



Charter Menus

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Our delicious food is prepared by professionals in our commercial kitchen and will be cooked fresh onboard. We are a Gold Licence member of the Restaurant and Catering Association of Australia.

Please note there is a minimum charge of \$500 for catering.





Buccaneers BBQ

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.



Chicken Skewers

Tasty chicken skewers marinated in honey and soy.



Thin Sausages

Tasty butcher style beef sausages.

Vegetable Skewers

Char-grilled vegetable skewers with mushroom, capsicum, red onion, pineapple, zucchini and cherry tomato.

Sliced Onions

Served with your choice of 4 salads, handmade using premium ingredients:

- ◆ Freshly prepared garden salad with assorted mixed leaves, cherry tomatoes, mushroom, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Freshly Baked Bread Rolls, **Condiments** - Includes salt and pepper, mustard and sauces.

Optional Extra

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Individual Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.





Pirate Pete's Favourite Roast *A Hearty Meal for Hungry Pirates*

Prime Roast Beef

Guaranteed to be tender, juicy and delicious.
Accompanied by our very own home-style gravy and caramelised onions.



Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze.

Chicken

Mouthwatering, slow roasted marinated chicken drumettes.

Served with 4 salads, handmade using premium ingredients:

- ◆ Freshly prepared garden salad with assorted mixed leaves, cherry tomatoes, mushroom, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Steaming Hot Jacket Potatoes with lashings of sour cream.

Condiments - Includes butter portions, gravy, salad dressings, salt and pepper.

Optional Extra

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Individual Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.





Sizzling Seafood BBQ

Hot skewered garlic king prawns

Six hot skewered King prawns in a garlic and parsley infused butter.



Seasoned Barramundi Fillets

Barbequed barramundi fillets (300 grams) seasoned with garlic, butter and lemon wedges.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.



Vegetable Skewers

Char-grilled vegetable skewers with mushroom, capsicum, red onion, pineapple, zucchini and cherry tomato.

Sliced Onions

Served with your choice of 4 salads, handmade using premium ingredients:

- ◆ Freshly prepared garden salad with assorted mixed leaves, cherry tomatoes, mushroom, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon salad

Freshly Baked Bread Rolls, Condiments: Includes salt and pepper, mustard and sauces.

Optional Extra

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Individual Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.





Seafood Extravaganza

Fresh Premium Oysters

The freshest produce available at the markets on the day.



King Prawns - We only buy the best quality available on the day of your charter.

Smoked Salmon

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze



Cold Sliced Meats - Salami and roast beef.

Chicken

Mouthwatering, slow roasted marinated chicken drumettes. A guaranteed crowd pleaser.

Served with your choice of 4 salads, handmade using premium ingredients:

- ◆ Freshly prepared garden salad with assorted mixed leaves, cherry tomatoes, mushroom, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Freshly Baked Bread Rolls.

Condiments- Fresh lemon wedges, seafood, dressings, butter portions, salt and pepper.

Optional Extra

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Individual Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.





Surf and Turf

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.



Fresh Premium Oysters

Freshly shucked oysters straight from the markets served with lemon wedges.



King Prawns

We only buy the best quality available on the day of your charter.



Chicken

Mouthwatering, slow roasted marinated chicken drumettes. A guaranteed crowd pleaser.

Served with your choice of 4 salads, handmade using premium ingredients:

- ◆ Freshly prepared garden salad with assorted mixed leaves, cherry tomatoes, mushroom, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ Asian Hokkien noodle salad with crisp greens and a light Asian style dressing
- ◆ Tandoori chicken salad
- ◆ Prawn and mango salad with egg noodles
- ◆ Tomato and bocconcini salad with fresh herbs
- ◆ Caesar salad with crispy bacon
- ◆ Italian pasta salad with a tomato and onion pomodoro sauce, fetta, olives and seasonal vegetables
- ◆ Gourmet Greek salad
- ◆ Special potato, egg and bacon Salad

Freshly Baked Bread Rolls.

Condiments: Fresh lemon wedges, seafood, tomato and BBQ sauce, dressings, butter, salt and pepper.

Optional Extra

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Individual Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.





Affordable Finger Food Menu No 1

Full Meal (12 portions)
Light Meal (6 portions)



Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Sesame prawn toast

Bites of King prawn with toasted sesame seeds on crispy toast.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Vegetable mini spring rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

Cocktail samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)

Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

Zucchini flan tartlets

These zucchini flan tartlets are made without pastry. (v)

Mini supreme pizza

Red and green capsicum, diced ham and cheese on a tomato base.

Tasty meat balls

100% Australian beef. Served with tomato and barbeque sauce.

Cocktail sausage rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling perfect for vegetarians.





Affordable Finger Food Menu No 2

Full Meal (12 portions)

Light Meal (6 portions)

NOODLE BOX: Potato Wedges

Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)



Honey & Soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.



Salmon mornay profiteroles

Delicious profiteroles filled with tasty salmon mornay.

Selection of gourmet vol-au-vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood Mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)



Curried beef pastizzi

Handmade crispy flaked pastry filled with lean beef, curry, and tomato puree and vegetables.

Mini lamb and rosemary pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth. The tastiest party pies in Sydney!

Cocktail samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)



Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Vegetable mini spring rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

Cocktail sausage rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling.

Sesame prawn toast

Bites of King prawn with toasted sesame seeds on crispy toast.

SOMETHING SWEET

Chocolate mud cake squares - Bite size pieces of chocolate mud cake.





Premium Finger Food Menu

Full Meal (12 portions)

Light Meal (6 portions)

NOODLE BOX OPTIONS

- ◆ **Hokkien salad noodle box**
Crisp shredded vegetables with Hokkien noodles dressed with a light Asian style sauce (v)
- ◆ **Potato wedges served in a noodle box**
Hot potato wedges with a paprika dusting served with a dollop of sour cream.(v)

Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter



Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic.

Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)



Vegetable frittata

Tasty frittata fingers made with roasted vegetables. (v)

Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli sauce.

Salmon mornay profiteroles

Delicious profiteroles filled with tasty salmon mornay.



Curried beef pastizzi

Handmade crispy flaked pastry filled with lean beef, curry, and tomato puree and diced vegetables.

Mini lamb and rosemary pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth. The tastiest party pies in Sydney!

Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Selection of gourmet vol-au-vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)

Honey & soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.



Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

SOMETHING SWEET

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!

Individual serve pavlova with fresh fruits topped with fresh cream and seasonal fruit.





Gourmet Canapés Menu

Full Meal (12 portions)

Light Meal (6 portions)

NOODLE BOX OPTIONS (choose up to two)

- ◆ **King Prawn and mango noodle box (New!)**
Mango and King prawn salad tossed through egg noodles and served in a noodle box.
- ◆ **Tandoori chicken noodle box (New!)**
Marinated chicken pieces served with fresh vegetables topped with a dollop of yoghurt.
- ◆ **Thai beef salad noodle box**
Tender strips of beef served in a classic Thai beef salad
- ◆ **Potato wedges served in a noodle box**
Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)



Salt and Pepper Calamari

Delicious "Pineapple cut" calamari pieces lightly battered with salt & pepper seasoning. Served with a sweet chilli dipping sauce.

Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

Honey & soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy



Vegetable frittata

Tasty frittata fingers made with roasted vegetables. (v)

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.



Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic. Watch them disappear!

Garlic prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter



Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)



SOMETHING SWEET

Cookies and Cream Cheesecake

An individual serving of a very popular baked cheesecake loaded with chocolate biscuit pieces and drizzled with white chocolate.

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with custard. Watch them disappear!



Fruit Platters

Seasonal fresh fruit platter.





Gluten Free Menu

Garlic prawn skewers

Six hot skewered King prawns in a garlic and parsley infused butter.



Thai beef salad noodle box

Tender strips of beef served in a classic Thai beef salad



Vegetable Skewers

Char-grilled vegetable skewers with mushroom, capsicum, red onion, pineapple, zucchini and cherry tomato.

Thai fish cake with sweet chilli dip

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

Malaysian chicken satay skewer

Tasty handmade chicken skewers marinated in a Malaysian style satay sauce.



Chicken party pie

Tasty chicken pie made with gluten free pastry.

Peach and passionfruit cheesecake

A smooth and creamy individual baked cheesecake on a gluten free biscuit crumb base topped with peach and passion fruit.

Jaffa Slice

A marbled flourless chocolate and moist poached orange cake made with almond meal and finished with chocolate ganache.

*Full Meal (All items) - Includes GST
Minimum of ten guests
No children's' prices for gluten free meals.*





Drinks Options

Soft drink and Juice
Unlimited all inclusive beverage package available Includes RSA bar staff
Beer upgrade - : Crown Lager, Boags Premium, Becks (per person, per hour)
Cash bar option Wine by the glass Bottle of standard local beer Bottle of premium beer Soft Drink
Consumption Bar Our staff will keep a record of drinks served during the cruise and a bill will be presented at the end for settlement via cash or credit card.
Dry Till You nominate and pre-pay an amount that you wish to allocate (e.g. \$500.00). We will notify you when this limit is approaching. You may then nominate an additional amount or cash bar service only.
RSA bar staff Cash, Consumption and Dry Till options require the services of RSA bar staff. One is required for groups of up to 50 and two are required for groups > 50.

List of Beverages

White Wine

- The Vines Semillon Sauvignon Blanc
- The Vines Chardonnay Semillon
- Sparkling - The Vines NV Brut Cuvee

Red Wine

- The Vines Shiraz Cabernet Merlot

Beer

- Tooheys Extra Dry
- Cascade Light
- Victoria Bitter

Soft Drinks - Coke, Diet Coke, lemonade

Juices - Apple and orange juice

Water - Bottled water

