



CATERING MENU

Picnic box for two

\$42

Soy and linseed bread.

Sliced or white ciabatta rolls

Sliced ham, poached chicken, roast pork & buffalo mozzarella, semi dried tomatoes, cornichons, green oak lettuce, olives, mustard & house made aioli.

Seafood platter

All cooked in-house – choice of:

Lobster, blue swimmer crab, peeled king prawns, Sydney rock oysters, smoked rainbow trout, smoked Tasmanian salmon. Served cold with house made tartare and cocktail sauce & lemon wedges.

Canapés aboard

Our chef can also prepare canapé dinner for you aboard.

Cook yourself - Skewers

Marinated prawn

Beef, capsicum & onion

Chicken, mushroom & zucchini

Cheese Plate

Served with lavosh & quince paste

Light snacks

Seasonal fruit platters.

Assortment of crisps, chocolate bars or ice creams.

House baked muffins, madeleines, biscuits & brownies.

Sandwiches (soy and linseed)

\$9.80

Smoked salmon, dill and cornichon mayonnaise, baby capers & spanish onion.

Poached chicken with chive mayonnaise.

Ham, aioli, baby spinach, provolone cheese & semi dried tomatoes.

Sliced tomato, buffalo mozzarella & basil pesto.

Salads

Frittata with grilled zucchini, potato & onion.

\$9

Pasta salad of penne, poached chicken, baby spinach, spanish onion, mayonnaise & basil pesto.

\$14.50

Chat potato salad with tiger prawns, corn, chives, parsley, smokey paprika & mayonnaise.

\$16

Roast beetroot & fetta salad with pine nuts, spanish onion, orange & wild rocket.

\$10.50

Greek salad, mix leaf, tomato, cucumber, spanish onion, olives, fetta & balsamic dressing.

\$9.50

Caesar salad, green oak lettuce, bacon lardons, croutons, parmesan & boiled egg.
(add poached chicken)

\$11/16

Mix leaf garden salad, tomato & cucumber, spanish onion & vinaigrette.

\$7

We're open to your ideas, so please come talk to us if you would like to something added to the menu.