



VESSEL HIRE

SEPTEMBER-MARCH	\$3,400 (4 hours)
APRIL - AUGUST	\$2,380 (4 hours)

Save 15% off vessel hire when you cruise Mon-Thurs between April and August
30% surcharge on vessel hire applies to weddings

DAY CHARTER TIME SLOT: 11.45AM TO 3.45PM
EVENING CHARTER TIME SLOT: 4.45PM TO 8.45PM

ADDITIONAL PRICING

STYLING OPTIONS

DINING SETTING \$550
Dining table & chairs: up to 12ppl

Table styling with:

- Seasonal Table florals Personalized menus Chair sash Tablecloth
Handmade ceramic dinner plates and bread plates Crystal
Glassware Rose Gold / Gold Cutlery Organic linen napkins
- Delivery, Set Up and Pack Up

BYO STYLING FOC
*Customers can board 30 minutes before their charter to set up,
with a maximum of 2 people allowed onboard early at a time.*

OLIVE BRANCH ARRANGEMENT \$400
A 2-meter-long hanging arrangement featuring olive branches.

PERSONALIZED FLORALS \$1,250
2-meter-long hanging arrangement featuring your preference of flowers.

SEASONAL FLORALS \$750
*2-meter-long hanging arrangement featuring green foliage and
seasonal flowers.*

MANLY WHARF #3 \$100
Other wharfs on request only

PUBLIC HOLIDAY SURCHARGE 20%

NO BYO DRINKS & NO BUCKS PARTIES



Catering Menu

CATERING MENU

CANAPE MENU

\$75PP + ONSITE CHEF CHARGE \$440

Chèvre, fresh fig, honeycomb, truffle oil en croute

Raw kingfish tostada, jalapeno, avocado crema, finger lime

WA Scallop, XO butter, ginger, coriander and shallot salad, trout roe

Hot smoked salmon pate, toasted sourdough, pickled onion, trout roe

BBQ chilli and lime prawn skewer

Grilled chicken yakitori, spring onion, soy glaze, furikake

Slow cooked lamb shoulder slider, smoked tzatziki, cucumber, eschallot and mint slaw

Carne asada steak taco, avocado, salsa roja, pickled onion, coriander

Dark chocolate and roasted hazelnut tart, sea salt

20% SURCHARGE FOR LESS THAN 20 PPL

**vegetarian and GF options provided*

**for more canapé options please contact us*

SELF SERVE DROP OFF PLATTERS

2 MAINS, 3 SALADS \$65PP

MAINS

House smoked ocean trout, labne, fine herb crust

Grilled spiced chicken breast, salsa verde, confit artichokes, Tzatziki

BBQ Lemongrass chicken cutlet, Vietnamese herb salad, fresh chilli

Whole sliced roast beef eye fillet, horseradish cream, chives (+\$8pp)

Vegetarian sweet potato and feta frittata, shaved parmigiano

Grilled Tasmanian salmon, roquette pesto, asparagus and pickled fennel salad

Sliced Argentinian lamb rump, chimmichurri, artichoke hearts

SALADS

Persian quinoa, kale, avocado, cherry tomato, feta salad with dried fruits and almonds

Caprese salad of heirloom tomatoes, bocconcini and basil

Baby potato, toasted almonds, green peas with wholegrain mustard dressing

Organic roasted pumpkin pieces, moroccan spices and turmeric yoghurt dressing

Traditional greek salad

Green garden salad, goats curd, fresh herbs, green goddess dressing

Roasted beetroot, goats curd, caramelised walnut

Grilled broccolini, hazelnut and currant salsa, lemon tahini dressing

20% SURCHARGE FOR LESS THAN 15 PPL

10% SURCHARGE ON SUNDAYS.

15% SURCHARGE ON PUBLIC HOLIDAYS.

10% SURCHARGE FOR VEGAN AND GLUTEN FREE OPTIONS.



CATERING MENU

GRAZING TABLES \$32 PER PERSON

Includes:

Local Cured Meats

Artisan Cheeses

House Made Dips

Olives & Antipasti

Sourdough, Lavish and Crackers

Seasonal Fruits

Nuts

SLIDER / WRAPS / RICE PAPER ROLL BOX \$300 FOR A BOX OF 40

Slider boxes come with a choice of chicken, beef or schnitzel sliders

Wraps come with a choice of Ham, poached chicken, chicken schnitzel or salad

Rice paper roll boxes come with a choice of Chicken or Vegetarian Rice Paper Rolls. Served with sweet chilli sauce.

ADDITIONAL PLATTERS

PEELED KING PRAWNS, MARIE ROSE SAUCE, LEMON
\$175 PER KG

SYDNEY ROCK OYSTERS WITH MIGNONETTE & LEMON
\$90 PER DOZEN

10% SURCHARGE ON SUNDAYS.

15% SURCHARGE ON PUBLIC HOLIDAYS.

10% SURCHARGE FOR VEGAN AND GLUTEN FREE OPTIONS.

FORMAL MENU

4 COURSE SIT DOWN MENU

FROM \$135PP + ONSITE CHEF \$440 (MINIMUM 12 GUESTS OR 20% SURCHARGE APPLIES)

Seared scallop, xo and shallot butter
Holy goat curd, fresh fig, honeycomb, truffle en croute
Berkelo Rye Sourdough, Creme fraiche and trout roe

1ST

Roasted peppers, buffalo mozzarella, Cantabrian anchovy, edive

2ND

WA Octopus, romesco, pickled eschallot, fennel mousse, fried parsley

3RD

Grilled O'connor bavette steak, celeriac puree, smoked wild mushrooms, whiskey jus
Shared sides
Tossed green leaves, green goddess dressing
Kipfler potatoes, salsa verde, watercress, toasted almonds, preserved lemon dressing

4TH

Flourless chocolate torte, vanilla double cream, almond praline, blackberry coulis

THE DINING SETTING SETUP IS AN ADDITIONAL COST OF \$550.

*20% SURCHARGE APPLIES FOR UNDER 12 GUESTS

*10% SURCHARGE FOR SUNDAYS AND 15% PUBLIC HOLIDAYS



CASH BAR OR TAB

Pay-as-you-go bar menu. Card Payment Only.

COCKTAILS

Spirit w/ Mixer

Vodka, Gin, Rum, Bourbon, Whisky

Classic Margarita

Tequila, Triple Sec, Lime Juice, Salt + Lime Wheel Garnish

Zephyr Paloma

Tequila, Cointreau, Grapefruit Soda, Blood Orange
Wheel Garnish, Himalayan Rose Salt

Aperol Spritz

Aperol Aperitivo, Prosecco, Soda Water + Blood
Orange Wheel Garnish

Grapefruit G & S

Grapefruit Gin, Grapefruit Soda, Soda Water
(or tonic – please advise preference), Rose Petals Garnish

Limoncello Spritz

Limoncello, Prosecco, Soda Water + Lemon Wheel Garnish

Coconut Margarita

Coconut Tequila, Coconut Milk, Triple Sec, Lime Juice, Coconut
Garnish

Espresso Martini

Coffee Liqueur, Vodka, Espresso, Oat Milk, Cinnamon Garnish

Spicy Margarita

Chilli Pepper Infused Tequila, Triple Sec, Lime Juice, Chilli Flake Salt
Garnish

GLASS

\$14

\$18

\$18

\$16

\$14

\$16

\$20

\$22

\$20

WINE / BUBBLES

RAPAURA SPRINGS

Sauvignon Blanc, NZ

DE BORTOLI PROSECCO

King Valley, IT

GH MUMM CHAMPAGNE

Champagne, FR

TIM ADAMS PINOT GRIS

Clare Valley, NSW

AIX ROSÉ

Provence, FR

BOLLINGER CHAMPAGNE

Champagne, FR

CRAGGY RANGE PINOT NOIR

Martinborough, NZ

SAN PELLEGRINO SPARKLING WATER

250 ml

GLASS

\$12

\$12

\$12

\$15

\$15

BOTTLE

\$28

\$30

\$75

\$32

\$40

\$115

\$40

6





CASH BAR OR TAB

Pay-as-you-go bar menu. Card Payment Only.

BEER / CANNED

STONE AND WOOD

CAN

\$11

GREAT NORTHERN - ORIGINAL

\$11

CORONA

\$12

FELLR SELTZER

Passionfruit / Watermelon

\$12

BETTER GINGER BEER

Alcoholic Ginger Beer

\$12

NON ALCOHOLIC

ZEPHYR MOCKTAIL

Grapefruit Soda, Soda Water, Orange Wheel Garnish

GLASS

\$10

VIRGIN PINA COLADA

Pineapple juice, coconut milk, sugar syrup, lime juice

\$15

NOOT NEGRONI SPRITZ

\$8

NOOT GINGER MULE

\$8

GRAPEFRUIT SODA

\$6

COKE CAN

\$5

SPRITE CAN

\$5

SAN PELLIGRINO 250ML

\$6

