



Boat Charters dot Sydney ONBOARD MENU

Below is a selection of lunch boxes, gourmet platters, barbecue and cocktail menus available for your charter. Our catering flexible and can also customise a menu to suit your needs. Vegetarian or gluten free options available on request.

BARBECUE MENU- Selected Vessels Only *(For a minimum of 8 guests)*

Money Saver *\$12 per person*

Sausages
Fresh Bread
Sauces
Potato chips

Sausage Sizzle with Kebabs *\$23 per person*

Sausage sizzle plus
Lemon chicken kebabs,
Morrocan chicken kebabs,
Fresh herb garden salad,
Assorted breads

Gourmet *\$43.00 per person*

Gourmet sausages with bbq onions, baguette and condiments
Spice rubbed chicken skewers
Mini beef burger with tomato relish and swiss cheese
Potato salad with crispy bacon and shallot
Greek salad
Chocolate fudge brownies

Surf and Turf *\$50.00 per person*

Mini steak sandwich with roast tomato, mustard mayonnaise and rocket
Peri peri prawns
Spiced rubbed chicken skewers
Saffron potato salad with sundried tomato, capers and parsley
Tangy slaw with cherry tomato, cucumber, radish, capsicum, mint
Baklava with strawberries

Optional extra: Platter of prawns with aioli (Market price on request)

LUNCH BOX MENU

Minimum 6 people

Regatta:

\$22.00 per person

Baguette with triple smoked ham, tomato, cheddar cheese, Dijon mustard and rocket
Tortilla wrap with spiced chicken breast, roast capsicum, avocado and salad
Roast vegetable frittata
Apple crumble slice

Spinnaker:

\$27.00 per person

Poppyseed bagel with pastrami, swiss cheese, cabbage relish, dill pickle
Tortilla wrap with roast chicken breast, poached egg, bacon, parmesan, cos and aioli
Tart with roast tomato, ricotta, parmesan, herbs
Triple fudge brownie

Mariner:

\$35.00 per person

Gourmet rolls:

Rare roast beef, tomato, brie, onion relish and salad
Turkey breast, avocado, cranberry relish and salad
Raspberry and macaroon slice

Salad boxes: Minimum order of 6 per selection

Moroccan couscous with roast pumpkin, capsicum, cherry tomato, olives, mint and tangy dressing
Felfel with baba ghanoush, cherry tomato, cucumber, olives and salad leaves
Asian noodle with sesame dressing
Vietnamese chicken and rice noodle with lime and coriander
Moroccan lamb kofte with Greek salad and spiced yoghurt
Char grilled chicken breast, cos, bacon, egg, shaved parmesan and aioli
Salad Nicoise; tuna, cherry tomato, potato, green beans, olives and herbed mayonnaise
Tandoori chicken, baby spinach, cherry tomato, capsicum, mint and yoghurt
Thai beef with vermicelli, tomato, cucumber, mint, Thai basil and capsicum
BBQ pork with crunchy noodles and tamarind dressing
Portuguese tart

Optional extra: Platter of prawns with aioli (Market price on request)

PLATTERED MENU

Harbourside

\$35 per person

Selection of petite baguettes, bagels, rolls and wraps with gourmet fillings and our in-house
relishes
Tart with roast tomato, leek, ricotta, parmesan and herbs

Spiced buffalo wings with ranch dressing
Seasonal fruit platter

Tradewinds

\$43.00 per person

Selection of dips with pitta crisps
Pork and rosemary balls with roast capsicum salsa
Prawn salad with oregano, parsley, lemon zest and chilli
Marinated mussels with herb salsa
Mini burritos with beef, cheddar and black bean
Arancini balls with bocinccini and basil
Marinated fetta and olives
Mini stuffed peppers
Saffron potatoes with sundried tomato, capers and parsley
Turkish bread and olive sour dough baguette
Seasonal fruit with baklava

Aquatic

\$47.00 per person

Ploughmans Lunch

Triple smoked ham off the bone
Spice rubbed beef fillet
Scotch eggs with thyme and parmesan crust **OR** pork and veal terrine
Individual egg, bacon and leek pies
Maffra cheddar
Selection of pickled onions, cucumbers, dill pickle
Sour dough breads
Potato salad with shallot, dill, capers and crispy bacon
Selection of bite size sweet selections with strawberries

Cruising

\$60.00 per person

King prawns with lemon and parsley pesto
Salad of char grilled marinated chicken breast with baby spinach, cherry tomato and olives
Tart with caramelised onion, fetta and kale
Moroccan salad with roast carrot and sweet potato with aromatic spices and coconut
Wild rocket with balsamic roast pear, shaved parmesan and toasted almonds
Selection of breads
Platter with cheese, seasonal fruit, quince paste and water biscuits

Blue Water

\$80.00 per person

(please note 1 of these can be substituted with a beef or chicken option on request)

Oysters with lime and mint dressing
King prawns with lemon grass mayonnaise
Char grilled scallops with corn salsa and coriander pesto
Char grilled Atlantic salmon with mango and avocado
Minted potato salad with sugar peas and tangy dressing
Wild rocket with pear, shaved parmesan and toasted walnuts

Woodfire breads
Platter of cheese, seasonal fruit and water biscuits
Petite fours selection

Optional extra: Platter of prawns with aioli (Market price on request)

GRAZING PLATTERS

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.

Each platter serves 15p + as canapés

Antipasto (vegetarian) – A selection of char grilled capsicum, eggplant and artichoke hearts, assorted olives, semi dried tomatoes, dolmades and more!

Accompanied by a complimentary Turkish bread loaf!

\$99.00

Cheese & Antipasto Platter The same assortment of vegetarian antipasto as described above, Tasmanian Heritage Brie, Ashgrove Vintage Cheddar, Tasmanian blue vein cheese and Ambrosia. Accompanied by a complimentary Turkish bread loaf!

\$99.00

Meat & Antipasto Platter – The same assortment of antipasto as described above, Danish salami, ham deluxe, pancetta and rare roast beef. Accompanied by a complimentary Turkish bread loaf!

\$99.00

Mezza Platter – A trio of gourmet dips – hommus, babaganoush and Slices red caviar dip served with semi dried tomatoes, marinated and fetta stuffed olives and bite size pieces of Turkish bread, perfect for dipping!

\$79.00

SUSHI PLATTER

Medium: 10 people (32 pieces) \$60.00

Large: 15 people (50 pieces) \$80.00

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

COCKTAIL MENU

Minimum 10 people/12 bites each

Standard

\$50.00 per person

Select 6 from:

Vietnamese rice paper rolls with noodle salad and mint

Petite potato rosti topped with smoked salmon, cream cheese and dill

Gourmet chicken and tarragon sandwich

Olive sour dough crouton topped with rare roast beef, onion relish and brie

Ratatouille tart with roast tomato and rosemary

Nori rolls with smoked salmon, avocado, pickled ginger

Crab and coconut cakes topped with mango and avocado salsa

Fish cakes with kaffir lime and aioli

Pork balls with rosemary and fennel with roast capsicum relish

Peking duck pancakes with hoisin and shallot

Deluxe

\$60.00 per person

Select 6 from:

- Freshly shucked oysters with soy, mirin, pickled ginger and shallot
- Spiced prawns with lime aioli
- Peking duck pancakes with hoisin and shallot
- Arancini balls with shitaki mushrooms
- Tart with prosciutto, blue cheese and fig jam
- Mini burritos with beef, black bean and cheddar
- Moroccan lamb kofte with spiced yoghurt
- Petite fritattas with chorizo, potato, capsicum and herbs
- Mini bagel with spice rubbed beef fillet eggplant relish and baby spinach
- Stuffed mini jalapeno peppers with coriander salsa

Premium Canapes

Extra \$4.00 per canapé

- Spice rubbed lamb cutlet with smoked eggplant relish
- Mini box with Thai prawn and mango salad with lime and lemon grass mayonnaise

Sweet Selection

\$6.00 per person - 3 pieces each

Petite fours selection