



PLATTERS AND SHARE PLATES

GRAZING BOARD

149

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

Serves 8 to 10 people

VEGAN PLATTER

125

Vegan dips, crudité's, seasonal fruits, nuts, crisp breads

Serves 6 to 8 people

FRUIT PLATTER

125

A gourmet selection of fresh seasonal fruit

Serves 8 to 10 people

SUSHI PLATTER

149

Assorted fresh sushi with vegetarian options

Serves 8-10 people

TRIO OF DIPS

59

Hommus, Basil pesto & chef's choice. Served with fresh salted focaccia

Serves 6 to 8 people

SHARED SEAFOOD GRAZING PLATTER

350

Oysters, peeled trawler prawns, sashimi, Moreton Bay bugs, dukkah crusted barramundi, served with YOT seafood sauce & fresh mignonette

Serves 6 to 8 people

KING PRAWNS

99

Fresh off the trawler, peeled and ready to eat, served with fresh lemon and cocktail sauce

Per kg

MORETON BAY BUGS

25

Served natural with lemon and cocktail sauce

Per 1/2 bug-tail

OYSTERS

55

Served natural with a mignonette sauce

Per dozen

FRESH STEAMED FISH

M/P

Fresh fish of the day, steamed with lemon and fresh herbs

Market price

BAY BUG BAO

M/P

*Fresh bay bugs cooked in herb citrus butter, with red curry sauce and rocket.
2 each*

DELUXE SEAFOOD PLATTER

99PP

Oysters, peeled trawler prawns, sashimi, Moreton Bay bugs, dukkah crusted barramundi, served with YOT seafood sauce & fresh mignonette

Substantial per person serving



CANAPÉ PACKAGES

59 PER PERSON

Choose 3 bite size + 1 substantial

79 PER PERSON

Choose 4 bite size + 2 substantial

99 PER PERSON

*Choose 4 bite size + 3 substantial
Choose fruit platter or petite dessert platter*

ADD MORETON BAY BUG BAO

\$15 per bug bao

BITE SIZE CANAPÉS

ROSEMARY, MUSHROOM AND FONTINA TART (V)

2 per serve

ROAST PUMPKIN, CARAMELISED ONION AND GOATS CHEESE TART (V)

2 per serve

MOROCCAN FRIED CAULIFLOWER (V)

Served with hommus

SEARED SPANISH CHORIZO & SCALLOP (GF)

CHICKEN AND CHIVE DUMPLINGS

PETIT BEEF AND RED WINE PIES

COCKTAIL SATAY CHICKEN SKEWERS

PROSCUITTO WRAPPED PEAR SALAD
DRIZZLED WITH BASALMI GLAZE AND
WALNUTS. (GF)

SUBSTANTIAL CANAPÉS

WAGYU BEEF OR HALLOUMI SLIDER

Lettuce, onion, smokey tomato relish and cheese

Lettuce, hummus, avocado and Halloumi

SMOKED SALMON BLINI

Smoked salmon, dill creme fraiche and cucumber.

FRESH SCALLOP CEVICHE (GF)

*Capsicum, chilli, red onion, tomato, fresh herbs,
finger lime pearls*

ROASTED PEKING DUCK BAO

Cucumber, spring onion and duck sauce

WILD MUSHROOM & MOZZORELLA ARANCINI (V)

Garlic aioli, sprinkled with parmesan

2 per serve

FRENCHED LAMB CUTLET (GF)

Served with home made Tzatziki

BEEF EYE FILLET STEAK BITES (GF)

*Cooked to a perfect medium rare in garlic herb
butter*



DRINKS PACKAGE

UNLIMITED BEER, WINE AND BUBBLES

2 HOURS	25 PER HOUR
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3 HOURS	22 PER HOUR
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4+ HOURS	19 PER HOUR
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ADD SPIRITS	10 PER HOUR
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ADD PREMIUM SPIRITS	15 PER HOUR
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NON ALCOHOLIC

SOFT DRINK & JUICE	5
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RED BULL	7
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STRAWBERRY LEMONADE	10
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BEER, CIDER AND SELTZER

CASCADE LIGHT	10
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PIPE DREAMS LAGER	11
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STONE & WOOD PACIFIC ALE	11
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CORONA	11
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MONTEITHS APPLE CIDER	11
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FELLR WATERMELON SELTZER	12
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FELLR PASSIONFRUIT SELTZER	12
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BUBBLES

LOUIS PERDRIER BRUT COTE-D'OR	10/49
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VEUVE CLICQUOT BRUT CHAMPAGNE, YELLOW LABEL NV	140
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MOET ICE (ON REQUEST)	140
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DOM PERIGNON, VINTAGE CHAMPAGNE	395
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WHITE WINE

HAHA SAUVIGNON BLANC, NZ	10/45
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MARTY'S BLOCK CHARDONNAY, SA	10/45
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WEST CAPEHOWE PINOT GRIGIO, WA	10/45
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ROSÉ

LA VIEILLE FERME ROSE	10/45
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TRIENNES ROSÉ	60
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SPIRITS

42 BELOW VODKA	11
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BOMBAY SAPPHIRE GIN	11
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JACK DANIELS BOURBON	11
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DEWAR'S WHITE LABEL WHISKY	11
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CAZADORES TEQUILA	11
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CANADIAN CLUB WHISKY	11
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SAILOR JERRY SPICED RUM	11
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BACARDI RUM	11
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PREMIUM SPIRITS

GREY GOOSE VODKA	15
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PATRON SILVER TEQUILA	15
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HENDRICK'S GIN	15
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COCKTAILS

APEROL SPRITZ	17
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LYCHEE MARTINI	20
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CLASSIC MARGARITA	20
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CLASSIC MOJITO	20
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MIXOLOGIST

FOR A WIDER RANGE OF COCKTAILS, ASK US ABOUT A DESIGNATED MIXOLOGIST FOR YOUR CRUISE STARTING AT \$500

CAPRIOSKA 20

42 below vodka, fresh lime, juice, simple syrup, soda

FRENCH 75 20

Bombay Sapphire Gin, lemon juice, prosecco

ESPRESSO MARTINI 20

42 below, kahlua, little drippa, vanilla monin

PALOMA 20

Cazadores blanco, lime juice, grapefruit, soda

OLD FASHIONED 20

Makers mark, bitters, sugar, orange twist

LONG ISLAND ICED TEA 20

Bombay sapphire gin, 42 below vodka, cazadores, bacardi blanca, triple sec, lemon juice, coke

WATERMEON MARGARITA 20

Cazadores, triple sec, fresh watermelon, lime, agave, mint

PEACH TEA COSMO 20

42 below vodka, mango liqueur, orange, lime, fresh peach

SUMMER SPLICE 20

Midori, malibu, pineapple, lychee, passionfruit, coconut cream

STRAWBERRY DAIQUIRI 20

Bacardi carta blanca, strawberry monin, fresh lime, fresh strawberries

SPRING FLING 20

Hendricks, aperol, st. germain, agave, dragonfruit, lime

GOLDEN GOOSE 20

Grey goose, st. germain, red ruby grapefruit, red bull tropical, mint, peach bitters