boatique.

QUAYSIDE

PREMIUM SEAFOOD
$180 PER GUEST

Canapés

- Mediterranean vegetable tarts with Greek feta
- Assorted sushi and sashimi
- Smoked salmon tartlets

Main

- Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce
- Lamb racks roasted in maple and rosemary
- 630g lobster with tarragon butter and lemon
- Chicken breast llet with asparagus and seeded mustard cream sauce
- Sides of Tasmanian smoked salmon with capers and dill mayonnaise
- Wild mushroom, spinach and lemon risotto
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
- Selection of fresh breads

To Finish

- A selection of individual gourmet desserts with co ee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh

PORT JACKSON

SEAFOOD
$150 PER GUEST

Canapés

- Chef's selection of 3 canapés.

Main

- Platters of king prawns and freshly shucked rock oysters with lemon and seafood sauce
- Whole double smoked leg ham, carved from the bone and served with mustard selection
- Beef sirloin served with béarnaise
- Green lip mussels with angel hair in chef's own tomato and white wine sauce
- Sides of smoked salmon with capers, Spanish onion and lemon dill dressing
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
- Selection of fresh breads

To Finish

- A selection of individual gourmet desserts with co ee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh

SPINNAKER

NON-SEAFOOD
$110 PER GUEST

Canapés

- Chef's selection of 2 canapés.

Main

- Whole double smoked leg ham, carved from the bone and served with mustard selection
- Beef sirloin served with béarnaise
- Chicken llet pieces marinated in lemongrass and lime leaves on vermicelli noodles
- Wild mushroom, spinach and lemon risotto
- Salad of mixed leaves with roasted sweet potatoes, semi-sun dried tomatoes, olives & shaved parmesan
- Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream
- Selection of fresh breads

To Finish

- A selection of individual gourmet desserts with co ee and assorted teas

A l carte

$130 PER GUEST

Entree

Please choose one item

- Seafood antipasto plate of king prawns, smoked salmon and paci c oysters
- Thai beef salad with coriander and bean shoots
- Honey peppered prawns with mustard rocket
- Assorted sushi and sashimi
- Antipasto plate of cured meats, sundried tomatoes and mixed olives
- Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

Main

Please choose two items
These will be served alternately
ALL MAINS SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND FRESH BREADS.

- Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce
- Roast beef llet on potato mash
- Salmon llets with a lemon and dill dressing served on smashed potatoes
- Marinated spatchcock on vegetable ratatouille
- Herb crusted lamb rack on tomato couscous
- Chicken breast llet in a seeded mustard cream sauce with hand cut potatoes and asparagus

To Finish

- A selection of individual gourmet desserts with co ee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh

Cocktail menu

We recommend 3-4 selections for each hour of cruising.

$5 PER ITEM, PER GUEST

- Mini spring rolls with sweet chili
- Lentil and vegetable cocktail samosas with mango chutney
- Roma tomato salsa tart with baby bocconcini
- Thai style vegetarian curry pu s
- Thai sh cakes with sweet chilli
- BBQ spicy beef chipolatas
- Assorted petite pies
- Tomato and basil bruschetta

$6 PER ITEM, PER GUEST

- Thai green chicken curry pu s with sweet chutney
- Assorted petite quiches
- Tandoori chicken pizzette with cucumber and mint yogurt
- Mini tart cases with smoked salmon, avocado and crème fraiche
- BBQ Chicken skewers marinated in satay sauce
- Mediterranean vegetable tarts with Greek feta
- Cajun spiced calamari with lime and chili aioli
- Lamb kofta meatballs with yogurt dressing
- Breaded chicken pieces with Garlic aioli
- Mexican enchilada bites with guacamole sauce
- Gluten free Margherita pizzette

$7 PER ITEM, PER GUEST

- Assorted sushi and sashimi
- BBQ octopus in Asian spices
- Smoked salmon and avocado pillows with fresh dill
- Salmon skewers marinated in lemongrass and basil
- Individual Lemon chicken risotto
- Thai beef salad served with coriander and bean shoots
- Bamboo skewered prawns with lemongrass and lime leaves
- Peking wraps with cucumber, shallots and hoisin sauce
- Seared scallops served in spoon with butter & herb sauce
- Freshly shucked rock oysters with lemon & lime wedges
- Tempura Prawns with sweet chili mayonnaise
- Fisherman's basket and chips served in mini tucker boxes
- Individual mushroom risotto
- Beef or chicken sliders with melted brie & tomato relish
- Mini smoked salmon bagels with cream cheese & dill

THE CHEF'S SPECIAL

$55 PER GUEST

- BBQ Chicken skewers marinated in satay sauce
- Mini spring rolls with sweet chili
- Cajun spiced calamari with lime and chili aioli
- Tandoori chicken pizzette with cucumber and mint yogurt
- Assorted sushi and sashimi
- Mini bacon, spinach and smoked salmon quiches
- Breaded chicken pieces with garlic aioli
- Lentil and vegetable cocktail samosas with mango chutney
- Tomato and basil bruschetta

Beverage package

STANDARD BAR

$15PERGUEST / HOUR (MINIMUM 3 HOURS)

- McWilliam's Select Series Sauvignon Blanc McWilliam's Select Series
- Cabernet Merlot McWilliam's Select Series Brut
- Reserve (sparkling) Steam Rail Pale Ale
- Cascade Premium Light
- Soft drinks Orange juice Mineral
- water
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Add extras from the following bar upgrades to o er more variety for your guests. If you have speci c requests we will do our best to meet your requirements.

PREMIUM WINES

$17PERGUEST / HOUR (MINIMUM 3 HOURS)

Please select one white, one red & one sparkling

- Evans & Tate 'The Go-Between' Sauvignon Blanc
- Evans & Tate 'The Go-Between' Chardonnay

RED

- Evans & Tate 'The Go-Between' Shiraz
- Evans & Tate Breathing Space Cabernet Sauvignon

SPARKLING

- McWilliam's Selection Series Brut Reserve

DELUXE WINES

$19PERGUEST / HOUR (MINIMUM 3 HOURS)

Please select one white, one red & one sparkling

WHITE

- McWilliam's High Altitude Sauvignon Blanc
- Under & Over Pinot Gris
- Mount Pleasant Singing in the Rain Chardonnay

RED

- Chant du Midi Rosé
- McWilliam's Appellation Pinot Noir
- Under & Over Shiraz

SPARKLING

- Henkell Trocken Dry Sec
- Chant du Midi Blanc de Blancs Brut
- Sera ni & Vidotto Bollicine di Prosecco DOC

ADD SPIRITS

ADD$7PERGUEST / HOUR

- Scotch
- Bourbon
- Rum
- Gin
- Vodka

ADD SPIRITS & LIQUERS

ADD$10PERGUEST / HOUR

- Scotch
- Bourbon
- Rum
- Gin
- Vodka
- Kahlua
- Tia Maria
- Baileys

PAY AS YOU GO

Instead of a set package, you may wish to pay for drinks as you go. You can optionally pre-pay for a bar tab, or if you supply payment details beforehand we can simply tally up the total for payment at the closing
of the bar.

Alternatively your guests can purchase their own drinks with cash or credit card.

Pay as you go options incur a sta cost of $300 for each 15 guests for 4 hours of service.