

“Sailing Days” Yacht Charter Menu

Onboard Menu

Relaxed, seasonal dining designed for life on Sydney Harbour

Our menu is created to complement the rhythm of your day on the water—fresh, generous, and easy to enjoy. Served in the comfort of our spacious cockpit, or on the day bed and scatter cushions spread out on the deck, each offering is designed for relaxed grazing, shared moments, and effortless entertaining.

Chilled Prawns & House-Made Mayo

Fresh, locally sourced prawns served chilled with a classic house-made mayonnaise—simple, generous, and perfect for sharing on the harbour.

\$30 per person (minimum 2 guests)

Mixed Sashimi & Salmon Platter

A fresh selection of premium sashimi-grade fish, including delicately sliced salmon, served with soy sauce, wasabi and pickled ginger—light, clean, and ideal for a day on the water.

\$35 per person (approx. 150g)

Grazing Table Platter

A generous, beautifully presented selection designed for relaxed sharing—perfect alongside a glass of wine as you take in the harbour.

Featuring a variety of quality selections including:

Artisan-style cheeses, cured meats, crackers and crispbreads, fresh seasonal fruit, dried fruits and nuts, olives, antipasto vegetables, and dips.

\$70 (serves up to 4 guests)

Gourmet Sandwich Selection

Prepared fresh for your charter and served on artisan bread, these generous, flavourful sandwiches are perfect for a relaxed lunch on the harbour.

- Free-range egg & whole-egg mayonnaise
- Roast chicken & mayonnaise
- Tuna & lemon mayonnaise
- Roast turkey, crisp lettuce & cranberry sauce
- Leg ham & aged cheese, and English mustard

\$25 per sandwich

Fresh Salad Selection

Prepared fresh and ideal for lighter dining, these salads are generous, flavourful and perfect on their own or alongside other dishes.

- Asian chicken noodle salad with crisp vegetables & sesame dressing
- Chicken Caesar salad with cos lettuce, parmesan & croutons
- Chickpea, feta & herb salad
- Tuna Niçoise with beans, egg, olives & potato
- Rocket, roasted pumpkin & feta salad

\$25 per person (min 2)

BBQ Chicken & Seasonal Salads

Tender, marinated chicken prepared on the BBQ and served with a selection of fresh seasonal salads and crusty bread—simple, wholesome and perfect for a leisurely meal on the harbour.

\$30 per person (min 2)

Seasonal Fruit Platter

A vibrant selection of freshly sliced seasonal fruits, typically including melon, pineapple, berries and citrus—refreshing, light and perfect for enjoying on the harbour.

\$60 (serves up to 6 guests)

Bespoke Catering

If you have something special in mind, we're happy to tailor food options to suit your day—whether it's a celebration, a longer charter, or specific dietary preferences.

All menus are designed for sharing and can be tailored to your charter experience.