

# SYDNEY BY SAIL

## B&B CATERING MENU



The following menu showcases what catering options are available for your B&B Package. **You can choose EITHER Ready to Eat Options, or Hot Menu Options.** There are also some optional extras you could consider.

**PLEASE NOTE: Some items have a minimum order of 2.**



# READY TO EAT OPTIONS

You can choose **EITHER** Ready to Eat **OR** Hot Menu Options

## SHARE PLATTERS

CHOOSE 1 PLATTER

### Cheese Antipasto

5 farmhouse cheeses, fresh & dried fruits, seasonal vegetables, nuts, dips, vegetarian quiches and crackers

### Artisan Cured Meats, Pickles & Relishes

Sopressa, Coppa, double smoked ham, bresaola, pastrami, pickles, olives, smoky tomato relish & sourdough

### Casa Grazer

Artisan cured meats, farmhouse cheese, pickles, olives, semi dried tomatoes, fruit paste, fresh honeycomb, crackers & sourdough

### Seafood

Sydney rock oysters (6), smoked salmon, pickled octopus, fresh king prawns (6), Balmain bugs, cocktail sauce and lemon (gf)



## SIDE SALADS

CHOOSE 2 SIDE SALADS

### Tuna Poke (gf/df)

Seared Tuna, brown rice, seasonal vegetables, soy ginger mirin dressing

### Sumac Chicken Bowl

Sumac chicken breast, Moroccan couscous, tomatoes, cucumbers, fresh herbs, dill yoghurt & charred lemon)

### Chicken Caesar (gf available)

Poached chicken, cos lettuce, soft egg, parmesan cheese, bacon, sourdough croutons and Caesar dressing

### Mediterranean Bean (vg)

Cannellini, rocket, fire roasted capsicum, marinated artichokes and roast cherry tomatoes

## BREAKFAST BOXES

CHOOSE 2 BREAKFAST BOXES

### Granola Go (gf available)

Organic yoghurt, Brook Farm spiced fig & coconut granola, fresh seasonal fruits, fresh honeycomb

Fresh Juice

### Down Under Continental

Cured meats, farmhouse cheeses, breads, banana bread

Fresh Juice

# HOT MENU OPTIONS

You can choose **EITHER** Ready to Eat **OR** Hot Menu Options

## HOT DINNER

The following dinner items require some preparation. Simply heat up your preferred option(s) using the instructions provided and the yacht's equipment to enjoy a gourmet hot dinner & breakfast onboard. **Choose 1 item per person unless the minimum order is 2.**

### Slow Cooked Lamb Shoulder (Minimum order is 2)

Slow cooked lamb shoulder, chef's potato of the day, baby veg & red wine sauce.

### Whole Baked Barramundi Fillet (Minimum order is 2)

Whole baked barramundi fillet. Sumac tomato cucumber salad. Fragrant couscous.

### Thai Red Chicken Curry

Thai red chicken curry with zucchini, pineapple & tomato. Steamed brown rice.

### Thai Red Tofu & Seasonal Vegetables Curry

Tofu & seasonal vegetable Thai red curry. Steamed brown rice. (Vegan)

### Beef & Port Ragu Lasagna

Beef & pork ragu lasagna with garlic baguette. Garden salad with balsamic vinaigrette.

### Mediterranean Vegetable Lasagna

Mediterranean vegetable lasagna. Garden salad. Balsamic vinaigrette. Garlic baguette. (Vegetarian)

## HOT BREAKFAST

### Hot Brekkie (Minimum order is 2)

Cook your own Brekkie Onboard! This option includes eggs, avocado, fresh sourdough, fresh juice and various sauces to match with your choice of:

- Aussie bacon or
- Greek haloumi



# OPTIONAL EXTRAS

For discerning customers with great taste

The following items come at extra cost - but provide extra taste!

Dozen oysters with lemon & mignonette - **\$65**

Kilo of Queensland tiger Prawns - **\$90**

Dark chocolate dipped strawberries x 6 - **\$23.50**

Box of 4 macarons - **\$20**

Individual cocktails - **\$18 each**

- Negroni
- Espresso Martini
- Classic Gin Martini
- Old Fashioned

Bottle of Hunter Valley boutique wine from piggs peake - **\$50**

Bumps & bubbles - 1 x 50g tin of caviar & 1 bottle of Moet - **\$199**

Triple cream Brie & honeycomb plate - **\$45.50**

Brook farm saltbush roasted macadamias - **\$17.50**

