



VESSEL HIRE

APRIL - SEPTEMBER

3 HOUR CHARTER (MONDAY - THURSDAY)	\$1,500
4 HOUR CHARTER (MONDAY - SUNDAY)	\$1,800
ADDITIONAL HOURS	\$450 per hour

OCTOBER - MARCH

3 HOUR CHARTER (MONDAY - WEDNESDAY)	\$1,500
4 HOUR CHARTER (MONDAY - SUNDAY)	\$2,000
ADDITIONAL HOURS	\$500 per hour

BOAT HIRE INCLUDES SKIPPER AND CREW

ADDITIONAL PRICING

AMENITIES FEE	\$150
<ul style="list-style-type: none"> Includes crockery, cutlery, cups, utensils, serving equipment and eskies. BYO Ice (boat can not supply) 	
PUBLIC HOLIDAY SURCHARGE	25%
WHARF FEES	\$50 per touch



BBQ MENU

Minimum 10 guests

BBQ PACKAGE 1: SNAGS & SKEWERS – \$45 PER PERSON

- Local pork sausages (GF) with condiments
- Free-range chicken skewers (GF)
- Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices
- Roasted chat potato salad with lemon & dill aioli (V)
- Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF)
- Soft rolls with butter (V)

BBQ PACKAGE 3: STEAK & PRAWNS – \$70 PER PERSON

- Beef sirloin steaks with smoked paprika rub (GF)
- Green prawns with garlic and chili (GF)
- Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices
- Roasted chat potato salad with lemon & dill aioli (V)
- Summer salad greens with fresh peas, feta, and balsamic dressing (V, GF)
- Sourdough rolls with butter (V)

BBQ PACKAGE 2: BEEF & CHICKEN BURGERS – \$45PER PERSON

- Beef burger patties (50%)
- Five-spice rubbed chicken fillets (50%) (GF)
- Vego/Vegan Option: Beetroot burger patty with buckwheat, legumes, herbs, and spices
- Lettuce, tomato slices, burger cheese, and pickles
- Sweet 'n' spicy slaw (V)
- Roasted chat potato salad with lemon & dill aioli (V)
- Burger rolls, sauces, and condiments

LUNCH SPREAD MENU

LUNCH SPREAD 1 CHICKEN + SALAD \$65 PER PERSON

- Lemon + thyme roasted free-range chicken (gf)
- Spinach & cherry tomato frittata w/smoky relish (v)
- Roasted chat potato salad with lemon & dill aioli (v)
- Summer salad greens, fresh peas, feta + balsamic (v, gf)
- Sourdough rolls + butter (v)

LUNCH SPREAD 2 CHICKEN + PRAWNS \$78 PER PERSON

- Lemon + thyme roasted free-range chicken (gf)
- Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf)
- Spinach & cherry tomato frittata w/smoky relish (v)
- Roasted chat potato salad with lemon & dill aioli (v)
- Summer salad greens, fresh peas, feta + balsamic (v, gf)
- Sourdough rolls + butter (v)

GRAZING BOX MENU

GRAZING BOX 1: DIPS, OLIVES + NUTS - \$115 PER BOX

- Beetroot & feta hummus
- Smoky eggplant dip & dukkha
- House marinated olives
- Mixed spice roasted nuts
- Crudites + Grissini

GRAZING BOX 3: THREE CHEESES - \$210 PER BOX

- Coal River triple cream brie
- Gorgonzola dolce
- Vintage cheddar
- Paired with seasonal accompaniments
- Crackers, wafers + grissini

GRAZING BOX 2 : CHEESE, MEATS, DIP + OLIVES - \$170

- Coal River triple cream brie
- Prosciutto
- Sopressa Salami
- Beetroot + feta hummus
- House marinated olives
- Crackers, wafers + grissini

SEAFOOD BOXES MENU

*All seafood is packed with temperature-controlled gel-ice packs.
Note: Prawns are NOT peeled.*

PRAWN BOX - \$240

- 2kg x fresh, market best tiger or king prawns (unpeeled)
- Lemon + lime wedges
- Bloody Mary (seafood) dipping sauce

OYSTER BOX - \$158

- 2 doz x market best Sydney rock oysters
- Lemon + lime wedges

EXTRAS & SIDES BBQ SIDES

- Sliced halloumi with lemon wedges - \$10 per piece
- Corn on the cob with parmesan butter - \$10 per piece
- Beetroot burger pattie w/ buckwheat, legumes, herbs & spices - \$11 per piece

SOMETHING SWEET

(Each box serves 10 guests)

BROWNIE BOX - \$95 PER BOX

- Flourless double choc brownies + fresh strawberries & clotted cream

FRESH FRUIT BOX - \$110 PER BOX

- Best fruits of the season sliced & diced