



VESSEL HIRE

Includes 1 Captain & 1 Wait Staff

FEBRUARY - SEPTEMBER	\$900 per hour
OCTOBER - JANUARY	\$1,250 per hour
WATER TRANSFER 1 HOUR	\$1,000

ADDITIONAL PRICING

WHARF FEE	\$50 per touch	BYO FOOD AND BEVARAGE ACCEPTABLE	FOC
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GRAZING BOARD

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45PP

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, maggie beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30PP

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels. 3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30PP

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55PP

Trawler cooked and peeled king leader prawns (3 pp.)

Sydney rock oysters (3 pp)

Cooked Balmain bugs (1 pp) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + \$125 per lobster

Add cooked king crab legs + \$25 per person

SEAFOOD PLATTER- 38PP

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + \$125 per lobster

Add cooked king crab legs + \$25 per person

VEGETARIAN BOARD- \$28PP

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

Add 2 types of cheeses and seasonal fruits + \$18per person

