



CATERING MENU

THE BOAT PACKAGE A MINIMUM 22 GUESTS | \$55 PER HEAD

"A Feast That Sets Sail"

- Mini Sliders
- Mini Souvlakia (Lamb, GF, Pork GF, Chicken)
 - Fried Meatballs (Beef, Chicken)
 - Spinach & Cheese Triangles
 - Prawn Cocktails
 - Bruschetta
 - Calamari
 - Fish Cocktails (Barramundi)

THE GREEK ISLAND PACKAGE

MINIMUM 22 GUESTS | \$65 PER HEAD

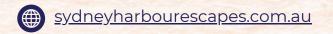
"A Mediterranean Odyssey For Your Taste Buds"

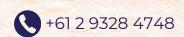
- Pork Sausages
- Baked Lemon Potatoes
- Fried Meatballs (Beef, Chicken)
 - Greek Salad
 - Pita Bread
- Dips (Tzatziki, Taramosalata, Tartar
 - Calamari
 - Fish Cocktails (Barramundi)













\$80 PER HEAD

COLD (Choose x3)

Peking Duck Crepes Small Chive Tied
Vegetarian Vietnamese Rice Paper Rolls
Prawn Vietnamese Rice Paper Rolls
Chicken Vietnamese Rice Paper Rolls
Caramelised Onion & Goats Cheese Tartlet
Smoked Chicken Papaya Salad & Mayo Tartlet
Antipasti Vegetable Skewers
Thai Beef Skewers
Prawns, Wild Lime Chili Ginger on Skewers

WARM (Choose x3)

Truffled Mushroom & Parmesan Arancini
Sundried Tomato & Basil Pesto Arancini
Beetroot Goats Cheese & Chive Arancini
Beef & Ginger Dumplings
Angus Beef Slider in Plain Bun
Chicken & Leek Pie
Arabian Kofta Meatballs
Zucchini & Haloumi Fritter
Spinach & Fetta Filo Pillows

SUBSTANTIAL (Choose x1)

Massaman Beef
Beef Stroganoff
Chicken in Creamy Mushroom Sauce
Note: All served with Steamed Rice

DESSERT (Choose x1)

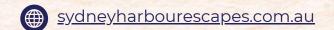
Vanilla Panna cotta (choose 1 topping): Coconut, Lotus Pistachio & Rose Petals, Oreo. Nutella, Passionfruit

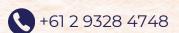
Nutella Mousse

Cheesecake (choose 1 flavor): Vanilla, Strawberry, Caramel, Oreo, Banoffee, Lotus Biscoff













SEAFOOD FOR TWO



\$250 (AVAILABLE FOR CHARTERS BETWEEN 12NN - 4PM)

"Sharing Our Bounty With Our Seafood Platter For Two"

- Whole Lobster
- Pacific Oysters
 - Tiger Prawns
- Blue Swimmer Crab
- Salt & Pepper Calamari
- Seared Harvey Bay Scallops
 - BBQ Octopus
- Crispy Battered or Grilled Gemfish & Chips



SEAFOOD FOR FOUR &



\$550 (AVAILABLE FOR CHARTERS BETWEEN 12NN - 4PM)

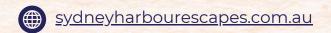
"Delight In A Seafood Splendor With Our Platters For Four"

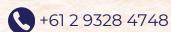
- 2x Whole Lobster
 - Pacific Oysters
 - Tiger Prawns
- Blue Swimmer Crab
- Salt & Pepper Calamari
- Seared Harvey Bay Scallops
 - BBQ Octopus
- Crispy Battered or Grilled Gemfish & Chips













S GRAZING PLATTERS S

Grazing options include varying antipasti vegetables, cured meats, hand selected cheese's, crackers, fruits, chocolates, nuts, olives and dips

"Savour Every Moment With Our Grazing Platters Delights"

- 4 Guests \$150
- 4 6 Guests \$200
- 6 8 Guests \$250
- @ 8 10 Guests \$300
- 10 20 Guests "Grazing Table Feast" \$950



& KIDS OPTION &



\$50 PER HEAD | AGES 12 AND BELOW

"Adventure And Fun With Every Bite With Our Kids"

- Pizza Margherita
- Miniature Sausage Rolls & Miniature Meat Pies
 - Chicken Nuggets
 - Mozzarella Sticks
 - Vanilla Ice Cream with Topping: Chocolate or Strawberry



