

BBQ Menu

Minimum order of 12 persons for any 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.

BBQ Package 1

\$67.65 Per Person

- 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 Salad.
- Heirloom Tomato w Dill & Basil Chili Persian Feta Salad.
- Breads (V)

BBQ Package 2

\$98.45 Per Person

- Antipasto
- Gourmet Pork and Fennel sausages
- Butterfly king prawns w garlic butter & aioli
- BBQ Lamb Cutlets w spicy Australian dukka marinade.
- Heirloom Tomato Dill, Basil & Persian Feta Salad. (GF, V)
- Avocado, Snow Pea, Mint, Snap pea & Mozzarella Salad (GF, V)
- Breads (V)

BBQ Package 3

\$130.35 Per Person

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

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