



YOT VIVA FOOD MENU



Our menu has been designed by our Executive Chef to highlight fresh, local produce with mouthwatering flavour. From Grazing Platters to share or Deluxe Catering Packages, our menu includes options for every event type.

DELUXE - \$142 PER PERSON

INCLUDES A CHEF ONBOARD

Grazing Board (GF optional)

Yellowfin Tuna (GF, DF) - 1 serve

Karaage Chicken (DF) - 1 serve

Fresh Scallop & Snapper Kokoda - 1 serve

House Smoked Lamb Cutlet - 1 serve

Wagyu Beef Bresola & Truffle Tart (GF, DF optional) - 2 serves

Sydney Rock Oysters (NSW) (GF, DF) - 2 serves

Beef Brisket Tacos - 1 serve

Baked Rock Lobster (DF) (GF optional) - 1 serve

***Caviar bumps are available as an additional personalisation to your package.*

PREMIUM - \$109 PER PERSON

Fresh Scallop & Snapper Kokoda - 1 serve

Yellowfin Tuna (GF, DF) - 1 serve

Poached Chicken Sandwich - 1 serve

Goat Cheese Tartlet (V) - 1 serve

Wagyu Beef Bresaola & Truffle Tart (GF, DF optional) - 2 serves

House Smoked Prosciutto Roll - 1 serve

Butter Lettuce & Prawn Parcel (GF, DF) - 1 serve



YOT VIVA CATERING MENU



GOLD - \$87 PER PERSON

Chicken Chorizo Skewer (GF) - 1 serve

Butter Lettuce & Prawn Parcel (GF, DF) - 1 serve

Wagyu Beef Bresaola & Truffle Tart - (GF, DF optional) - 2 serves

Goat Cheese Tartlet (V) - 1 serve

House Smoked Chicken Roll (Prosciutto Option Available) - 1 serve

KIDS - \$28 PER PERSON

Caprese Sandwich - 1 serve

Seasonal Fruit Skewers - 2 serves

Brownies - 2 serves





YOT VIVA

PLATTERS & FRESH SEAFOOD



GRAZING BOARD - \$164

(Serves 8-10)

A curated selection of premium cheeses and artisanal cold cuts, complemented by marinated olives, smoked nuts, local cheeses, house-made dips, crackers, fresh seasonal fruits, and sun-dried tomatoes.

SUSHI PLATTER (GF) - \$164

(Serves 8-10)

An assortment of freshly prepared sushi and nigiri, including a selection of vegetarian options.

PRAWN PLATTER (GF, DF) - \$153 (PER KG)

Fresh king prawns served chilled on ice with lemon wedges, house-made cocktail sauce, citrus aioli, and a touch of fresh herbs for a light, elegant finish.

VEGETARIAN PLATTER (V) - \$131

(Serves 8-10)

*A selection of marinated olives, pan-fried halloumi with hot honey, charred zucchini and asparagus, mushroom pâté, and roasted grapes.
Served with spinach and feta spanakopita finished with dried oregano, house-made parmesan and sea salt crisps, heirloom grape tomatoes, locally roasted nuts, dried Kalamata olives, Turkish bread, and grissini.*

SYDNEY ROCK OYSTERS (GF, DF)(NSW) - \$72

(PER DOZEN)

Fresh Sydney Rock oysters served with a prosecco and shallot mignonette.

SHARED SEAFOOD PLATTER (GF, DF) \$424

(Serves 8-10)

A selection of Hokkaido scallops, cooked king prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters, served with lemon and achardonnay mignonette.



YOT VIVA

PLATTERS & FRESH SEAFOOD



VEGAN MEZZE PLATTER (VGN) - \$131 (Serves 8-10)

A selection of marinated olives, cashew cheese with citrus compote, whipped beetroot hummus, roasted heirloom carrots, and charred cauliflower and asparagus.

Served with pumpkin and maple butter, dried Kalamata olives, NSW macadamia brittle, locally roasted nuts, charcoal and rice crackers, dehydrated fruits, and fresh berries.

GOURMET SANDWICH PLATTER - \$175 (20 pcs) (GF options available)

A CURATED ASSORTMENT OF THE FOLLOWING:

Caprese Sandwich

Mozzarella, basil, and tomato with basil pesto on a soft brioche bun.

Poached Chicken Sandwich

Poached free-range chicken with fennel and corn, finished with house-roasted garlic aioli on soft brioche bun.

House-Smoked Prosciutto Roll

House-smoked prosciutto with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

CAVIAR SERVICE (GF, DF) (30g) - \$275

Premium caviar served as elegant "bumps" for a refined and indulgent experience, perfect for elevating your event with a touch of luxury.

FRUIT PLATTER (GF, DF, VGN, V) - \$138 (Serves 8-10)

A gourmet selection of fresh, seasonal fruits.

DESSERT PLATTER - \$142 (Serves 8-10) (GF Optional)

A curated selection of handcrafted desserts by our chef.

