

Catering Packages

Let us cater for your day on the harbour! Take the hassle out BYO and let us handle your food for the day. Catering Packages are additional cost but we have worked hard with local suppliers to bring you the freshest options for your harbour charter, at a competitive price.

You are welcome to BYO for a flat fee of \$150 AUD.

BAGUETTES

Regular: \$83 (12 half portions)

Large: \$143 (20 half portions)

Extra Large: \$203 (30 half portions)

The Favourites Package

- Rare roast beef with mascarpone horseradish, BBQ relish & fresh watercress
- Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion
- Roasted mushroom with eggplant, peppers, spinach & avocado
- Chicken with garlic & lemon aioli, roasted onion, housemade tabouli

The Farmer Package

- Roast Turkey with roasted onion, beetroot relish, havarti cheese, red pepper mayo & spinach
- Double smoked ham with tomato chutney, provolone cheese, avocado & baby spinach
- Chicken with garlic & lemon aioli, roasted onion, housemade tabouli
- Brie cheese with roasted peppers, olive tapenade & fresh rocket

The Fisherman Package

- Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion
- Sicilian tuna with semi dried tomatoes, olives, mayonnaise & rocket
- Brie cheese with roasted peppers, olive tapenade & fresh rocket
- Roasted mushroom with eggplant, peppers, spinach & avocado

ANTIPASTO & CHEESES

Australian Artisan Platter Package

Cheese: A selection of 3 local Australian cheeses

Brie, Blue and cheddar.

Cured Meats: Smoked ham, salami, turkey and prosciutto.

- **Regular:** \$107 (6 people)
- **Large:** \$155 (10 people)

European Gourmet Platter Package

Cheese: Fromage d'affinois, Manchego, Premium blue cheese,

Goats chevrette

Cured Meats: Truffled sopressa, San Daniele prosciutto, Bresaola, Wagyu beef, Jamon serrano

Pate: Duck and orange pate

Antipasto: Olives and mixed antipasto

- **Regular:** \$131 (6 people)
- **Large:** \$167 (10 people)

Premium Cheese Selection Package

Cheese: Selection of international premium cheeses

Please enquire what is available as some of our premium cheeses are seasonal

Extras: Fresh seasonal fruit, muscatels, quince paste, dark chocolate and nuts

- **Regular:** \$240 (10 people)
- **Large:** \$360 (16 people)

Premium Cured Meat Package

Cured Meats: Bresaola, Truffled sopressa, San Daniele prosciutto, Fennel and garlic sopressa, Wagyu beef, Double smoked bone leg ham, Jamon serrano aged 18 months.

Antipasto: Olives and mixed antipasto

- **Regular:** \$131 (6 people)
- **Large:** \$155 (10 people)

BBQ OPTIONS

Your choice of meat, freshly cooked on the BBQ & served with a rocket & parmesan salad and fresh bread rolls.

- Gourmet Sausages freshly cooked on the BBQ. Vegetarian/Vegan/GF option available \$15 pp
- Homemade Wagyu Beef Burgers cooked on the BBQ, Chicken/Vegetarian/ Vegan/GF option available \$20 pp
- Mixture of burgers and sausages \$25 pp
- Mixed Kebabs: \$25 pp

BYO food & drink

- BYO FEE: \$150 (flat fee)
- Includes crockery, cutlery, cups, BBQ with utensils and eskies. BYO ice, drinks and food