



Champagne Sailing Menu

Please note many of our menu options can be adapted upon request to suit dietary intolerances, requirements and allergies.

Filled Sandwiches: \$10.00 each (min order 6)

Sandwiches made on white /soy linseed organic sourdough, with the following filling options:

Double smoked ham, swiss cheese, tomato, pear and apple chutney

Poached chicken breast, avocado, mayo and toasted almonds

Smoked salmon, cream cheese, avocado, capers and Spanish onion

Chargrilled vegetable, pesto, ricotta and baby spinach

Corned beef, tomato pickles, tasty cheese and mayo

Portuguese chicken breast, mayo, chilli jam, mixed leaves

Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion

Salad sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

On the BBQ

Your choice of meat, freshly cooked on the bbq & served with salad and fresh bread rolls

- Gourmet Sausages freshly cooked on the BBQ, served with fresh bread rolls & Rocket & parmesan salad. **\$15.00 per person**
Vegetarian/Vegan/GF option available
- Homemade Wagyu Burgers cooked on the BBQ and served with cheese slices, fresh bread rolls & Rocket and parmesan salad:
\$20.00 per person *Chicken/Vegetarian/ Vegan/GF option available*

- *Or enjoy a mixture of burgers and sausages for \$25.00 per person*
- Mixed Kebabs served with rocket and parmesan salad and fresh bread rolls: **\$25.00 per person** *Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork.*
- Eye Fillet Steak freshly cooked on the BBQ , served with rocket and parmesan salad & fresh bread rolls. **\$28.00 per person**
- Salmon Fillet freshly cooked on the BBQ, served with rocket and parmesan salad & fresh bread rolls **\$28.00 per person**

Salad Platters (serves 20++) \$75.00 each

- **Wild Rice Salad** – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
 - **Lentils, Pistachio & Currant Salad** – Australian blue lentils with roasted peppers, mint, shallots and a chilli jam dressing.
 - **Creamy Potato Salad** – steamed chat potatoes with homemade mayonnaise, sour cream & horseradish dressing, crispy bacon, dill and shallots.
 - **Wild Rocket, Roasted Pumpkin & Pinenut Salad** - with cherry tomatoes, goats cheese served with balsamic dressing.
 - **Classic Greek Salad** – cucumbers (Lebanese), capsicum, cherry tomatoes, Spanish onion, feta and Kalamata olives.

Prawn Platter : Small (serves 12 – 15): \$120.00

Medium (serves 15 – 25): \$170.00

Large (serves 25 +) \$220.00

Tiger prawns served with lemon, seafood sauce and freshly sliced baguette

Oyster Platter : ½ Dozen \$20.00

1 Dozen \$40.00

Sydney Rock Oysters/Pacific Oysters – served Natural with lemon

Antipasto Platter : \$150.00 (serves 20 people)

Cold meats, marinated olives, antipasto, cheeses, homemade dips, pate. Served with crackers.

Smoked Salmon Gravalax Platter \$130.00 (serves 20 people)

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

Sushi Platters:

Mini Make Platter: \$55.00

Roll Platter: \$55.00

Nigiri Platter: 60.00

Salmon Platter: \$65.00

Cheese Platters: \$100.00 (4/5 cheeses), \$130.00 (5/6 cheeses), \$160.00 (7/8 cheeses)

A range of Australian & European cheeses, served with crackers.

Fruit Platters: Small: \$60.00, Medium: \$90.00, Large: \$110.00

Birthday Cakes: \$45.00

Chocolate mudcake inscribed with 'Happy Birthday'