

ESCAPADE MENU

BBQ MENUS

Selected vessels only (min 8 guests)

\$80 delivery fee applies

SAUSAGE SIZZLE - \$20 PER PERSON

Assorted Chips
Gourmet Sausages
Fresh Bread rolls
Condiments

BASIC BBQ - \$32 PER PERSON

Assorted Chips
Selection of dips with crackers & vegetable crudites
Beef Chipolatta Sausages
Gourmet Chicken Skewers (gf)
Rocket and Parmesan with caramelised balsamic dressing (v)
Condiments
Fresh bread

TRADITIONAL BBQ - \$42 PER PERSON

Assorted Chips
Cheese and fruit grazing platter (v)
Gourmet sausages(gf) with bbq onions, Soft Bread Rolls and condiments
Lemon Oregano Chicken tenders with Minted Yoghurt (gf)
Roast Vegetable Frittata (gf) (v)
Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)
Chocolate fudge brownies

GOURMET BBQ - \$55 PER PERSON

Nibblies
Whole Fresh Prawns with Dill Aioli (gf)
Eye Fillet Steaks with Condiments (gf)
Lemon Oregano Chicken with Minted Yoghurt (gf)
Roasted Baby Potatoes, with garlic and rosemary (gf) (v) (vegan)
Cauliflower rice salad with cashews, sunflower seeds, capsicum, soy and lemon dressing (v)(vegan)
Assorted fresh bread
Lemon Citrus Tarts with seasonal berries

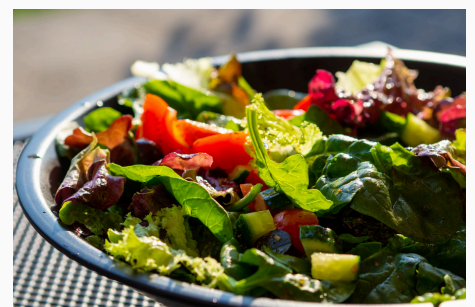
OPTIONAL EXTRAS:

Platter of whole king prawns with aioli (Market price on request)

Sushi Platter

Medium: 10 people \$110.00

Large: 15 people \$130.00



Dietary Requirements
\$10 per person extra for any menu alterations
(all requirements can be accommodated,
must be advised 7 days prior to cruise)
Gluten Free, Vegetarian, Vegan, Nut Allergies, Lactose
Free, Etc

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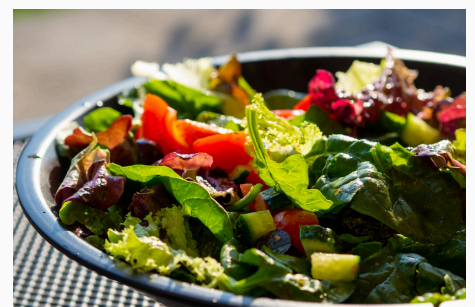
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PLATTERED MENUS

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PARTY FINGER FOOD MENU - \$32 PER PERSON

Selection of dips with crudités & crackers (v)
Chicken, Mayo, Rocket and Celery Ribbon Sandwiches
Peking Duck Pancakes
Vegetarian Rice Paper Rolls (gf)(v) (vegan)
Mushroom and Spinach Arancini balls with Aioli (v)
Roasted Vegetable Frittata (gf) (v)

TRADEWINDS MENU - \$42 PER PERSON

Selection of dips with crudites, cheese and crackers (v)
Fresh mixed Sushi rolls (gf)
Assorted Gourmet Sandwiches
Peking Duck Pancakes
Vegetarian Rice Paper Rolls(gf)(v)
Quinoa Salad with cranberries, almonds, red bell peppers,
mint with orange vinaigrette (gf) (v) (vegan)
Lemon citrus tarts & seasonal berries

CRUISING MENU - \$65 PER PERSON

Cheese and fruit grazing platter (v)
Whole King prawns with Citrus Aioli (3pp)
BBQ Lamb Cutlets with Tahini yoghurt dressing (2pp)(gf)
Lemon oregano Chicken tenders with minted yoghurt (gf)
Cauliflower rice salad with cashews, sunflower seeds,
capsicum, soy and lemon dressing (v) (vegan)
Rocket and Parmesan salad with caramelised balsamic
dressing (v) (vegan)
Selection of breads
Chocolate fudge brownies & seasonal berries

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ESCAPADE MENU

GRAZING BOX MENUS

Each platter serves approx 10-12 guests
\$80 delivery fee applies

CHARCUTERIE BOX \$250 OR \$25PP

A selection of cured meats, bocconcini, feta, olives and pate, semi dried tomatoes, crackers and fresh bread.

GOURMET CHEESE AND FRUIT BOX \$250 OR \$25PP

A selection of quality Australian and International cheeses, seasonal fruit, nuts and dried fruit selection and assorted crackers

VEGETARIAN BOX \$150 OR \$15PP

Seasonal fresh vegetable crudités, a trio of gourmet dips – hommus & red pepper dip served with olives, crackers & fresh bread – perfect for dipping!

SEASONAL FRUIT BOX \$110 OR \$10PP

Fresh in season fruits

DESSERT BOX \$150 OR 15PP

Petit fours
Selection of slices, cakes & tarts

PRAWN PLATTER \$MARKET PRICE

Platter of whole king prawns with aioli

SUSHI PLATTER

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ESCAPADE MENU

LUNCH BOX MENUS

Suitable for sailing regattas (min 10 guests)

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REGATTA MENU - \$32 PER PERSON

Soft damper roll with Cajun chicken, aioli, avocado & greens
Tortilla wrap with rare roast beef, roast capsicum, grainy mustard & salad
Spinach & ricotta filo pie (v)
Chocolate fudge brownie

MARINER MENU - \$40 PER PERSON

Bakery
Chicken, mayo, rocket and celery ribbon sandwiches
Lamb fillet with minted yoghurt, tomato, fetta and leaves on wraps

Select max 2 Salad boxes: (will supply half half selection)

Quinoa Salad with cranberries, almonds, red bell peppers, mint with orange vinaigrette (gf) (v) (vegan)

Cauliflower rice salad with cashews, sunflower seeds, capsicum with a soy and lemon dressing (v) (vegan)

Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum (gf)

Portuguese custard tart

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