



LAND BASED

By Rob Mehr & Eden Buckingham

GRAZING BOARDS

PREMIUM AUSTRALIAN & IMPORTED CHEESE, FRESH FRUITS, NUTS, QUINCE, ARTISAN BREADS AND CRACKERS

PREMIUM IMPORTED CURED MEATS, ANTIPASTO, HOMEMADE DIPS, ARTISAN BREAD AND CRACKERS

CANAPES

VEGETARIAN/VEGAN - 2 PIECES PP

ROASTED PUMPKIN TARTLET, CHAR GRILLED ZUCCHINI, TOASTED SEEDS (VE)

POLENTA BITES, CAJUN, VEGAN AIOLI (GF)(DF)(NF)(VE)

CORN AND THREE CHEESE CROQUETTE, SMOKED PAPRIKA AIOLI (NF)(V)

MUSHROOM ARANCINI, TRUFFLE AIOLI (NF)(V)

CURRIED TOFU, CRISP BAGUETTE, CONFIT TOMATO (DF)(NF)(VE)

OYSTERS AND CAVIAR - 3 PP / 10G PP - ADDITIONAL CHARGE APPLIES

FRESH OYSTER SELECTION - FINGER LIME - SHALLOT VINAIGRETTE - UMAMI SAUCE (DF)(GF)(NF)

OSCIETRA OR SALMON CAVIAR BUMPS, CREME FRAICHE, CHIVES, CRISP BREAD (NF)

SEAFOOD - 1-2 PIECES PP

SMOKED SALMON, CUCUMBER, CREME FRAICHE, CITRUS AND DILL (GF)(NF)

KINGFISH TARTARE, TOM YUM, COCONUT, AVOCADO, LIME (DF)(GF)

TUNA SASHIMI, YUZU, MUSHROOM SOY, NORI SEASONING (DF)(GF)

TURMERIC CURED SALMON, TOMATO, TAMARIND, PUFFED BUCKWHEAT (DF)(GF)

SMOKED FISH RILLETTE, RADISH REMOULADE, BAGUETTE CROSTINI (DF)(NF)

LEMON AND HERB PANKO CRUMBED GROUPER, TARTARE (NF)

TEMPURA PRAWN, BONITO SEASONING, TOGRASHI, JALAPENO AIOLI (DF)(NF)

BUG SALAD, ARTICHOKE, RADISH, HOME GROWN HERBS, FENNEL AND GARLIC (DF)(GF)(NF)

"BUTTER BUG" COOKED IN CASHEW AND CAPSICUM RAGU, WATERCRESS (GF)

MEAT - 1-2 PIECES PP

CHICKEN SKEWER, NAM JIM DRESSING (DF)(GF)(NF)

CHICKEN KATSU BAO BUN, WAKAME, WASABI KEWPIE (DF)(NF)

PULLED CHICKEN STREET TACO, PINEAPPLE SALSA, GREEN MOLE, CHIPOTLE AIOLI (DF)(NF)

"BILLIONAIRES SAUSAGE ROLL" WAGYU, PORK, TRUFFLE AND CHEESE, TOMATO RELISH (NF)

PORK BELLY, CARROT PUREE, CHILLI AND GINGER CARAMEL, APPLE SLAW (GF)(NF)

LAMB BACKSTRAP (CUTLET WITHOUT BONE), BEETROOT PUREE, POMEGRANATE JUS (DF)(GF)(NF)

BEEF MIGNON, SWEET POTATO PUREE, PEPPERCORN JUS (GF)(NF)

WAGYU RUMP CAMP, ONION AND MISO PUREE, ONION JAM, CRISP SHALLOT AND SESAME (DF)(GF)(NF)

WAGYU BEEF TATAKI, KIMCHI CUCUMBER, SESAME, SRIRACHA MAYO (DF)(GF)(NF)

WAGYU BEEF SLIDER, SMOKED CHEDDAR, HAZY IPA AIOLI, ROAST TOMATO SAUCE, PICKLES, ONION (NF)

DESSERT - 1 PIECE PP - TO FINISH

LAMINGTON BLISS BALL (VE)

KEY LIME PIE, TORCHED MERINGUE (NF)

VANILLA CHEESECAKE, PASSIONFRUIT (NF)

MINI CREME BRULEE (NF)

BANOFFEE TART - DULCE DE LECHE, BANANA (NF)

COCONUT CURD, PINEAPPLE, COCONUT CRUMBLE (DF)

TURKISH DELIGHT TART (NF)

CHOUX BUN, CREME PATISSERIE, WHIPPED CHOCOLATE (NF)

LEMON CAKE, MASCARPONE, BLUEBERRY (NF)



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PRICING - GST NOT INCLUDED

FOOD

**MINIMUM \$2000 SPEND ON FOOD - INCLUSIVE OF 1 CHEF AND 1 STEWARDESS
INCLUSIVE OF DISPOSABLES, PLATTERS, SERVING UTENSILS, CROCKERY & CUTLERY**

GRAZING BOARDS

MEAT ONLY PP \$14

CHEESE ONLY PP \$14

MEAT AND CHEESE PP \$24

6 CANAPES \$69 PP 7 CANAPES \$79 PP 8 CANAPES \$89 9 CANAPES \$99 PP

1 DESSERT \$7

2 DESSERTS \$12 PP

3 DESSERTS \$17 PP

4 DESSERTS \$22 PP

ADDITIONAL CHARGES

OYSTERS AS ONE OF THE CANAPES \$6 PP

OYSTERS AS AN EXTRA ADD ON (3PP) \$15

SALMON CAVIAR AS A CANAPE \$6 PP

SALMON CAVIAR AS AN EXTRA ADD ON (10G PP) \$15 PP

OSCIETRA CAVIAR AS A CANAPE \$16 PP

OSCIETRA CAVIAR AS AN EXTRA ADD ON (10G PP) \$27 PP

FOOD SERVICE STAFF

YACHT STEWARDESS \$400 (6 HOURS INCLUDED)

\$75 P/H AFTER THE 6 HOURS

15-20 PEOPLE 1 STEWARDESS - **INCLUDED**

21 - 50 PEOPLE 2 STEWARDESSES

51 -120 PEOPLE 3-4 STEWARDESSES

YACHT CHEF FLAT FEE \$550

40 PEOPLE 1 CHEF - **INCLUDED**

41+ PEOPLE 2 CHEF'S - ADDITIONAL \$550

AMOUNT OF STAFF WILL VARY DEPENDING ON THE MENU CHOICE.