



## VESSEL HIRE

(2 hours minimum)

ALL YEAR ROUND	\$800 per hour
WATER TRANSFER (1 HOUR)	\$900 per hour
6-HOUR FISHING CHARTER <i>Includes Basic equipment and Bait Plus a fisherman's Lunch</i>	\$5,000

## ADDITIONAL PRICING

WHARF FEE	\$50 per touch	WAIT STAFF/ DECKHAND	\$100 per hour
BYO FOOD AND BEVARAGE ACCEPTABLE	FOC		





## 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**

