



CATERING MENU

Customers can choose to have their food selection set up as a food station and allow for self-service, or opt to have one of our friendly team members serving them and their guests.

Basic Blue BBQ

\$20 per person

- Party Snacks
- Traditional Beef Sausages
 - Beef Patties
 - Sliced Onions
- Tossed Garden Salad
- Fresh Bread Rolls

Captain's Burgers

\$30 per person

- Cheese Platter
- Gourmet Beef Patties
- Selection of Gourmet Burger Toppings & Spreads
 - Tossed Garden or Greek Salad
 - Fresh Bread Rolls
 - Fresh Fruit Platter

Gourmet Harbour BBQ

\$45 per person

- Cheese Platter
- Selection of Two Gourmet Sausage Varieties
 - Chicken Skewers
 - Premium Steaks
 - Sliced Onions
- Creamy Pasta Salad
- Tossed Garden or Rocket Salad
 - Fresh Bread Rolls
 - Fresh Fruit Platter

Waves of Platters

\$30 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Mini Bread Rolls

Platters by Selection

\$6-\$14 per person per platter

Create your own platter menu and select from the following platter options:

- Fresh Starter Platter - \$6 per person
- Fresh Fruit Platter - \$6 per person
- Fine Selection Cheese Platter - \$8 per person
- Assorted Sandwich Platter - \$10 per person
- Assorted Wrap Platter - \$10 per person
- Antipasto Platter served with Mini Bread Rolls - \$12 per person
- Fresh Prawns and Oysters Platter - \$14 per person

Calm Water Buffet

\$40 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (served chilled)
 - Barbeque Chicken
 - Creamy Potato Salad
- Garden or Greek Salad
 - Bread Rolls
- Fresh Fruit Platter

Anchor Down in Greece

\$40 per person

- Flat Breads with Trip of Dips
- Haloumi, Zucchini & Tomato Skewers
 - Lamb Skewers
 - Garlic Prawns
 - Garden Salad
 - Greek Salad
- Warm Flat Bread
- Greek Yoghurt with Honey & Fruit

High Tea on the Sea

\$40 per person

- Cherry Tomato & Bocconcini Sticks with Pesto Sauce
- Smoked Salmon topped Pancakes with Cream Cheese and Dill
 - Mini Quiches
 - Mixed Sandwiches
- Scones with Jam & Cream
 - Macarons
- Mini Cupcakes with Frosting
 - Mini Cheesecakes
 - Selection of Tea

Canapés on the Sea

\$50 per person

- Smoked Salmon topped Pancakes with Cream Cheese and Dill
 - Mini Quiches
 - Arancini Balls
 - Tempura Prawns
- Pulled Pork & Coleslaw Sliders
 - Satay Chicken Skewers
- Mini Chocolate Dessert Cups
- Fresh Fruit Cups with Yoghurt

Light Breakfast Afloat

\$20 per person

- Selection of Pastries, Cakes & Biscuits
 - Fresh Fruit Platter
- Selection of Tea, Coffee & Juice

Boatie's Breakfast

\$25 per person

- Fresh Fruit
- Yoghurt & Muesli
- Bacon & Eggs
- Grilled Mushrooms & Haloumi
 - Hash Browns
 - Smashed Avocado
- Selection of Bread & Rolls
 - Mini Muffins
- Selection of Tea, Coffee & Juice

BEVERAGE SELECTIONS

Non-Alcoholic Drinks Package

\$3 per person per hour

- A selection of soft drinks (no energy drinks), juice and water*

*Variations to beverage selections may occur from time to time due to availability. Special requests can be accommodated to and will be quoted on a case by case basis. A 20% surcharge is applicable to all food and beverage options on public holidays and special events.

SELF CATERING / BYO

BYO* Food & Beverages**

\$150 per charter

Inclusive of eskies, ice, crockery, cutlery, cups and serving equipment. Also includes BBQ usage/cleaning, BBQ utensils and garbage disposal. The crew will cook the BBQ when vessel is stationary.

***It is a requirement of self-catered charters that a substantial amount of food is to be brought on board. BYO external commercial chefs or caterers available on application only as vessel facilities are limited.