

Cutting Loose



Charter Rates

VESSEL HIRE

JANUARY - NOVEMBER

4 HOUR CHARTER (SUNDAY -FRIDAY) \$1,000

4 HOUR CHARTER (SATURDAY) \$1,100

DECEMBER

4 HOUR CHARTER \$1,100

PUBLIC HOLIDAYS

4 HOUR CHARTER \$1,560

ALL CHARTERS INCLUDE A SKIPPER ONLY

OVERNIGHT PACKAGE \$1,100.00

- Includes dinner/breakfast/linen/towels for 2 pax
- 2 hours skippered sail (embarking from 3pm)
- Overnight at an anchorage of your choice – options include Athol bay (Taronga zoo), Store Beach near Manly, or Castle Rock near Clontarf (subject to wind)
- A small boat for you to explore the local beach and bush tracks
- Drop off 10am

ADDITIONAL PRICING

ICE \$8/ 5kg bag WHARF FEES \$50 per touch





BBQ MENU

MIXTURE OF BURGERS AND SAUSAGES FOR \$25 PER PERSON

GOURMET SAUSAGES FRESHLY COOKED ON THE BBQ \$15 PER PERSON

Vegetarian/Vegan/GF option available

HOMEMADE WAGYU BEEF BURGERS COOKED ON THE BBQ, SERVED WITH CHEESE SLICES – \$20 PER PERSON

Chicken/Vegetarian/ Vegan/GF option available

MIXED KEBAB \$25 PER PERSON

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef,
Rosemary lamb, Korean Pork

GRAZING PLATTER

SUSHI PLATTERS

A variety of bite size Sushi Rolls Platter \$60.00

A variety of cooked and fresh Salmon Platter \$70.00

ANTIPASTO PLATTER – \$150

Cold meats, marinated olives, cheeses, homemade dips, pate.

Served with crackers.

CHEESE PLATTER – \$100

A range of Australian & European cheeses served with crackers.

PRAWN PLATTER – \$170

Tiger Prawns served with lemons and seafood sauce

SMOKED SALMON GRAVLAX PLATTER – \$130

Full side Salmon, smoked and sliced with capers, dill, & served
with sides of wasabi cream & pickled onion

FRUIT PLATTER – \$60

A variety of Strawberries, Blueberries, Pineapple, Rock Melon,
Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season
and market availability)

