



Tall Ship Menu - \$39pp

Starters

- BBQ chorizo slices
- Spinach & cheese triangles
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- **Hot food**
- Steamed white rice
- Butter Chicken mild
- Loaded Veggie Indian Curry
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Salads

- Mixed leaves garden salad
- Potato salad
- Lentil Salad

Dessert

- Homemade chocolate brownies (GF)



Buccaneer's BBQ - \$49pp

Starters

- BBQ chorizo slices
- Spinach & cheese triangles (V)

Buffet

BBQ

- **Beef sausages**
- **Satay chickenskewers**
- **Steak**
- **Grilled onions**
- **Fresh Prawns**
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- Mixed leaves garden salad
- Potato salad
- Lentil Salad
- Mix of bread rolls

Dessert

- Homemade Chocolate Brownies (GF)



Champagne Brunch - \$50pp

On arrival

- A glass of sparkling wine

Platters

- Market fresh Sydney Rock Oysters
- Smoked salmon Turkish sandwich with rocket, lime mayo
- Roast pumpkin, capsicum & pesto tart
- Cocktail beef sausage with fresh herb & tomato relish

Dessert

- Fresh fruit skewers
- Homemade chocolate brownies (GF)

Connoisseur's canapés - \$55pp



Platters

- Market fresh Sydney Rock Oysters
- Classic lamb kofte, tzatziki dip
- Chicken & bacon Turkish sandwich with rocket, mayonnaise & chives
- Warm Lamb and Rosemary mini pies
- Smoked salmon, Bellini, dill creme fraiche caper berries
- Slow cooked pulled pork shoulder, fennel and red cabbage slaw
- Tempura tiger prawns, lemon mayo
- Spinach and Fetta Triangles

Dessert

- Homemade chocolate brownies (GF)
 - Fresh fruit skewers
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Seafood extravaganza - \$65pp

Starters

- Market fresh Sydney Rock Oysters

Buffet

- Fresh prawns
- Market fresh Barramundi
- Beef sausages
- Steak
- Grilled Onions
- Mix of Bread rolls

Salads

- Mixed leaves garden salad
- Potato salad
- Lentil Salad

Dessert

- Homemade chocolate brownies (GF)

Individual Canapés \$6-\$8 each item



- Market fresh Sydney Rock Oysters x2
- Fresh Australian Tiger Prawns x2
- **Classic lamb kofta, tzatziki dip x2**
- Smoked salmon, Bellini, dill creme fraiche caper berries
- Mini brioche roll, crab, prawn, celery and dill
- Mini wagyu beef burger patties, Swiss cheese, caramelized onion, Dijon mustard
- Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V))
- Brown rice sushi with raw beetroot, kale & sunflower, miso paste, tamari dip
- **Sweet**
- Mandarin & Yuzu, white chocolate mousse
- Kaffir lime leaf and vanilla pannacotta
- Lemon tarts, smashed meringue, fresh mint
- Hazelnut and salted caramel ganache pots
- Pistachio & yoghurt, rose water mini cakes

BEVERAGE

PACKAGES

Package	Price pp/hour
Unlimited soft drinks & juices	\$8
Unlimited, all-inclusive beverage package (includes RSA bar staff)	\$18
Cash bar option: • Wine by the glass • Bottle of standard local beer • Soft drink or Juice	\$10 a glass \$10 a bottle \$4 a glass
RSA bar staff: Cash, consumption, and dry till options all require the services of RSA bar staff. One is required for groups of up to 50 and two are required for groups 50 +.	\$50

Additional Options

Consumption Bar:

Our staff will keep a record of drinks served during the cruise and a bill will be presented at the end for settlement via cash or credit card.

Dry Till:

You nominate and pre-pay an amount that you wish to allocate (e.g., \$500). We will notify you when this limit is approaching. You may then nominate an additional amount or cash bar service only.

Specific beverages:

It may be possible to arrange specific beverages if required, but a fee will be incurred to cover the change.

HOUSE BAR

Wines

Beer & cider

Soft drink & juice

White:

- Angove Chalk Hill
Blue Sauvignon
Blanc
- Angove Chalk Hill
Blue Chardonnay

- Tooheys Extra Dry
- Carlsberg
- Peroni
- Corona
- Apple Cider

- Coke
- Coke No-Sugar
- Lemonade
- Lemon Squash
- Apple juice
- Orange juice

Red:

- Angove Chalk Hill
Blue Shiraz
Cabernet
- Angove Chalk Hill
Blue Cabernet
Merlot

Other:

- Angove Chalk Hill
Blue Bubbles
- Rhythm & Rhyme
Rose

Brands subject to change, due to availability. Unlimited drinks within RSA policies.