



## 2026 BOAT CATERING PACKAGES

### Standing Canape

7 Piece Canape Choice – 5 Snacks & 2 Substantial \$85pp

9 Piece Canape Choice – 6 Snacks & 3 Substantial \$105pp

#### Snack

Sydney Rock Oyster Shooter + Seaweed Pearls + Finger Lime (df, nf, gf) A

Oyster Mushroom Skewer + Salsa Verde (df, nf, gf)

Charred Capsicum + Borretane Onion + Black Sesame Rice Cracker (vegan, gf)

Baby Artichoke + Asparagus + Ancient Grain Tartlet (vegan, gf)

'Sfoglia Taco' + Cured Huon Salmon + Mascarpone + Yarra Valley Trout Caviar + Chive (nf) A

Waffle Tart + Yellowfin Tuna Crudo + Oscietra Caviar + Caper Furikake (df, nf) A

Blue Swimmer Crabmeat + Cucumber Tart + Salt & Vinegar Crispy Potato (nf) A

Spencer Gulf Kingfish Tartlet + Salmoriglio + Amaranth Leaf (df, nf, gf) A

Tartlet + Prosciutto di San Daniele + Pickled Rock Melon (gf, df, nf)

Slow Cooked Tajima Inside Skirt MBS 6+ Skewer + Bloody Mary Sauce (df, nf, gf)

#### Substantial

Cavatelli Pasta + Mint + Spring Peas + Chickpeas + Lemon + Parsley (nf, df)

Busiate Pasta + Wild Boar Ragu + Stracciatella (nf)

Orecchiette Pasta + QLD Tiger Prawn + Zucchini Sugo + Mint + Chilli + Pangrattato (nf, df) A

*(Gluten Free Pasta Options Available, or Risotto as pasta substitute)*

Dry Aged NSW Ulladulla Swordfish Steak + Puttanesca + Olive Crumb (nf, gf, df) A

Wagyu Smash Slider + Oscietra Caviar + Cheddar + Pickle + Potato Bun (nf) I



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### Canape + 2 Course Menu \$150pp

#### Canape Options

(select 5 canapes out of the following selection)

- Sydney Rock Oyster Shooter + Seaweed Pearls + Finger Lime (df, nf, gf) A
- Oyster Mushroom Skewer + Salsa Verde (df, nf, gf)
- Charred Capsicum + Borretane Onion + Black Sesame Rice Cracker (vegan, gf)
- Baby Artichoke + Asparagus + Ancient Grain Tartlet (vegan, gf)
- 'Sfolgia Taco' + Cured Huon Salmon + Mascarpone + Spanish Trout Caviar + Chives (nf) A
- Waffle Tart + Yellowfin Tuna Crudo + Oscietra Caviar + Caper Furikake (df, nf) A
- Blue Swimmer Crabmeat + Cucumber Tart + Salt & Vinegar Crispy Potato (nf) A
- Spencer Gulf Kingfish Tartlet + Salmoriglio + Amaranth Leaf (df, nf, gf) A
- Tartlet + Prosciutto di San Danielle + Pickled Rock Melon (gf, df, nf)
- Slow Cooked Tajima Inside Skirt MBS 6+ Skewer + Bloody Mary Sauce (df, nf, gf)

#### Main (choose two for alternate drop or one for single drop)

- Chargrilled Ulladulla Swordfish + Puffed Buckwheat Furikake + Fioretto + Seaweed & Caper Butter (gf, nf) A
- Grilled WA Rock Lobster Tail + Scallop Nduja Butter + Asparagus + Lemon (gf, nf) A
- Slow Cooked Tajima Wagyu Skirt Steak MBS 6 + Pickled Dutch Carrots + Red Wine Carpione + Jus (gf, nf, df)

#### Dessert (choose two for alternate drop or one for single drop)

- Warm Pear Crostata + Vanilla Pastry Cream + Fior di Latte Gelato (nf)
- Stracciatella Basque Cheesecake + Fuyu Persimmon + Bellei Saba (nf, gf)
- Cacao Barry 'Inaya' Chocolate Souffle Tart + Fior di Latte Gelato (nf)



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### 3 Course Menu \$125pp

#### Entree (choose two for alternate drop or one for single drop)

'Caponata Salad' + Marmande & Grape Tomatoes + Filetti di Melanzana + Papacelle Peppers + Muscatels + Crispy Chickpeas + Pine Nuts + Basil + Baby Celery (vegan, gf)

Qld Cairns Coral Trout Crudo + Bloody Mary Salsa + Puffed Risotto Crisps + Celery Leaf + Lemon (nf, df, gf) A

Burrata + Nduja + Figs + Sour Cherries (nf, gf)

#### Main (choose two for alternate drop or one for single drop)

Chargrilled Ulladulla Swordfish + Puffed Buckwheat Furikake + Fioretto + Seaweed & Caper Butter (gf, nf) A

Grilled WA Rock Lobster Tail + Scallop Nduja Butter + Asparagus + Lemon (gf, nf) A

Slow Cooked Tajima Wagyu Skirt Steak MBS 6+ + Pickled Dutch Carrots + Red Wine Carpione + Jus (gf, nf, df)

#### Dessert (choose two for alternate drop or one for single drop)

Warm Pear Crostata + Vanilla Pastry Cream + Fior di Latte Gelato (nf)

Stracciatella Basque Cheesecake + Fuyu Persimmon + Bellei Saba (nf, gf)

Cacao Barry 'Inaya' Chocolate Souffle Tart + Fior di Latte Gelato (nf)



## 2026 BOAT CATERING PACKAGES

### Platter Menu & Add Ons

(Platters are a suggested grazing size for 10 people)

#### Panini Calabrese *(large round sourdough bread)*

Mixed Pickled & Grilled Vegetables + Butter Lettuce + Basil Pesto \$60

Smoked Huon Salmon + Rocket + Mascarpone + Lemon + Parsley A \$60

Salami Finocchiono Sopressa + Provolone + Basil Pesto \$60

Prosciutto di San Danielle + Marmande Tomato + Stracciatella \$60

#### Cheese Platter

A selection of 3 Italian cheeses, Flatbread & Fruit Loaf + Quince Paste & Condiments \$210

#### Vegetable Antipasto Platter

Marinated olives, grilled seasonal vegetables, a selection of toasted bread \$190

#### Charcuterie Antipasto Platter

A selection of 3 premium Italian cured meats, Pickled Vegetables & Grissini \$240

#### Oscietra Caviar Platter

50gm Premium Oscietra caviar + Toasted Blini's + Egg Yolk Jam + Crème Fraiche I \$240

250gm Premium Oscietra caviar + Toasted Blini's + Egg Yolk Jam + Crème Fraiche I \$960

#### Seafood Antipasto Platter

Moreton Bay bugs, King prawns, Sydney Rock oysters, Lemon & Condiments A \$320

#### Chef on Board (Requirement for all menu options except platters)

Per Hour (Minimum Hire Period of 4 Hours) \$75 p/h

#### Waiters on Board

Per Hour (Minimum Hire Period of 4 Hours) \$65 p/h