



EASTCOAST SAILING ONBOARD MENU

Below is a selection of lunch boxes, gourmet platters, barbecue and cocktail menus available for your charter. Our caterer is flexible and can also customise a menu to suit your needs

LUNCH BOX MENU

Minimum 6 people

Regatta:

\$18.00 per person

Baguette with mixed gourmet fillings

Fruit

Coconut apple slice

Spinnaker:

\$23.00 per person

Mixed selection of gourmet filled tortilla wraps

Mini glazed drumsticks

Chocolate brownie with roast walnuts

Mariner:

\$33.00 per person

Mixed selection of gourmet tortilla wraps and baguettes

Selection of 2 salads from:

Thai beef salad

Shanghai noodles(vegetarian)

Lamb kofte with Greek salad and minted yoghurt

Cajun chicken with spiced rice

Chicken caesar

Pasta with char grilled vegetables, tomato and cashew pesto and parsley

Baklava

Voyager:

\$37.00 per person

Vietnamese rice paper rolls with spiced prawns

Peking duck pancakes with hoisin and shallot

California roll

Thai beef salad

Cumin spiced chicken with Asian salad

Portuguese tart

PLATTERED MENU

Harbourside

\$32 per person

Mixed selection of mini baguettes and tortilla wraps
Mini glazed chicken drumsticks
Platter of cheese,seasonal fruit and water biscuits

Tradewinds

\$41.00 per person

Vietnamese rice paper rolls with spiced prawns
Peking duck pancakes with hoisin and shallot
Salad of char grilled chicken breast ,mango, avocado, snow peas and toasted coconut
Vietnamese beef salad with vermicelli and asian herbs
Hokkien noodle salad with sesame dressing
Platter of seasonal fruit
Mini chocolate mud cakes

Aquatic

\$55.00 per person

Tapas platter including:
spiced meatballs with tomato salsa
roast vegetable tortilla,
marinated mushrooms
marinated prawns
Portuguese chicken
Calamari salad with chorizo,tomato,herbs and a hint of chilli
Pea salad with baby spinach,fetta,lemon zest,mint
Wild rocket with cherry tomato,cucumber,avocado,capsicum
Olive bread
Cheese,seasonal fruit,water biscuits and baklava

Cruising

\$63.00 per person

Citrus prawn salad
Select ONE from either:
Lamb cutlets with pesto or
Rare roast beef with caramelised onion relish
Select ONE from either
Veal and pistachio terrine with romesco sauce or
Deboned chicken stuffed with spinach,roast capsicum,pancetta and herbs
Salad platter:Chat potato with dill/Green beans with tomato and cashew pesto
Wild rocket with balsamic roast pear,shaved parmesan and toasted almonds
Bread rolls
Platter of cheese,seasonal fruit and water biscuits

Seafarer

\$75.00 per person

Sydney rock oysters with lime and mint salsa
King prawns with aioli
Poached Atlantic salmon salad with roast peppers,basil and baby cos lettuce
Kiffler potato with bacon and shallot
Roast zucchini and tomato with bocinccini
Baby spinach,avocado,snow peas,capsicum and olives
Bread rolls
Platter of cheese,seasonal fruit and water biscuits

BARBECUE MENU

Please note:

- Not all vessels are equipped with a barbecue. Please confirm with us before ordering from this menu.
- The vessel must be at anchor to cook on the barbecue.
- A chef is not included in the price of these menus. If you do not wish to cook the barbecue yourself, please contact us to discuss service arrangements.

Traditional

\$40 per person

Gourmet sausages with BBQ onion & Dijon mustard
with baguettes
Spiced chicken skewers
Green salad
Slaw with herbs
Potato, corn and capsicum
Oriental rice salad

Surf and Turf

\$65 per person

Prawns with garlic mayonnaise (cold)
Skewers with teriyaki beef
Atlantic salmon parcels with chermoula crust
Antipasti platter of seasonal vegetables
Caesar salad
Bread rolls

GRAZING

These platters may be ordered in addition to your main meal as an entree or dessert. They are also great for morning or afternoon tea, or as a predinner nibbles.

Platter of dips, crisp pita and marinated olives

Medium: 10 people \$150

Large: 15 people \$250

Plattered cheese, salami, nuts, spiced meatballs, olives, antipasti vegetables

Medium: 10 people \$200

Large: 15 people \$300

If ordered without a main meal, \$25 delivery fee.

COCKTAIL MENU

Minimum 10 people/12 bites each

Standard

\$38.00 per person (GST inclusive)

Select 6 from:

Vietnamese rice paper rolls with soy dipping sauce
Individual potato tortillas with tomato salsa
Mini rolls filled with: chicken and avocado, baby spinach/roast beef, onion relish and baby spinach
Sushi nori with smoked salmon, avocado and pickled ginger
Moroccan spiced lamb kofte with minted yoghurt
Open pastries with spinach, cheese and dill
Tart with roast tomato, ricotta, parmesan, herbs
Corn pancake topped with avocado salsa
Mini glazed chicken drumsticks

Deluxe

\$53 per person(GST inclusive)

Select 6 from:

Peking duck pancakes with hoisin and shallot

Mini bagels with rare roast beef,onion relish and baby spinach/smoked salmon,cream cheese and dill

Platter of Sydney rock oysters with lime and mint salsa and prawns with aioli

Lamb cutlet with spiced coconut crust

Atlantic salmon cakes with kaffir lime and corainder served with lemon mayonnaise

Tart with chicken,mango and mint

Chicken and pistachio balls with yoghurt and mint sauce

Mini lavosh with spiced lamb kofte,baba ghanoush and roast capsicum

Rice paper rolls with prawns,chilli and thai basil