



EASTCOAST SAILING ONBOARD MENU

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

COLD PLATTER MENUS

MENU 1

For groups of up to 5 guests, \$35 per person. For groups of 6 guests or more, \$33 per person.

- Mixed selection of gourmet rolls
- Glazed chicken drumsticks
- Platter of cheese with seasonal fruit and water biscuits

MENU 2

For groups of up to 5 guests, \$55 per person. For groups of 6 guests or more, \$50 per person.

- Selection of dips with crisp pitta
- Spiced lamb salad with honey & mustard dressing
- Chicken salad with coriander pesto
- Antipasti platter of roast and marinated vegetables
- Rocket salad with shaved parmesan, croutons and bacon
- Platter of cheese with seasonal fruit and water biscuits

MENU 3

For groups of up to 5 guests, \$60 per person. For groups of 6 guests or more, \$55 per person.

- Citrus prawns with baby rocket
- Lamb cutlets with pesto **or** Cumin crusted roast beef with onion relish
- Salmon & lime fish cakes with lemon aioli
- Salad platter: Green beans with tomato salsa & fetta, and Baby potatoes with dill
- Mixed leaf salad with roast pear, shaved parmesan & toasted pistachios
- Platter of cheese with seasonal fruit and water biscuits

MENU 4

For groups of up to 5 guests, \$88 per person. For groups of 6 guests or more, \$82 per person.

- Sydney rock oysters with lime & mint salsa
- Prawns with garlic mayonnaise
- Asian style scallops served in the shell
- Potato salad with mustard vinaigrette
- Caesar salad
- Platter of cheese with seasonal fruit and water biscuits



BARBECUE MENUS

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.

MENU 1

For groups of up to 5 guests, \$44 per person. For groups of 6 guests or more, \$38 per person.

- Gourmet sausages with BBQ onion & Dijon mustard in baguettes
- Spiced chicken skewers
- Lamb kofta with minted yoghurt
- Potato salad
- Greek Salad

MENU 2

For groups of up to 5 guests, \$71 per person. For groups of 6 guests or more, \$66 per person.

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

LIGHT OFFERINGS

These platters may be ordered in addition to your main meal as an entrée or dessert. They are also great for morning or afternoon tea, or as pre-dinner nibbles on a twilight cruise before being dropped at a restaurant of your choice.

- Selection of dips with crisp pitta and olives
\$12 per person
- Selection of cheese with seasonal fruit, water biscuits and baklava
\$14 per person

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



LIGHT OFFERINGS (cont)

For a light lunch:

- Platter of sandwiches and wraps (2 per person)
\$14 per person plus \$25 delivery

COCKTAIL MENU

For groups of 2-5 guests, \$71 per person. For groups of 6 guests or more, \$66 per person.

- Peking duck pancakes
- Prawn with garlic mayonnaise
- Panini with: Roast beef, onion relish and baby rocket; Smoked salmon cream cheese & dill
- Vietnamese rice paper rolls with chilli dipping sauce
- Mixed selection of sushi rolls (vegetarian or seafood options available)

OVERNIGHT STAY

Please note, when there is an option, the quoted price assumes that both guests will be selecting the same option. If different options are requested a \$5 surcharge per person applies.

MENU 1

\$66 per person

- Sizzling garlic prawns
- Moroccan lamb skewers
- Salad of sweet potato, roast beetroot, capsicum and snow peas
- Caesar salad
- Bread Rolls
- Platter of cheese with seasonal fruit and water biscuits

MENU 2

\$82 per person

- Barbecued chilli prawns **or** Sydney rock oysters
- New York steak with horseradish **or** Atlantic salmon with herb crust
- Salad platter with: baby potatoes with dill; Roast tomato with basil; Green beans with fetta
- Rocket salad
- Bread rolls
- Platter of cheese with seasonal fruit, water biscuits and baklava