



FOOD & BEVERAGE MENU

ALLERGY NOTICE

While our chefs will do everything possible to cater to dietary needs wherever possible, please note that our kitchen / galley also prepares food containing nuts, gluten, dairy, seafood and other common allergens. While we do our best to avoid cross-contamination, we can't guarantee it. If you or your guests have a serious allergy, please let us know in advance and proceed with caution.

SILVER CANAPÉS

\$99 pp

Approximately 10 canapés per guest served in total

Small Canapés

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Short Rib and Brisket Burger

Pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

GOLD CANAPÉS

\$125 pp

Approximately 12 canapés per guest served in total

Small Canapés

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V)

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

PREMIUM CANAPÉS

\$140 pp

Approximately 14 canapés per guest served in total

Small Canapés

Handmade Sushi

A variety of sushi styles and flavours. (V, GF, DF, VE option)

Hiramasa Kingfish Ceviche

Sweet corn, micro coriander, tortilla crisp. (GF)

Prosciutto di Parma on Rye Toast

Prosciutto di Parma, whipped parmesan, and rosemary on a crisp rye base. (GF optional)

Bamboo Shoot and Mixed Mushroom Dumpling

Handmade dumplings filled with sautéed mushrooms and garlic chives, served with a chilli and fresh lime dipping sauce. (DF, GF optional)

Saffron, Caramelised Leek and Smoked Fior di Latte Arancini

Crispy risotto balls with AAA-grade saffron, served with creamy truffle aioli and parmesan. (V) 2 per guest

Substantials

Honey-Garlic and Lemon Chicken Skewers

With spring onion and sesame seeds. (GF, DF)

Battered Rock Flathead Fillets

Deep-fried flathead fillets in crisp, light batter, served with lilliput caper tartare and fennel fronds.

Pumpkin Raviolo

Pumpkin-filled pasta with brown butter, sage, pine nuts, and fresh arugula. (V)

Short Rib and Brisket Sliders

With pickles, cheese, and signature burger sauce. (GF, V, DF available on request)

BBQ'd Prawn Tacos

Fresh tortillas, pineapple salsa, crunchy slaw, chipotle aioli. (GF, V, DF available on request)

Dessert

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

SILVER BUFFET

\$145 pp

Proteins

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon.

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Sides

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

Dessert

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

ADD-ON CANAPES

+ \$37.50 pp

Pick any 3 canapes to start your charter off with.

GOLD BUFFET

\$185 pp

Proteins

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce. (GF)

Sides

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

Dessert

Chocolate and Crushed Pistachio Tarts

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

ADD-ON CANAPES

+ \$37.50 pp

Pick any 3 canapes to start your charter off with.

PREMIUM BUFFET

\$230 pp

Proteins

Slow-Roasted Petunia Ocean Trout

With fennel and Meyer lemon. (DF, GF)

Free-Range Chicken Breast

With torched baby corn, sage, and garlic.

Medium-Rare Roasted Eye Fillet

With confit garlic and Madeira sauce. (GF)

King Leader Prawns

With bisque butter, eschalot, kaffir lime, and lemongrass. (GF, DF available)

Sides

Roasted Dutch Carrots

With wild rocket leaves, blue cheese, and nuts. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Salad

With blackened onion, walnut, and chilli dressing. (V, GF, DF)

Stuffed Portobello Mushroom

With sundried tomato, baby spinach, and goat cheese. (V, GF & DF available)

Bread Rolls

With Pepe Saya butter and flaky salt. (V)

Dessert

Chocolate and Crushed Pistachio Tarts (V)

Small chocolate ganache tarts with sea salt and Iranian green pistachios (V)

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

ADD-ON CANAPES

+ \$37.50 pp

Pick any 3 canapes to start your charter off with.

SILVER BBQ

\$130 pp

Proteins

Free-Range Pork & Fennel Sausages

Free range pork sausages

Middle Eastern Spiced Spatchcocks No. 5

With torn herbs and harissa yoghurt. (GF)

Sides

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

Large Garden Leaf Salad

With blackened onion, walnut, and chili dressing. (V, GF, DF)

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

Dessert

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

ADD-ON CANAPES

+ \$37.50 pp

Pick any 3 canapes to start your charter off with.

GOLD BBQ

\$185 pp

Proteins

Middle Eastern Spiced Spatchcocks No. 5

With torn herbs and harissa yoghurt. (GF)

BBQ Pork Ribs

With ginger and smoked soy glaze.

King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass.

Sides

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

Dessert

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

ADD-ON CANAPES

+ \$37.50 pp

Pick any 3 canapes to start your charter off with.

PREMIUM BBQ

\$230 pp

Proteins

Arrachera Flank Steak

With chimichurri.

King Leader Prawns

Marinated with eschalot, kaffir lime, and lemongrass. (GF)

Mustard-Marinated Lamb Rump

With rosemary butter and blistered tomato.

Sides

BBQ Butter Corn

With umami butter, smoked paprika, and flaky pink salt. (V, GF)

Crispy Duck Fat Potatoes

With herbs, salt, and vinegar. (GF, DF)

Large Garden Leaf Arugula Salad

With blackened onion, walnut, and chilli dressing. (GF, DF)

Grilled Seasonal Mushrooms

With sesame, garlic, soy, and green onion. (GF, VE, DF)

Freshly Baked Bread Rolls

Served with Pepe Saya butter and flaky salt.

House-Made Condiments & BBQ Sauces

An assortment of house-made accompaniments.

Dessert

Mini Pavlovas

Meringue, cream, and seasonal fruits. (V, GF, DF available)

Mini Gelato Cones

A selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (GF & DF available on request)

ADD-ON CANAPES

+ \$37.50 pp

Pick any 3 canapes to start your charter off with.

AHOY CLUB CHARGRILL CHICKEN

\$65 pp

Inclusions:

Protein

Chicken with specialty sauces

Sides

Assortment of salads / vegetables

Dinner rolls.

(GF & DF available on prior request)

24 hours notice is required for this menu.



V = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

GRAZING BOARDS

Charcuterie, Cheese & Fruit Board

Regular (up to 12 Pax): \$450

Large (up to 24 Pax): \$800

Australian brie, Manchego, Camembert, Prosciutto, Mortadella, Mild salami, berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

Crudites Platter

Regular (up to 12 Pax): \$230

Freshly cut seasonal vegetables, an assortment of dips and relishes. (VE, GF)

Premium Grazing Station

Large (50 Pax+): \$2,700

Large grazing table setup with extra premium cheeses, charcuterie and fruits such as King Island smoked cheddar and blue cheese. accompanied by pickled veg, olives, dips, fruit pastes, crackers, crostini's and fresh bread.

SEAFOOD PLATTERS

Sashimi Platter

Regular (up to 12 persons): \$385

Large (up to 24 persons): \$615

A variety of HUON sashimi salmon, Hiramasa Kingfish and Yellowfin tuna accompanied by soy, wasabi and pickled ginger. (GF, DF)

Prawns & Oysters Platter

Regular (up to 12 persons): \$365

Large (up to 24 persons): \$695

A variety of peeled, cooked king prawns and Sydney rock oysters accompanied with signature cocktail sauce and classic mignonette.(GF, DF)

Sushi Nigiri Platter

Regular (up to 12 persons): \$335

Large (up to 24 persons): \$650

A variety of mixed nigiri with prawn, salmon and avocado.(GF) (VE & DF available on request)

Seafood Grazing Station

Large (50+pax) \$3800

Large grazing table set up with variety of seafood - Nigiri style sushi, cooked and peeled king prawns, oysters and sashimi with all condiments and sides. (GF) (DF available on request)

FOOD STATIONS

Live Pasta Station

Regular 20 - 60 Pax: \$180 pp

Large 60+ Pax: \$150pp

Live pasta station prepared in large, aged Parmigiano cheese wheel.
(gf available)

Sauces

Cheese wheel

Pesto & fresh basil (gf)

Heirloom tomato & vodka sauce (v, gf,df)

Garnishes

Extra virgin olive oil

Pine nuts

Fresh grated parmesan

Optional Add-on

Add fresh baked pizzas to the station baked in front of you and guests.

Additional **\$20pp + additional chef at \$165 per hour**

ALL STATIONS ARE MINIMUM 20 GUESTS
ALL STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

V = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

FOOD STATIONS

Live Pizza Station

Regular (20 - 39 Pax): \$65 pp

Large (40+ Pax): \$55 pp

Gluten Free: +\$7.50 pp

Watch as our chefs prepare and cook hand stretched pizzas in front of guests. Perfect for events ranging from 20 to 180 guests. All three of the flavours below will be available for guests to choose between.

Pizza Margherita

Tomato base, mozzarella, basil and parmesan cheese

Pepperoni

Tomato base, spicy pepperoni, mozzarella cheese

Vegetarian

Tomato base, seasonal vegetables such as pumpkin, rocket and goats' cheese.

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

V = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

FOOD STATIONS

Live Paella Station

Regular (20 - 25 Pax): \$1,350

Large (25 - 40 Pax): \$1,750

Extra Large: (50-60 Pax): \$2,100

Watch as our chefs prepare an authentic paella in a large, traditional paella pan in front of guests. Perfect for events ranging from 20 to 100+ guests. One flavour below must be selected in advance.

Choose Between:

Seafood Paella

A medley of fresh seafood, perfectly cooked with fragrant spices and aromatic rice. (GF) (DF)

Chicken & Chorizo Paella

A blend of tender chicken, smoky chorizo, and saffron-infused rice. (GF) (DF)

Vegetarian Paella

A flavourful dish featuring market-fresh vegetables and fragrant herbs. (V) (GF) (DF)

*ALL STATIONS ARE MINIMUM 20 GUESTS
ALL STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR*

V = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

FOOD STATIONS

Live Pavlova Station

Regular (20 - 59 Pax): \$75 pp

Large (61+ Pax): \$55 pp

Guests can customise their pavlova just the way they like it, choosing from a selection of fruits, toppings, and sauces for a deliciously personalised dessert experience. (V) (GF)

Crisp meringue bases – ready to be topped with a large variety of seasonal fruits and other items.

Toppings

Whipped chantilly cream

Seasonal fresh fruits

Chocolate shavings

Toasted coconut

Crushed nuts

Lemon/passionfruit curd

*ALL STATIONS ARE MINIMUM 20 GUESTS
ALL STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR*

V = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

KIDS MENU

\$45 per child

Choose one main and one deesert.

Mains

Kids Spaghetti Bolognese

Fresh cooked spaghetti with a rich beef Bolognese sauce and parmesan cheese (GF & DF available on request).

Kids chicken and chips

Crumbed chicken with chips and sauce. (GF & DF available on request)

Kids pizza Hawaii or margherita

10" kids pizza with choice between Hawaii or Margarita.(GF & DF available on request)

Dessert

Ice Cream

Vanilla Ice Cream or Chocolate Ice Cream

Sorbet

Seasonal Fruit Sorbet (GF, DF)

A close-up photograph of a sparkling wine bottle being poured into two glasses. The bottle is tilted, and a stream of bubbly liquid is captured mid-pour, falling into the glasses. The glasses are elegant, with long stems and wide bowls. The background is a blurred view of a ship's deck and railing, suggesting a nautical setting. The lighting is soft, creating a warm and inviting atmosphere. The word "BEVERAGES" is overlaid in white, bold, sans-serif capital letters in the center of the image.

BEVERAGES

BEVERAGE PACKAGES

SILVER

\$28 pp/ph

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France Rosé

Petit D'amour Rose – IGP Méditerranéen, France

White

Mojo Pinot Grigio – South Australia

First Creek Regions Chardonnay – Hunter Valley, NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC

First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Choice of Beer (see consumption menu for options)

GOLD

\$38 pp/ph

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New Zealand

Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC

Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

Beer

Choice of Beer (see consumption menu for options)

BEVERAGE PACKAGES

PREMIUM

\$55 pp/ph

Champagne

Veuve Clicquot NV

Rosé

Rameau D'Or - Côte de Provence, France

White

Domaine Oudin Chablis - Chablis, France

Yabby Lake Pinot Gris - Mornington Peninsula, VIC

Red

Nanny Goat Pinot Noir - Central Otago, New Zealand

Head Old Vine Shiraz - Barossa Valley, SA

Beer

Choice of Beer (see consumption menu for options)

LUXE

\$155 pp/ph

Champagne

Dom Perignon

Ruinart Blanc de Blancs

Rosé

Domaines Ott Clos Mireille Rosé - Côtes de Provence, France

White

Domaine Jean Dauvissat Père et Fils - Burgundy, France

Red

Yabby Lake Pinot Noir - Mornington Peninsula, VIC

Hickinbotham Brooks Road Shiraz - McLaren Vale, SA

Beer

Choice of Beer (see consumption menu for options)

ON CONSUMPTION MENU

BEER & SELTZERS

Pure Blonde or Great Northern on Tap (Approx 118 Schooners per keg)	\$1,400 per keg
Pure Blonde (Bottle)	\$15
Corona (Bottle)	\$15
Great Northern (Bottle)	\$15
Fellr Seltzer Various Flavours (Can)	\$15

COCKTAILS

Choice of 2

Aperol Spritz	\$28 per cocktail or \$250/ Jug
Margarita	
Mojito	
Espresso Martini	
Amaretto Sour	

SPIRITS

Offshore Premium Alkaline Vodka	\$20
Bombay Sapphire Gin	
El Jimador Tequila	
Johnny Walker Black	
Bacardi White Rum	
Bundaberg Rum	
Jim Bean Bourbon	

MOCKTAILS

\$15 EA

SOFT DRINKS

\$7.50 EA

These beverages will be available at the bar on every charter

For all charters with beverages on consumption, we kindly require a credit card to be provided on the day and left at the bar, with full payment to be settled upon disembarkation.

FULL WINE LIST

Champagne

Veuve Ambal Vin Mousseux Blanc de Blancs – Burgundy, France – \$55 ea

Taittinger Cuvée Prestige NV – Champagne, France – Price on application

Veuve Clicquot NV – Champagne, France – \$186 ea

Ruinart Blanc de Blancs – Champagne, France – \$360 ea

Dom Pérignon – Champagne, France – \$650 ea

Rosé

Rameau D'Or – Côtes de Provence, France – \$50 ea

Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – \$115 ea

White Wine

Mojo Pinot Grigio – South Australia – \$33 ea

First Creek Regions Chardonnay – Hunter Valley, NSW – \$45 ea

Catalina Sounds Pinot Gris – Marlborough, New Zealand – \$58 ea

Amelia Park Chardonnay – Margaret River, WA – \$50 ea

Yabby Lake Pinot Gris – Mornington Peninsula, VIC – \$68 ea

Domaine Oudin Chablis – Chablis, France – \$85 ea

Domaine Jean Dauvissat Père et Fils – Burgundy, France – Price on application

Red Wine

Sticks Pinot Noir – Yarra Valley, VIC – \$49 ea

First Creek Regions Shiraz – Hunter Valley, NSW – \$43 ea

Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – \$50 ea

Giant Steps Pinot Noir – Yarra Valley, VIC – \$60 ea

Nanny Goat Pinot Noir – Central Otago, New Zealand – \$83 ea

Head Old Vine Shiraz – Barossa Valley, SA – \$75 ea

Yabby Lake Pinot Noir – Mornington Peninsula, VIC – \$100 ea

Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – \$130 ea