



VESSEL HIRE

OCTOBER TO MARCH

4 HOUR CHARTER	\$2,900
MONDAY - WEDNESDAY 3 HOUR CHARTER	\$2,175
ADDITIONAL HOURS	\$725 per hour

BOAT HIRE INCLUDES SKIPPER AND CREW
APRIL TO SEPTEMBER NOT AVAILABLE IN SYDNEY

OVERNIGHT PACKAGE

PRICE: \$2,395 (OCT-MARCH)

Vessel Hire (5pm to 10am)

2 hour pre-dinner Skippered sail

AM skippered sail back to the marina

All linen, bedding, towels, crockery and cutlery.

BYO food & beverages

\$500 extra each additional guest (max 6)

ADDITIONAL PRICING

		EXTRA	
AMENITIES FEE <small>includes crockery, cutlery, cups, utensils, serving equipment and eskies. BYO Ice</small>	\$150	LILYPAD HIRE	\$100
WHARF FEE	\$100 per wharf	PADDLE BOARD HIRE	\$50
PUBLIC HOLIDAY SURCHARGE	25%		





CATERING MENU

10 GUEST MINIMUM

BBQ MENU

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 2:

BEEF & CHICKEN BURGERS – \$45 PER 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

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 Sides

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

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)



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 2

CHEESE, MEATS, DIP + OLIVES – \$170

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

GRAZING BOX 2

THREE CHEESES – \$210 PER BOX

Coal River triple cream brie
Gorgonzola dolce
Vintage cheddar
Paired with seasonal accompaniments
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

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