



VESSEL HIRE

NOVEMBER - MARCH

4 HOUR CHARTER - WEEKDAYS	\$2,400
4 HOUR CHARTER - WEEKEND	\$2,600

APRIL - OCTOBER

4 HOUR CHARTER	\$2,400
3 HOUR CHARTER	POA

PUBLIC HOLIDAYS

CHRISTMAS DAY <i>Minimum 4 hour charter</i>	\$800 per hour
BOXING DAY & NEW YEARS DAY & AUSTRALIA DAY <i>Minimum 5 hour charter</i>	\$800 per hour

Note:

- A 50% surcharge applies to waitstaff fees and 20% on all other fees (excluding vessel hire)
- Custom menus required on Christmas Day and NYD
- All public holidays not noted above incur a 20% surcharge to standard rates.

ADDITIONAL PRICING

BYO FEE <i>Compulsory for all BYO charters Includes glassware, eskies, cool storage, plates, cutlery, platters, garbage bags</i>	\$150	SUP BOARD	\$60
ICE	\$8 / bag	LILY PAD	FOC
WHARF FEES <i>applies for each use of CBD wharves</i>	\$50 per touch	PRIOR ACCESS <i>Subject for approval. For drop-off of food, beverages, equipment and decorations</i>	\$200
Manly & Middle Harbour: <i>travel surcharge \$100 each way. North shore and Northern Beaches residents can avoid the travel surcharge by using Mosman Bay wharf.</i>		POST ACCESS <i>For collection of drinks and decorations after the charter</i>	\$100

TERMS & CONDITIONS

- Minimum order of 10 pax.
- For orders less than 20 pax a surcharge of \$100 applies.
- Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$750 and incur a delivery fee of \$150.
- Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day, where custom menus are required.





BBQ MENU

Minimum order of 10 pax

BASIC SAUSAGE SIZZLE \$18 PER PERSON

- Traditional Beef sausages (DF, GF)
- Sliced onions
- Fresh Bread rolls
- Condiments

GOURMET BBQ 1 – \$52 PER PERSON

- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- German potato salad, bacon & egg (DF, GF)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter

GOURMET BBQ 2 – \$81 PER PERSON

- Cheese Board – Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche
- Huon Valley ocean trout fillets, potato crust (GF)
- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- Smashed potatoes, olive tapenade (GF)
- Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter
- Chocolate, salted caramel & hazelnut slice (GF)

Note:

For orders less than 20 pax a surcharge of \$100 applies. Custom menus can be offered for lower numbers on application. Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required. Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$750 and incur a delivery fee of \$150.





PLATTERS / STATIONS

CHEESE \$288

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

ANTIPASTO \$219

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semidried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

SEAFOOD \$483 (MEDIUM)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

SEAFOOD STATION \$75 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette (DF, GF)
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter

CHARCUTERIE \$345

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

FRUIT \$161

Seasonal cut fruit

SEAFOOD DELUXE \$828 (MEDIUM)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

GRAZING TABLE \$46 PP

Cheese, charcuterie & antipasto platters
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured salmon, dill yoghurt, horseradish crème fraiche (GF)
Sonoma sourdough breads, bread sticks & Pepe Saya butter

Note:

All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$750 if not ordered in conjunction with a canape or buffet menu.
A delivery fee of \$150 applies to stand-alone platter/station orders.





KIDS MENU

KIDS MENU | \$37pp

MAIN (SELECT 1)

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables

Spaghetti Bolognese

Baked macaroni & cheese, fresh tomatoes

Chicken, capsicum & cheese quesadilla

Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)

Ham & cheese sliders

DESSERT (SELECT 1)

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce

Seasonal fruit cups

