



Luxury
chartering
reimagined.

Food Menu

Our menu has been designed by our Executive Chef to highlight fresh, local produce with mouthwatering flavour. From Grazing Platters to share or Deluxe Catering Packages, our menu includes options for every event type.



DELUXE

139 PER PERSON | Includes A Chef Onboard

GRAZING BOARD

(GF OPTIONAL)

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt & nasturtium

KARAAGE CHICKEN (DF)

(1 Serve)

With gochujang and roasted garlic aioli, and fried shallots

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly & milk, served inside scallop shell

HOUSE SMOKED LAMB RIB

(1 Serve)

House smoked lamb rib, dry rubbed and served with fresh chimichurri and lemon cheeks

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

SYDNEY ROCK OYSTERS (NSW) (GF)

(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette

BEEF BRISKET TACOS

(1 Serve)

Radish, Pico de Gallo, jalapeño, served on a petite hard shell taco

BAKED ROCK LOBSTER (DF)

(1 serve) (GF OPTIONAL)

Gem lettuce, American cheddar, tomato relish on a soft brioche

Rates are exclusive of GST. Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.

PREMIUM

99 PER PERSON

FRESH SCALLOP & SNAPPER KOKODA

(1 Serve)

Fresh scallop and snapper kokoda, lightly pickled red onion, coconut jelly and milk, served inside scallop shell

YELLOWFIN TUNA (GF, DF)

(1 Serve)

Hibachi-seared yellowfin tuna tartare, fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt and nasturtium

POACHED CHICKEN SANDWICH

(1 Serve)

Poached free-range chicken, fennel and corn with house-roasted garlic aioli on brioche

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Shortbread Tart, Whipped Goat Cheese, Hazelnut, Saffron, Amaretto Honey Tartlet

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Petit charcoal tart, wagyu beef bresaola, truffle crème fraîche, chive & parmesan crunc

HOUSE SMOKED PROSCIUTTO ROLL

(1 Serve)

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)

(1 Serve)

Yuzu Gel, Cos Lettuce and Yuzu Kosho Mayo



GOLD

79 PER PERSON

CHICKEN CHORIZO SKEWER (GF)

(2 Serves)

Twice-cooked Bangkok-style pork belly skewer with chilli caramel, crushed rice, pickled onions

BUTTER LETTUCE & PRAWN PARCEL

(GF, DF) (1 Serve)

Yuzu gel, cos lettuce and yuzu kosho mayo

WAGYU BEEF BRESAOLA & TRUFFLE TART

(2 Serves) (GF, DF OPTIONAL)

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

GOAT CHEESE TARTLET (VEG)

(1 Serve)

Shortbread tart, whipped goat cheese, hazelnut, saffron, amaretto honey tartlet

HOUSE SMOKED CHICKEN ROLL

(2 Serves) (PROSCIUTTO OPTION AVAILABLE)

Roasted garlic skordalia, semi-dried tomato, pickled fennel and fried rosemary

KIDS

39 PER PERSON

HAM & CHEESE SANDWICH

(1 Serve)

Smoked ham, Swiss cheese, on a dinner roll

SEASONAL FRUIT SKEWERS

(1 Serve)

A selection of fresh seasonal fruits with honey

BLT SANDWICH

(1 Serve)

Triple smoked bacon, guacamole, gem lettuce, tomatoes, and roasted garlic mayo



PLATTERS & FRESH SEAFOOD

GRAZING BOARD 169

(Serves 8-10)

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and sun dried tomatoes.

SUSHI PLATTER (GF) 169

(Serves 8-10) (GF OPTIONS AVAILABLE)

Assorted fresh sushi with vegetarian options

VEGA MEZZE PLATTER (VG) 149

(Serves 8-10)

Classic hummus, beetroot & lemon myrtle hummus, falafel, fire-roasted capsicums, dolmades, onion bhaji, pickled grapes, fried cauliflower & cucumbers, fresh & fried flatbread on the Side

SYDNEY ROCK OYSTERS (GF) 89 (Per dozen) (NSW)

Sydney Rock Oysters with prosecco shallot mignonette

PRAWN PLATTER (GF, DF) 169 (Per kg)

King prawns, served on ice with lemon wedges, house-made cocktail sauce, citrus aioli, and a touch of fresh herbs for a light elegant finish

SHARED SEAFOOD PLATTER (GF, DF) 395

(Serves 8-10)

Hokkaido scallops, cooked Titan prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters served with lemon and chardonnay mignonette.

GOURMET SANDWICH PLATTER 179

(20 pcs) (GF OPTIONS AVAILABLE)

BLT sandwich, triple smoked bacon, guacamole, gem lettuce, tomatoes and roasted garlic aioli

House Smoked Chicken Roll

(PROSCIUTTO OPTION AVAILABLE)

Roasted garlic skordalia, semi-dried tomato, pickled fennel & fried rosemary

Poached Chicken Sandwich

Poached free-range chicken, fennel & corn with house-roasted garlic aioli on brioche

FRUIT PLATTER (GF,DF,VG) 139 (Serves 8-10)

A gourmet selection of fresh seasonal fruit

DESSERT PLATTER 149 (Serves 8-10)

(GF OPTIONAL)

A selection of desserts from the chef

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Beverage Menu

YOT Club Sydney is fully licensed with full bar and cocktail service available. Choose between an unlimited drinks package, setup a bar tab or drinks on consumption..



COCKTAILS

Aperol Spritz	22
Lychee Martini	25
Classic Mojito	25
YOT Club Sydney Signature	25

BASIC SPIRITS

Tom Likker Craft Vodka	13.5
Bombay Sapphire Gin	13.5
Jack Daniels Bourbon	13.5
Bundaberg Rum	13.5
Bacardi Rum	13.5
Canadian Club Whisky	14
Patron Silver Tequila	14
Dewars 12yr	14

TOP SELF SPIRITS

Glenfiddich 12	16
Hendrick's Gin	16
1800 Coconut Tequila	20
Patron El Cielo	35
Grey Goose Altius	35
Johnnie Walker Blue	45
Don Julio 1942	50
Hennesy XO Cognac	55

BEERS, CIDERS, AND SELTZERS

YOT Lager	12
Sommersby Apple Cider	13
Corona	13
Stone & Wood Pacific Ale	14
Hard Fizz Seltzer	14
CBCo Ginger Beer	14
Stella Artois	14

ON TAP

YOT Lager	12
Stone & Wood Pacific Ale	14

BUBBLES

Veuve D'Argent Blanc de Blancs Brut	13/60
Moët & Chandon Brut	175
Veuve Clicquot Brut Champagne (Yellow Label NV)	175
Moët Ice (on request)	200
Dom Perignon, Vintage Champagne	625

NON-ALCOHOLIC

Soft Drinks & Juice	5
Red Bull	7
Heaps Normal Non-Alcoholic Craft	10

ROSÉ

St Hallett Rosé	13 / 62
Minuty M Rosé	70
La Vieille Ferme Rosé	13/62

WHITE WINE

Marty's Block Sauvignon Blanc (SA)	13 / 60
Marty's Block Chardonnay (SA)	13 / 60
West Cape Howe Pinot Grigio (WA)	13 / 60

DRINKS PACKAGES

Sit back, relax, and sip your favourites with our all-inclusive drinks package.

DIAMOND

3 Hours 130 per person

4 Hours 155 per person

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Sommersby Apple Cider
Hard Fizz Seltzer
Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Bacardi Carta Blanca Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Rye
Bacardi Spiced Rum

WINES & SPARKLING

Veuve D'Argent Brut
Mud House Sauvignon Blanc
Katnook Chardonnay [Vegan]
Mud House Pinot Grigio
St Hallett Rosé
Minuty M Rosé

PREMIUM SPIRITS

Grey Goose Vodka Hendrick's
Gin
Glenfiddich 12
Assortment of Hard Fizz Seltzer
Matso's Ginger Beer

PLATINUM

3 Hours 105 per person

4 Hours 125 per person

BEERS & CIDERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Sommersby Apple Cider
Heaps Normal (Non-Alcoholic Beer)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Bacardi Carta Blanca Rum

WINES & SPARKLING

Veuve D'Argent Brut
Mud House Sauvignon Blanc
Katnook Chardonnay [Vegan]
Mud House Pinot Grigio
St Hallett Rosé
Minuty M Rosé

Johnny Walker Black Label
Jack Daniels Bourbon
Canadian Club Rye Bacardi
Spiced Rum

GOLD

3 Hours 75 per person

4 Hours 90 per person

BEERS & CIDERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Hello Sunshine Cider
Heaps Normal (Non-Alcoholic Beer)

WINES & SPARKLING

Veuve D'Argent Brut
Mud House Sauvignon Blanc
Katnook Chardonnay [Vegan]
Mud House Pinot Grigio
St Hallett Rosé
Minuty M Rosé



MIXOLOGIST

For a wider range of cocktails, ask us about a designated mixologist for your cruise. **500**

- CAPRIOSKA 24

Tom Likker Craft Vodka, fresh lime, juice, simple syrup, soda.

- FRENCH 75 24

Bombay Sapphire Gin, lemon juice, prosecco.

- PALOMA 24

Patron Silver, lime juice, grapefruit, soda.

- OLD FASHIONED 24

Maker's Mark, bitters, sugar, orange twist

- LONG ISLAND ICED TEA 24

Bombay Sapphire Gin, 42 Below Vodka, Cazadores, Bacardi Blanca, triple

- WATERMELON MARGARITA 24

Patron Silver, triple sec, fresh watermelon, lime, agave, mint.

- PEACH TEA COSMO 24

Tom Likker Craft Vodka, mango liqueur, orange, lime, peach bitters

- SUMMER SPLICE 24

Midori, Malibu, pineapple, lychee, passionfruit, coconut cream.

- MELONTINI 24

Grey Goose White Peach & Rosemary, St. Germain, fresh watermelon, lime, mint.

- GOLDEN GOOSE 24

Grey Goose, St. Germain, red ruby grapefruit, Red Bull Tropical, mint, peach bitters.



DIAMOND DRINKS OFFERINGS

Indulge with the finest spirits onboard all our private vessels. Prices are per nip.

- PATRÓN EL CIELO 35

A new prestige silver tequila unlocking the naturally sweet flavors of agave while achieving a light, fresh, and ultra-smooth finish.

- JOHNNIE WALKER BLUE 45

Rare, mature Malt and Grain Scotch Whiskies presenting a multi-layered symphony of flavors. Balanced notes of chocolate, hints of grass and malt, with a finish of floral, spice, smoke, and honey.

- GREY GOOSE ALTIUS 35

Experience the height of luxury. Combining spring water from the French Alps and soft winter wheat from Picardie, Grey Goose Altius recreates the extraordinary, natural effects of high-altitude temperatures to yield a remarkably smooth vodka with subtle hints of minerality.

- HENNESSY XO CAGNAC 55

A deep, rich blend of over 100 eaux-de-vie aged up to 30 years. Full-bodied and warming, with notes of candied fruit, dark chocolate, and spice. Bold, complex, and unmistakably refined.

- DON JULIO 1942 50

An iconic añejo tequila, aged for a minimum of two and a half years in oak barrels. Velvety smooth with layers of warm oak, vanilla, and roasted agave. A true celebration of craftsmanship.

- 1800 COCONUT TEQUILA 20

A tropical twist on classic tequila. 100% blue agave infused with natural coconut flavor, offering a smooth, slightly sweet finish that's perfect for sipping or mixing.

Rates are exclusive of GST.

