

Celebrate at Work

Serves 8 - 10 people – \$258

- 20 x Gourmet mixed pies, homemade puff pastry slow braised fillings & Heinz ketchup
- 20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned and served with Heinz ketchup
- 20 x Quiche, delicious assortment of vegetarian quiche semi-dried tomato & feta and cheddar & onion jam

Cheese Platter

Serves 8 - 10 People – \$145

- Premium Australian and continental cheese, (3) cheeses fresh and dried fruit, chutney, and water crackers

Celebrate Vegetarian Grazing - Vegetarian Antipasti & Mezze Platter

Serves 8 - 10 People – \$135

- A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

Oyster's / Prawn / Salmon Platter – \$169

- Oysters - (12)
- King Prawns - (12)
- Smoked Salmon - (12 Slices)
- Baguette / Lemons / Dips

Smoked Salmon Platter

Serves 8 - 10 People – \$145

- Crusty Baguette, Grilled Lemon Capers, Pickled Red Onion
Dill & Horseradish Cream

Rice Paper Roll Platter

10 Rolls in Total / Cut in Half – \$126

- Prawn – Tiger prawn & green mango rice paper rolls (GF)
- Vegetarian – Tempura tofu and banana flower salad (GF) (V)
- Vegetarian - Rainbow rice paper rolls, beetroot, red and yellow capsicum
carrots, mint, coriander, ginger peanut sauce (GF), (V)
- Chicken – Steamed chicken, shiso cress, green papaya (GF)
- Varied sauces

Wraps Platter

12 Pieces in Total – \$81

- Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt
- Chili Smoked Salmon – Crème Cheese / Pickled Onion / Capers / Spinach
- Chicken Caesar Schnitzel – Cos Lettuce / Parmesan / Bacon / Dressing
- Shaved Ham – Cheddar / Roma Tomato / Mayo / Baby Spinach

Gourmet Mixed Pies & Sausage Rolls

15 pieces – \$69

- Delicious House made puff pastry, slow braised fillings, and Heinz ketchup

Point Sandwich Platter

10 Sandwiches in Total - \$126

- Chicken – Chopped Breast / Italian Parsley / Mayonnaise
- Rare Roast Beef – Smoked / Cheese / Mustard / Pickles / Lettuce
- Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan
- Ham – Cheddar / Roma Tomato / House Mayo / baby
- Spinach Egg – Chopped Egg / Mayo / Chives / Lettuce /
- Diverse Bread

Desserts

Fresh Fruit Platter - \$89

- Seasonal Best / Sliced / Skin Off

Sweet Treats Platter - \$89

- 3x Double Chocolate Brownie Square
- 3 x Blueberry Almond Frangipane (GF)
- 3 x French Macaroons (GF)

Celebrate Dessert

20 pieces - \$140

- 5 x Mini macaroons
- 5 x Lemon tart, smashed meringue, fresh mint
- 5 x Chocolate tart, white chocolate ganache
- 5 x Mini Pavlovas, passion fruit curd, fresh mint