



STANDARD CHARTER RATES

FEBRUARY – MAY & SEPTEMBER – OCTOBER

Shoulder Season | Min 3 hour charter

SUNDAY – FRIDAY \$550 per hour

SATURDAY \$650 per hour

NOVEMBER & JANUARY

Peak Season | Min 3 hour charter

SUNDAY – FRIDAY \$595 per hour

SATURDAY \$645 per hour

DECEMBER

Peak Season | Min 4 hour charter

SUNDAY – FRIDAY \$695 per hour

SATURDAY \$795 per hour

JUNE – AUGUST

Off-Peak Season | Min 3 hour charter

SUNDAY – FRIDAY \$495 per hour

SATURDAY \$550 per hour

WATER TRANSFER | UP TO 22 PAX

1 HOUR TRANSFER

FEBRUARY – OCTOBER \$995

charter between 8am – 7pm

NOVEMBER – JANUARY \$1,150

Charter between 8am – 7pm. Excludes. Dec.

2 HOURS TRANSFER

FEBRUARY – OCTOBER \$1,395

charter between 8am – 7pm

NOVEMBER – JANUARY \$1,795

Charter between 8am – 7pm. Excludes. Dec.

****SUBJECT TO AVAILABILITY AND APPROVAL****

PUBLIC HOLIDAY RATE

PUBLIC HOLIDAY \$695 per hour

- 4 hours minimum hire
- 20% public holiday surcharge

ADDITIONAL PRICING

WHARF FEES \$50 per touch

BBQ USAGE \$50

Includes usage of all bbq equipment, gas, utensils, and cleaning of BBQ

TRAVEL SURCHARGE \$250 each way

Manly, Balmoral, Watsons Bay, The Spit & travel west of Abbotsford

BYO SURCHARGE \$250

Includes ice, cups, RSA wait staff, cleaning, rubbish removal, use of fridges and eskies (on request), serving of your drinks (on request)

ADDITIONAL WAIT STAFF

- All the above rates include skipper and crew/ host or hostess;
- If any additional wait staff are requested a charge of \$65 per hour will apply (MIN 4).
- 1 extra staff is required for 11+ passengers (when ordering food and drinks)

BUCK & HENS CRUISES

- Additional RSA Staff Required for 15-21 Guests
- No Platinum Beverage Package offered (No spirits drinks packages)





CANAPE MENU

CATERING DELIVERY FEE: \$35
MIN SPEND \$275
DIETARY CHANGES WILL INCUR A NEW \$7.50 FEE.

EXPRESS CANAPES

6 CANAPES \$39 PER PERSON

8 CANAPES \$49 PER PERSON

10 CANAPES \$59 PER PERSON

Grilled chicken skewers, sweet chilli & lime dip
Chef's choice finger sandwich
Mini caramelised tomato & feta tarts
Arancini – 4 cheese, truffle dipping sauce
Arancini – roasted pumpkin & sage, truffle dipping sauce
Arancini – VEGAN Bolognese
Smoked cod croquette, mayonnaise
Jalapeno poppers, cream cheese filling
Broccolini, cherry tomato, fresh basil skewers (GF)
VEGETARIAN frittata
Blackened corn & mint blinis, avocado salsa
House made cheese & mushroom quiche
VEGAN Mexican roasted vegetable empanada
VEGAN Indian spiced Aloo Bona Masala dip

PREMIUM CANAPES

10 GUESTS \$525

20 GUESTS \$1,040

30 GUESTS \$1,555

50 GUESTS \$2,580

Truffled mushroom pie, cheddar fondue dipping sauce
Citrus salmon, avocado ceviche on corn tortilla, herbs
Angus beef slider with tomato relish & gruyere cheese
Shitake & water chestnut rice paper rolls, chilli lime dipping sauce
Mini pecking duck pancakes, hoisin sauce, cucumber, and shallot
Roasted eye fillet of beef served with mini York
Slow cooked pulled pork shoulder, fennel & red cabbage slaw slider
Tiger prawn & crunch slaw rice paper roll, sweet chilli
Tartlet of Wild Mushroom & Slow Cooked Garlic
Roasted Eggplant Chutney, Falafel, Mozzarella & Fresh Pesto Slider
Spinach & Ricotta Roll, Tomato Ketchup (GF)
Spinach & Mixed Vegetable Pie
Chicken & Mushroom Pie, Tomato Chutney
Slow Cooked Lamb Shoulder Pie, Rich Vine Tomatoes & Tomato Ketchup
Classic Beef Pie, Roasted Eggplant & Cumin, Tomato Ketchup
Pork & Fennel Sausage Roll
Poached Coffs Harbour Prawns & Ranch Dressing (GF)
VEGAN Indian Spiced Aloo Bona Masala Dip (V, VG, DF)
VEGAN Bolognese Arancini (V, VG, DF)
VEGAN Mexican Roasted Vegetable Empanada (GF, V, VG, DF)



CANAPE ADD-ON

CATERING DELIVERY FEE: \$35
MIN SPEND \$275
DIETARY CHANGES WILL INCUR A NEW \$7.50 FEE.

\$13.50 PER PERSON, PER ITEM

- Spiced Pumpkin Soup, Coconut Cream, Pepitas (V, VG, GF, NF, KO)
- Chicken Caesar Salad, Anchovies, Parmesan, Croutons (NF, KO)
- Beetroot and Feta Salad, Walnuts, Balsamic Reduction (V, GF, KO)
- Spinach and Ricotta Ravioli, Tomato Basil Sauce (V, NF)
- Braised Chicken Adobo, Steamed Rice, Pickled Vegetables (GF, NF, KO)
- VEGAN Buddha Bowl, Quinoa, Hummus, Mixed Veggies (V, VG, GF, NF, KO)
- Teriyaki Salmon, Bok Choy, Brown Rice (GF, NF, KO)
- Zucchini Noodles, Pesto, Cherry Tomatoes, Pine Nuts (V, VG, GF, NF, KO)
- Stuffed Capsicum, Quinoa, Black Beans, Cheese (V, GF, NF, KO)
- Chicken Tikka Masala, Basmati Rice, Cucumber Raita (GF, NF, KO)
- Eggplant Parmigiana, Mozzarella, Marinara Sauce (V, NF, KO)
- Pork Tonkatsu, Cabbage Slaw, Steamed Rice, Katsu Sauce (NF, KO)
- Beef Bourguignon, Mashed Potatoes, Green Beans (GF, NF)
- Tofu Stir Fry, Mixed Vegetables, Teriyaki Sauce (V, VG, GF, NF, KO)
- Chicken Shawarma, Garlic Sauce, Pickles, Flatbread (NF, KO)
- Vegan Shepherd's Pie, Lentils, Mashed Sweet Potatoes (V, VG, GF, NF, KO)
- Sweet Potato and Black Bean Chili, Avocado, Sour Cream (V, GF, NF, KO)
- Charred Broccoli, Almond Hummus, Dukkah Pomegranate (V, VG, GF, NF, KO)
- Charcoal Grilled Vegetables, Romesco Sauce, Almond Feta (V, GF, NF, KO)

\$16.50 PER PERSON, PER ITEM

- Lamb Kofta, Tzatziki, Pita Bread, Greek Salad (NF, KO)
- Monster prawn cocktail, cripes cos lettuce, poached prawn. Mary Rose dressing (GF)
- Moroccan lamb tagine with preserved lemon and Jasmin rice (GF, DF)
- Salmon, green tea noodles, soy, avocado, shichimi togarashi (GF, DF)
- Roasted pork belly, Asian slaw, sesame, and miso (GF, DF)
- Roasted short rib beef, sweet soy, roasted sweet potato smash, chive dressing (GF, DF)
- Ocean Trout Niçoise, fresh dill dressing, sherry tomatoes. Green beans, chat potatoes,
- olives, capers, lemon (GF, DF)
- Thai beef salad with coriander, mint, lime, noodles, sesame soy dressing
- Grilled Barramundi, Lemon Herb Quinoa, Asparagus (GF, DF, NF, KO)
- Tofu Noodle Bowl with Almond Butter Sauce (GF, V, VG)
- Mushroom & Tofu Stir Fry (GF, V, VG, DF)
- Korean BBQ Pork, Kimchi, Jasmine Rice (GF, NF, KO)



BBQ MENU

BBQ OPTION ONE \$30.00PP (MIN. 10)

- 2 X Classic Pork or Beef Sausages
- Long Bread Roll
- Caramelised Onions
- American Mustard, BBQ Sauce, Tomato Ketchup

CLASSIC AUSSIE BBQ OPTION \$49.00PP (MIN. 6)

TO START

A selection of dips including hummus & Baba ghanoush accompanied with crackers, chips & bread

BBQ INCLUDES

- Beef Sausages with Caramelized onions with tomato relish & mustard
- Satay Chicken Skewers
- A selection on accompanying salads including Greek Salad, Coleslaw, Classic potato salad with Parsley & Egg Mustard Mayonnaise
- Bread Rolls

SOUVLAKI BBQ - \$45PP (MIN 10)

- 1 x Lamb Souvlaki
- 2 x Chicken Souvlaki
- 2 x Chickpea falafel
- Tabouli Salad (Tzatziki, lemon, mixed leaves & flat bread)

PREMIUM BBQ MENU \$82.50PP (MIN 10)

- Pork & Fennel Sausages
- Scotch Fillet Steak
- Lamb & Rosemary Skewers
- Garlic Prawn Skewers
- Classic Ceasar Salad (V)
- Classic Greek Salad
- Chunky Pumpkin, Honey Roasted Carrots Salad
- American Mustard, BBQ Sauce, Tomato Sauce

PREMIUM SEAFOOD BBQ \$110PP (MIN 10)

- Fresh Damper Rolls
- Garlic King Prawn Skewers
- Salmon steaks, dill, and lemon
- Harvey Bay Scallops, chive butter
- Moreton Bay Bugs, tomatoes, lime salsa
- Grilled zucchini, chickpeas and mushroom salad, lime dressing
- Warm kale salad w toasted pine nuts, walnuts, grilled haloumi
- Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing





BUFFET MENU

10 GUEST MINIMUM

EXPRESS BUFFET \$39 PER PERSON

(CHOOSE 1 MAINS & 2 SIDES)

Mains (choose 1)

- Marinated Roast Loin of Pork with Maple & Dijon
- Portuguese Baked Chicken
- Roast Chicken with Sage & Paprika
- Roast Honey & Mustard Glazed Ham
- House Made Beef Lasagne
- House Made Vegetarian Lasagne
- Broccoli Chilli Noodles with Tofu (shared platter)
- Roasted Mediterranean Vegetables, Tomato Pesto & Brown Rice
- Stir Fried Singapore Noodles, Tofu & Cashews
- Indian Lentil Dahl & Smashed Indian Potato

Sides (choose 2)

- Coleslaw Salad (White and Red Cabbage, Carrots, Apple, Capsicum, Shallots, Toasted Pinenuts, Dill & Whole Egg Mayo)
- Classic Potato Salad
- Pasta Salad, Mozzarella, Tomato Pesto, Fresh Basil, Grilled Sourdough
- Chunky Pumpkin, Honey Roasted Carrot, Rocket, Zucchini, Feta & Flaked Almonds
- Caprese Salad, Tomatoes, Baby Mozzarella & Basil
- Italian Chopped Salad, Lettuce, Capsicum, Olives, Cucumber & Basil
- Steamed Green Beans, Peas, Butter

ASIAN THEME BUFFET - \$99 PER PERSON

(10 GUEST MINIMUM)

Buffet Includes

- Satay Chicken Peanut Coconut Sambal with Coriander & Dry Fried Onion (HALAL)
- Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
- Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
- Braised King Prawns - Broccolini / Garlic / Chili
- BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
- Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
- Steamed Jasmine Rice
- Custard Tart

CLASSIC BUFFET \$69 PER PERSON

(CHOOSE 2 MAINS & 3 SIDES)

Mains (choose 2)

- Roasted Chicken Breast & Tomato Tapenade (GF, DF)
- Portuguese Baked Chicken w/ Preserved Lemon & Parsley (GF)
- Roasted Belly Pork & Apple Chutney
- Pulled Pork Shoulder & Hoi Sin Sauce (DF)
- Seared Beef Steaks & Peppercorn (GF, DF)
- Slow Cooked Beef Cheeks, Master Stock & Shitake Mushrooms
- Slow Cooked Lamb Shoulder & Eggplant Relish (SURCHARGE \$12pp)
- Roasted Lamb Leg, Pomegranate & Feta (GF) (SURCHARGE \$12pp)
- Garlic Prawns & Parsley Butter Sauce (GF)
- Whole Roasted Chicken, Oregano & Lemon (GF, DF)
- Miso Baked Ocean Trout with Bean Sprouts & Toasted Sesame
- Caponata Pasta & Fresh Parmesan Cheese (V)
- Roasted Sweet Potato, Walnut & Rocket
- Moussaka, Roasted Eggplant, Rich Roma Tomato Sauce & Ricotta Topping (GF)

Sides (choose 3)

- Brown Rice, Pistachios, Radicchio, Apple, Goats Cheese Salad (V, GF)
- Honey Roast Sweet Potato, Walnuts & Blue Cheese (GF, V)
- Quinoa, Seeds and Nuts, Feta, Cranberries & Rocket (GF, V)
- Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
- Roasted Carrots, Caraway Seeds, Zucchini & Basil (GF, V, DF)
- Caprese Salad, Baby Mozzarella, Tomatoes & Basil (GF, V)
- Grilled Haloumi, Kale, White Beans, Red Peppers & Sundried Tomatoes (GF, V)
- Roasted Beetroot, Heirloom Tomatoes, Red Peppers, Smoked Dressing (GF, V, DF)
- Silverbeet, Broccoli, Apple, Creamy Salad (GF, V)
- Zesty Potato, Pea, and Radish Salad & Fresh Mint (V, GF, DF)
- Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion & Oregano
- Winter roasted vegetables w tahini dressing salad, soaked sultana





BUFFET MENU

10 GUEST MINIMUM

ITALIAN BUFFET \$42.50 PER PERSON

(CHOOSE 2 MAINS & 2 SIDES)

Mains (choose 2)

- Homemade beef lasagne
- Homemade vegetarian lasagne
- Spaghetti bolognese with fresh parmesan
- Baked vegetarian ziti (pasta bake)
- Cannellini beans, Roma tomatoes, wilted spinach
- Italian baked meatballs

Sides (choose 2)

- Caprese Salad, Baby Mozzarella, Tomatoes, Basil
- Italian Garlic Bread
- Fresh peas, prosciutto, and bread Italian salad
- Italian chopped salad, lettuce, capsicum, olives, cucumber, basil
- Italian Green bean salad, lemon, olive oil, fresh herbs
- Italian pasta salad, cherry tomatoes, olives, red onion, parmesan, Italian Vinaigrette Dressing

INDIAN BUFFET \$42.50 PER PERSON

(CHOOSE 2 MAINS & 2 SIDES)

Mains (choose 2)

- Indian Lentil Dahl, fresh mint roti, yogurt, fresh coriander
- Butter chicken with steamed rice
- Chicken tikka masala with steamed rice
- Cauliflower and mushroom curry with brown rice
- Chicken biryani

Sides (choose 2)

- Vegetarian samosa
- Chickpea, tomato, and herb salad
- Spicy Indian Cucumber Salad with shredded coconut
- Roti - Indian Flatbread
- Tomato, cucumber and mint sala

FRENCH BUFFET \$42.50 PER PERSON

(CHOOSE 2 MAINS & 2 SIDES)

Mains (choose 2)

- Coq au vin, chicken in burgundy wine with mushrooms and bacon
- House made cheese and mushroom quiche
- Mushroom fricassee risotto with fried parsley and white truffle oil
- Creamy potato gratin
- French ratatouille, eggplant, pumpkin, tomatoes, onion

Sides (choose 2)

- Frisee salad, lightly tossed salad with goats cheese
- Steamed green beans, peas and French butter
- French bistro salad, lettuce, chives, walnuts, tarragon vinaigrette
- Roti - Indian Flatbread
- Lyonnaise potatoes, fried onions





PLATTERS MENU

CHEESE PLATTER \$105.00 (SERVES 6)

Premium Australian and Continental Cheese - a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers

CHARCUTERIE & ANTIPASTO GRAZING BOARD \$220.00 (SERVES 8-10)

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles, and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

CHARCUTERIE, ANTIPASTO & CRUDITES PLATTER \$110.00 (SERVES 6)

A Tantalising Spread featuring the Finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers

VEGETARIAN GRAZING BOX WITH RICOTTA \$150.00 - (SERVES 8 - 10)

Includes a selection of fresh and delicious vegetables with ricotta, dips x 3, gluten free crackers and bread.

SEAFOOD PLATTER - OYSTER, PRAWN & SALMON PLATTER \$225.00

Oysters x (12), King Prawns x (12), Smoked Salmon x (12 slices) with Baguette, Lemons, and Dips

RICE PAPER ROLL PLATTER - \$85 FOR 15 ROLLS OR \$170 FOR 30 ROLLS

Vegetarian - Avocado & Silken Tofu
Steamed Chicken with Shiso Cress & Green Papaya (GF)

FINGER SANDWICH PLATTER - \$75 FOR 15 PIECES OR \$110 FOR 30 PIECES

Ham and Mustard
Coronation Chicken
Smoked Salmon with Cream Cheese Filling

WRAPS PLATTER - \$75 FOR 10 PIECES (5 WRAPS CUT IN HALF)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

GOURMET SANDWICHES, WRAPS & ROLLS PLATTER - \$150 (10 IN TOTAL - 20 PIECES)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

TRIO OF COLD SLIDERS - \$90 FOR 15 PIECES OR \$175 FOR 30 PIECES

Chicken Schnitzel & Slaw
Prawn Cocktail & Iceberg Lettuce
Pulled Pork & Crunch Slaw

MINI CARAMELISED TOMATO & FETTA TARTS \$79 FOR 15 PIECES OR \$135 FOR 30 PIECES

Bite Sized Delights Featuring Sweet Caramelised Tomatoes and Creamy Fetta

CORN FRITTERS & CHUNKY AVOCADO SALSA \$85 FOR 15 PIECES OR \$150 FOR 30 PIECES

(served at room temperature) A Delicious Combination of the Sweetest Fresh Corn and Fragrant Coriander, served with a Luscious Chunky Avocado Salsa

CAPRESE SKEWERS - \$79 FOR 15 PIECES OR \$135 FOR 30 PIECES

A Delicious Combination of Bocconcini, Juicy Cherry Tomatoes, and Fragrant Basil, Drizzled with Balsamic Glaze

SMOKED SALMON BELLINI - \$90 FOR 15 PIECES OR \$145 FOR 30 PIECES

Paired with Creamy Taramasalata, Briny Capers, and a Sprinkle of Fresh Dill

FRESH FRUIT PLATTER \$100

Sliced Seasonal Best Fruit with Skin Off

CELEBRATE DESSERT \$170 (20 PIECES)

Mini Macaroons (5)
Lemon Tart with Smashed Meringue & Fresh Mint (5)
Chocolate Tart served with White Chocolate Ganache (5)
Mini Passionfruit Curd Pavlova & Fresh Mint (5)





HOT PLATTERS MENU

GOURMET MIXED PIES & SAUSAGE ROLLS - \$85 FOR 15 PIECES OR \$170 FOR 30 PIECES

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

GOURMET MIXED PIES - \$85 FOR 15 PIECES OR \$165 FOR 30 PIECES

Savour Handcrafted Puff Pastries, Slow Braised Fillings in Four Distinct Flavours and Heinz Ketchup

CELEBRATE AT WORK PLATTER - \$320 (60 PIECES)

Gourmet Mixed Pies, Homemade Puff Pastry, Slow Braised Fillings & Heinz Ketchup (20)
Gourmet Sausage Rolls, Pork & Fennel, Rolled in Homemade Pastry, Seasoned and Served with Heinz Ketchup (20)
Assortment of Vegetarian Quiche, Semi-Dried Tomato, Fetta & Cheddar, Onion Jam (20)

ARANCINI TRIO - \$79 FOR 15 PIECES OR \$135 FOR 30 PIECES

4 Cheese, Pumpkin, and Bolognese

GRILLED CHICKEN SKEWERS - \$105 FOR 15 PIECES OR \$150 FOR 30 PIECES

Grilled Chicken Thigh Skewers Paired with Two Delicious Dipping Sauces: Zesty Lime aioli and Sweet Chili

GLUTEN FREE PIES & SAVOURY ROLLS - \$110 FOR 15 PIECES

Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

SAUSAGE ROLLS - \$85 FOR 15 PIECES OR \$165 FOR 30 PIECES

Pork & Fennel Encased in House Made Pastry and Heinz Ketchup

JALAPENO POPPERS - \$80 FOR 15 PIECES OR \$130 FOR 30 PIECES

Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling.

ASSORTMENT OF QUICHE PLATTER - \$85 FOR 15 PIECES OR \$170 FOR 30 PIECES

A Variety of Quiches. Vegetarian options included.

MINI PECKING DUCK PANCAKES - \$85 FOR 15 PIECES OR \$170 FOR 30 PIECES

Succulent Duck, Hoisin Sauce, Crisp Cucumber & Shallots





BEVERAGE PACKAGES

GOLD BEVERAGE PACKAGE

\$25 PER PERSON PER HOUR

(not offered on bucks/hens cruises)

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Tempus Two Sparkling, Prosecco
Peroni, Corona with fresh limes, Cascade Light
Coke, lemonade, dry ginger ale, orange juice and water

NON-ALCOHOLIC BEVERAGE PACKAGE

\$10 PER PERSON PER HOUR

PLATINUM BEVERAGE PACKAGE

\$35 PER PERSON PER HOUR

(not offered on bucks/hens cruises)

Sauvignon Blanc, Chardonnay,
Shiraz, Cabernet Sauvignon,
Tempus Two Sparkling, Prosecco
Peroni, Corona with fresh limes, Cascade Light
Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam,
Bundaberg Rum & Mixers
Coke, lemonade, dry ginger ale, sparkling water, Tonic
Water, orange juice and water
Non-Alcoholic Drinks Package \$10pp per hour
Coke, lemonade, dry ginger ale, orange juice and water,
sparkling water

Note* beverages are subject to change and availability

CONSUMPTION BAR MENU

WHITE WINE \$39 PER BOTTLE

OYSTER BAY - SAUVIGNON BLANC

Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters.

A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

DE BORTOLI WINDY PEAK - CHARDONNAY

The De Bortoli Windy Peak Chardonnay is vibrant yellow with green hues, shows fig-like aromas with barrel ferment characters. The full flavoured palate of melon and fig has a great mouth feel and texture.

RED WINE \$39 PER BOTTLE

Penfolds Koonunga Hill - Shiraz
Berrylicious red fruit flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

GRANT BURGE - CABERNET SAUVIGNON

Deep red with vibrant purple hues, this Cabernet has aromas of blackcurrant, cassis, and subtle spice. The palate is soft and generous, with excellent length.

SPARKLING WINE \$39 PER BOTTLE

TEMPUS TWO

Fruit driven flavours with balanced acidity for everyday drinking.

TORRESELLA - PROSECCO \$39 PER BOTTLE

A fresh style showing characters of white fleshed fruits and fresh apple on the nose with a soft, crisp feel on the palate.

BEER SELECTION \$10 PER BEER

Corona with fresh limes, Peroni, Cascade Light

SPIRIT SELECTION \$10 PER GLASS

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam,
Bundaberg Rum & mixers

SOFT DRINKS \$5 PER GLASS

Coke, Lemonade, Dry Ginger Ale, Sparkling Water, Tonic
Water, Still Mineral Water, Orange Juice

