



## DAY CHARTER RATES

### NOVEMBER - MAY

|                  |                   |
|------------------|-------------------|
| UP TO 20 GUESTS  | \$6,300 per hour  |
| 21 - 40 GUESTS   | \$8,400 per hour  |
| 41 - 110 GUESTS  | \$11,025 per hour |
| 111 - 140 GUESTS | \$16,275 per hour |
| 141 - 155 GUESTS | \$21,525 per hour |

### NYE 2026 : BOOKED

## TERM CHARTER RATES

### NOVEMBER - MAY

|           |                         |
|-----------|-------------------------|
| OVERNIGHT | AUD \$69,300 + 20% APA  |
| WEEKLY    | AUD \$415,800 + 20% APA |

MONDAY - WEDNESDAY 20% OFF THE CHARTER RATE  
(INCLUDES OVERNIGHTS IN SYDNEY)

## ADDITIONAL PRICING

|                                                                          |                                            |                                                                      |                                                                                                                     |
|--------------------------------------------------------------------------|--------------------------------------------|----------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|
| STAFF                                                                    | \$94.50 per hour<br><i>4-hour minimum</i>  | PUBLIC HOLIDAY SURCHARGE                                             | <ul style="list-style-type: none"> <li>25% on yacht hire, catering &amp; beverage</li> <li>100% on staff</li> </ul> |
| STAFF-TO-GUEST RATIO                                                     | 1:10                                       | ON CONSUMPTION BEVERAGES                                             | <i>(charged via credit card at the conclusion of charter)</i>                                                       |
| CHEF<br><i>(required on all catered charters over 40 pax)</i>            | \$173.25 per hour<br><i>4-hour minimum</i> | FURNITURE REMOVAL<br><i>*On main deck only</i>                       | \$8,400                                                                                                             |
| STAFF-TO-GUEST RATIO                                                     | 1:50                                       | WEDDING SURCHARGE                                                    | \$210 per person                                                                                                    |
| BYO BEVERAGE<br><i>(includes ice &amp; glassware only)</i>               | \$36.75 per person                         | EVENT SURCHARGE                                                      | \$157.50 per person                                                                                                 |
| <ul style="list-style-type: none"> <li>BYO Food not permitted</li> </ul> |                                            | OVERNIGHT SURCHARGE<br><i>(if event already booked)</i>              | \$21,000 master cabin<br>\$2,100/ additional cabin<br><b>\$5,250 Master Cabin add-on</b>                            |
| WHARF FEES                                                               | N/A                                        | ADDITIONAL BUMP-IN HOUR<br><i>depending on time and availability</i> | \$2,310 per hour                                                                                                    |





## Additional Information

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- **Same Day Bookings:** Same day bookings accepted
- **Anchorage:** Rose Bay, Athol Bay, Chinamans or Farm Cove
- **Pick up and drop off:** Pickup & Drop off is via water transfer (Included) 60pax+ is to/from Man O'War Steps only. For events over 80 we advise a staggered arrival time from 30 minutes before.
- **Vessel Access Day Charter:** No access to lower deck or any cabins unless arranged prior to the charter. Inspection of cabins can be requested during the charter.
- **Shoes & Bags:** There is a strict no shoe policy onboard. Shoes will be safely stowed on board during charter using a secure number system. There is no bag storage so please only bring a handbag you can carry.
- **DJ's:** DJ's are allowed on charter but must bring their own equipment.
- **Water Toys:** Please note that water toys are available upon prior request only.
- **Tender: \$577.50 per hour** to add a tender
- **Smoking:** Smoking is allowed when vessel is at anchor and only on the swim platform with a crew member in accompaniment.
- **Alcohol:** RSA laws will be strictly adhered to. Management reserves the right to cease service to any guests accordingly. For all charters with beverages on consumption, we kindly require a credit card to be provided on the day and left at the bar, with full payment to be settled upon disembarkation
- **Swimming:** A maximum of 20 guests can be swimming at any one time.
- **Inflatable Pool:**
  - For groups over 20 pax there is a minimum charter time of 6 hours to use the inflatable pool- please note the actual pool use time will be circa 4 hours to allow for setup (1 hr) and pack down (1hr). Pool setup starts once all guests are onboard.
  - For groups under 20 pax the pool can be used during a 4 hour charter - please note the actual pool use time will be circa 2 hours to allow for setup (1 hr) and pack down (1hr). Pool setup starts once all guests are onboard. For pool to be setup prior to arrival the fee is from **\$1575.**
- **Any charter with the inflatable pool** in use will not be able to cruise and will be at anchor for the whole charter period.





## CANAPE MENU

### SILVER CANAPE | \$103.95 PP

Approx 10 canapes per guest in total

#### SMALL CANAPE

##### Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF/VE option)

##### Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

##### Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

##### Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

#### Substantials

##### Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

##### Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

#### Dessert

##### Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

### GOLD CANAPE | \$131.25 PP

Approx 12 canapes per guest in total

#### SMALL CANAPÉS

##### Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

##### Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

##### Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

##### Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

##### Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

#### SUBSTANTIALS

##### Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

##### Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

##### Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

#### DESSERT

##### Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

### PREMIUM CANAPE | \$147 PP

Approx 14 canapes per guest in total

#### SMALL CANAPÉS

##### Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

##### Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

##### Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

##### Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

##### Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

#### SUBSTANTIALS

##### Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

##### Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

##### Pumpkin Raviolo

Pumpkin-filled pasta with brown butter, sage, pine nuts, and fresh arugula. (V)

##### Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

##### BBQ'd Prawn Tacos

Fresh tortillas, pineapple salsa, crunchy slaw, chipotle aioli. (GF, V, DF available on request)

#### DESSERT

##### Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





## BUFFET MENU

### SILVER BUFFET | \$152.25 PP

#### PROTEINS

##### Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

##### Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

##### Stuffed Portobello Mushroom

With sundried tomato, baby spinach and goat cheese (V, GF & DF available)

#### SIDES

##### Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

##### Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

##### Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

##### Bread Rolls

With Pepe Saya butter and flaky salt. (V)

#### DESSERT

##### Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

### GOLD BUFFET | \$194.25 PP

#### PROTEINS

##### Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

##### Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

##### Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce. (GF)

#### SIDES

##### Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

##### Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

##### Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

##### Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

##### Bread Rolls

With Pepe Saya butter and flaky salt. (V)

#### DESSERT

##### Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

##### Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

### PREMIUM BUFFET | \$241.50 PP

#### PROTEINS

##### Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

##### Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

##### Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce. (GF)

##### King Leader Prawns

With bisque butter, eschalot, kaffir lime, and lemongrass. (GF, DF available)

#### SIDES

##### Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

##### Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

##### Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

##### Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

##### Bread Rolls

With Pepe Saya butter and flaky salt. (V)

#### DESSERT

##### Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

##### Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

### ADD-ON CANAPES | \$39.38 PP

Pick any 3 canapes to start your charter off with.

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE





## BBQ MENU

### SILVER BBQ | \$136.50 PP

#### PROTEINS

##### Free-range Pork & Fennel Sausages

Free-range Pork Sausages

##### Middle Eastern Spiced Spatchcocks No.5

With torn herbs and harissa yoghurts (GF)

#### SIDES

##### BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

##### Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

##### Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

##### House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

#### DESSERT

##### Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

### GOLD BBQ | \$194.25 PP

#### PROTEINS

##### Middle Eastern Spiced Spatchcocks No.5

With torn herbs and harissa yoghurts (GF)

##### BBQ Pork Ribs

With Ginger and smoked soy glaze

##### King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

#### SIDES

##### BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

##### Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

##### Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

##### Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

##### House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

#### DESSERT

##### Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

##### Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

### PREMIUM BBQ | \$241.50 PP

#### PROTEINS

##### Arrachera Flank Steak

With chimichurri.

##### King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

##### Mustard-Marinated Lamb Rump

With rosemary butter and blistered tomato.

#### SIDES

##### BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

##### Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

##### Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

##### Grilled Seasonal Mushrooms

With sesame, garlic, soy, and green onion. (GF, VE, DF)

##### Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

##### House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

#### DESSERT

##### Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

##### Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

### CHARGRILL CHICKEN | \$65 PP

#### PROTEINS

Chicken with specialty sauces

#### SIDES

An assortment of salads/vegetables Dinner rolls

GF & DF available on prior request

24 hours notice is required for this menu

#### ADD-ON CANAPES | \$39.38 PP

Pick any 3 canapes to start your charter off with.

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## GRAZING PLATTERS

### CHARCUTERIE, CHEESE & FRUIT BOARD

**Regular (up to 12 Pax): \$472.50**

**Large (up to 24 Pax): \$840**

*Australian brie, Manchego, Camembert, Prosciutto, Mortadella, mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.*

### CRUDITES PLATTER

**Regular (up to 12 Pax): \$241.50**

*Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)*

### PREMIUM GRAZING STATION

**Large (50 Pax): \$3,202.50**

*Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese, accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.*

## SEAFOOD PLATTERS

### SASHIMI PLATTER

**Regular (up to 12 persons): \$404.25**

**Large (up to 24 persons): \$645.75**

*A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger. (GF, DF)*

### PRAWNS & OYSTERS PLATTER

**Regular (up to 12 persons): \$383.25**

**Large (up to 24 persons): \$729.75**

*A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette. (GF, DF)*

### SUSHI NIGIRI PLATTER

**Regular (up to 12 persons): \$351.75**

**Large (up to 24 persons): \$682.50**

*A variety of mixed nigiri with prawn, salmon and avocado. (GF) (VE & DF available on request)*

### SEAFOOD GRAZING STATION

**Large (50+ pax): \$4,441.50**

*Large grazing table set up with variety of seafood – Nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides. (GF) (DF available on request)*

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### FOOD STATION

#### LIVE PASTA STATION

**\$189 PER PERSON**

*Live pasta station prepared in large, aged Parmigiano cheese wheel. (GF available)*

##### Sauces

Cheese wheel  
Pesto & fresh basil (GF)  
Heirloom tomato & vodka sauce (V, GF, DF)

##### Garnishes

Extra virgin olive oil  
Pine nuts  
Fresh grated parmesan

##### Optional Add-on | \$21 PP

Add fresh baked pizzas to the station baked in front of you and guests.

#### LIVE PIZZA STATION

**\$78.75 PER PERSON**

**Gluten Free: +\$7.88 pp**

*Watch as our chefs prepare and cook hand stretched pizzas in front of guests. Perfect for events ranging from 20 to 180 guests. All three of the flavours below will be available for guests to choose between.*

##### Pizza Margherita

Tomato base, mozzarella, basil and parmesan cheese

##### Pepperoni

Tomato base, spicy pepperoni, mozzarella cheese

##### Vegetarian

Tomato base, seasonal vegetables such as pumpkin, rocket and goats' cheese.

#### LIVE PAELLA STATION

**Regular (20 - 25 Pax): \$1,417.50**

**Large (25 - 40 Pax): \$1,837.50**

**Extra Large (50 - 60 Pax): \$2,205**

*Watch as our chefs prepare an authentic paella in a large, traditional paella pan in front of guests. Perfect for events ranging from 20 to 100+ guests. One flavour below must be selected in advance.*

##### Choose Between:

###### Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices and aromatic rice. (GF) (DF)

###### Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

###### Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)

#### LIVE PAVLOVA STATION

**\$78.75 PER PERSON**

*Guests can customise their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a deliciously personalised dessert experience. (V) (GF)*

*Crisp meringue bases ready to be topped with a large variety of seasonal fruits and other items.*

##### Toppings:

Whipped chantilly cream  
Seasonal fresh fruits  
Chocolate shavings  
Toasted coconut  
Crushed nuts  
Lemon/passionfruit curd

**ALL STATIONS REQUIRE A MINIMUM OF 20 GUESTS  
REQUIRE AN ADDITIONAL CHEF AT \$173.25 PER HOUR**





## KIDS MENU

### KIDS MENU | \$47.25 PER CHILD

*Choose one main and one dessert.*

#### MAINS

Kids Spaghetti Bolognese

Fresh cooked spaghetti with a rich beef Bolognese sauce and parmesan cheese. (GF & DF available on request).

Kids chicken and chips

Crumbed chicken with chips and sauce. (GF & DF available on request)

Kids pizza Hawaiian or Margherita

10" kids pizza with choice between Hawaiian or Margherita. (GF & DF available on request)

#### DESSERT

Ice Cream

Vanilla Ice Cream or Chocolate Ice Cream

Sorbet

Seasonal Fruit Sorbet (GF, DF)

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## BEVERAGE PACKAGES

### SILVER | \$29.40 PP/HR

#### Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

#### Rosé

Petit D'amour Rose – IGP Méditerranéen, France

#### White

Mojo Pinot Grigio – South Australia  
First Creek Regions Chardonnay – Hunter Valley, NSW

#### Red

Sticks Pinot Noir - Yarra Valley, VIC  
First Creek Regions Shiraz - Hunter Valley, NSW

#### Beer

Choice of Beer (see consumption menu for options)

### GOLD | \$39.90 PP/HR

#### Champagne

Taittinger Cuveé Prestige Nv - Champagne, France+

#### Rosé

Rameau D'Or - Côte de Provence, France

#### White

Catalina Sounds Pinot Gris – Marlborough, New Zealand  
Amelia Park Chardonnay - Margaret River, WA

#### Red

Giant Steps Pinot Noir - Yarra Valley, VIC  
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

#### Beer

Choice of Beer (see consumption menu for options)

### PREMIUM | \$57.75 PP/HR

#### Champagne

Veuve Clicquot NV

#### Rosé

Rameau D'Or, Côte de Provence, France

#### White

Domaine Oudin Chablis, Chablis, France; Yabby Lake  
Pinot Gris, Mornington Peninsula, VIC

#### Red

Nanny Goat Pinot Noir, Central Otago, New Zealand;  
Head Old Vine Shiraz, Barossa Valley, SA

#### Beer

Choice of Beer (see consumption menu for options)

### LUXE | \$162.75 PP/HR

#### Champagne

Dom Perignon; Ruinart Blanc de Blancs

#### Rosé

Domaines Ott Clos Mireille Rosé, Côtes de  
Provence, France

#### White

Domaine Jean Dauvissat Père et Fils, Burgundy,  
France

#### Red

Yabby Lake Pinot Noir, Mornington Peninsula, VIC;  
Hickinbotham Brooks Road Shiraz, McLaren Vale,  
SA

#### Beer

Choice of Beer (see consumption menu for options)





### CONSUMPTION BAR

#### BEER & SELTZERS

- Pure Blonde or Great Northern on Tap \$1,400 per keg (*Approx 118 Schooners per keg*)
- Pure Blonde (Bottle) \$15
- Corona (Bottle) \$15
- Great Northern (Bottle) \$15
- Fellr Seltzer Various Flavours (Can) \$15

#### COCKTAILS - Choice of 2

##### Aperol Spritz \$28 per cocktail or \$250/ Jug

- Margarita
- Mojito
- Espresso Martini
- Amaretto Sour

#### SPIRITS

- Offshore Premium Alkaline Vodka \$20
- Bombay Sapphire Gin
- El Jimador Tequila
- Johnny Walker Black
- Bacardi White Rum
- Bundaberg Rum
- Jim Bean Bourbon

#### MOCKTAILS \$15 EA

#### SOFT DRINKS \$7.50 EA

*These beverages will be available at the bar on every charter*

#### FULL WINE LIST

##### Champagne

- Veuve Ambal Vin Mousseux Blanc de Blancs – Burgundy, France – \$55 ea
- Taittinger Cuvée Prestige NV – Champagne, France – Price on application
- Veuve Clicquot NV – Champagne, France – \$186 ea
- Ruinart Blanc de Blancs – Champagne, France – \$360 ea
- Dom Pérignon – Champagne, France – \$650 ea
- Rosé
- Rameau D'Or – Côtes de Provence, France – \$50 ea
- Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – \$115 ea

##### White Wine

- Mojo Pinot Grigio – South Australia – \$33 ea
- First Creek Regions Chardonnay – Hunter Valley, NSW – \$45 ea
- Catalina Sounds Pinot Gris – Marlborough, New Zealand – \$58 ea
- Amelia Park Chardonnay – Margaret River, WA – \$50 ea
- Yabby Lake Pinot Gris – Mornington Peninsula, VIC – \$68 ea
- Domaine Oudin Chablis – Chablis, France – \$85 ea
- Domaine Jean Dauvissat Père et Fils – Burgundy, France – Price on application

##### Red Wine

- Sticks Pinot Noir – Yarra Valley, VIC – \$49 ea
- First Creek Regions Shiraz – Hunter Valley, NSW – \$43 ea
- Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – \$50 ea
- Giant Steps Pinot Noir – Yarra Valley, VIC – \$60 ea
- Nanny Goat Pinot Noir – Central Otago, New Zealand – \$83 ea
- Head Old Vine Shiraz – Barossa Valley, SA – \$75 ea
- Yabby Lake Pinot Noir – Mornington Peninsula, VIC – \$100 ea
- Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – \$130 ea

FOR ALL CHARTERS WITH BEVERAGES ON CONSUMPTION, WE  
KINDLY REQUIRE A CREDIT CARD TO BE PROVIDED ON THE DAY  
AND LEFT AT THE BAR, WITH FULL PAYMENT TO BE SETTLED UPON  
DISEMBARKATION.

