



FOOD & BEVERAGE MENU

Whitsundays

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.

AUSSIE BBQ Menu

\$72.45 pp.

A relaxed Australian-style BBQ experience featuring a selection of chicken, beef and pork sausages alongside 100% Australian beef burgers, served with fresh bread rolls and classic accompaniments.

Guests can customise their own burgers or sausage sandwiches with a range of fresh salads and condiments.

Proteins:

Sausages

Chicken, beef & Pork sausages (DF,GF)

Beef burgers

100% australian beef burgers (DF, GF)

Sides

Coleslaw

mixed cabbage, herbs and vinaigrette (V, GF)

Potato salad

Chive, parsley (V, GF)

Green Greek salad

Tomatoes, feta cheese, olives, cucumber (V, GF)

Breadrolls

Slider buns & hotdog rolls

Condiments:

tomato sauce, mustard & barbeque sauce

ADD-ON COOKED WHITSUNDAYS PRAWNS

\$72.45 PER KG.

PREMIUM BBQ Menu

\$82.95pp.

Proteins

Marinated chicken thighs

Garlic, lemon & herbs (GF, DF)

Rib fillet steaks

120 grams rib fillet steaks (GF, DF)

Sides

Coleslaw

mixed cabbage, herbs and vinaigrette (GF, V)

Potato salad

Chive, parsley (V, GF)

Green Greek salad

Tomatoes, feta cheese, olives, cucumber (V, GF)

Fresh bread

Fresh breadrolls

Condiments:

saucers, butter with flaky salt

ADD-ON COOKED WHITSUNDAYS PRAWNS
\$72.50 PER KG.

PIZZA MENU

\$30.45 per pizza

A live onboard pizza experience featuring freshly prepared pizzas served throughout the charter. Designed as a relaxed and interactive dining experience, perfect for cocktail-style events and casual entertaining onboard.

Pizzas

Margherita

San Marzano tomato, mozzarella & fresh basil (V)

Pepperoni

Mozzarella, pepperoni & oregano

Vegetarian

Seasonal vegetables, mozzarella & basil pesto (V)

Hawaiian

San marzano tomato, mozzarella, pineapple, diced ham

Gluten-free base +\$3

Please note that while we can offer gluten-free bases, they are prepared and cooked in the same environment and ovens as standard pizza bases. Due to the risk of cross-contamination, we cannot guarantee that no gluten will be present.

ADD-ON COOKED WHITSUNDAYS PRAWNS

\$72.45 PER KG.

GRAZING BOARDS

Charcuterie, Cheese & Fruit Board

\$47.45pp

A mix of cheeses, soft and hard and cold cuts with fresh berries, grapes, fresh bread slices, grissini & crackers, fruit paste, two dips.

Crudites Platter

\$27.50pp

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

SEAFOOD PLATTERS

Sashimi Platter

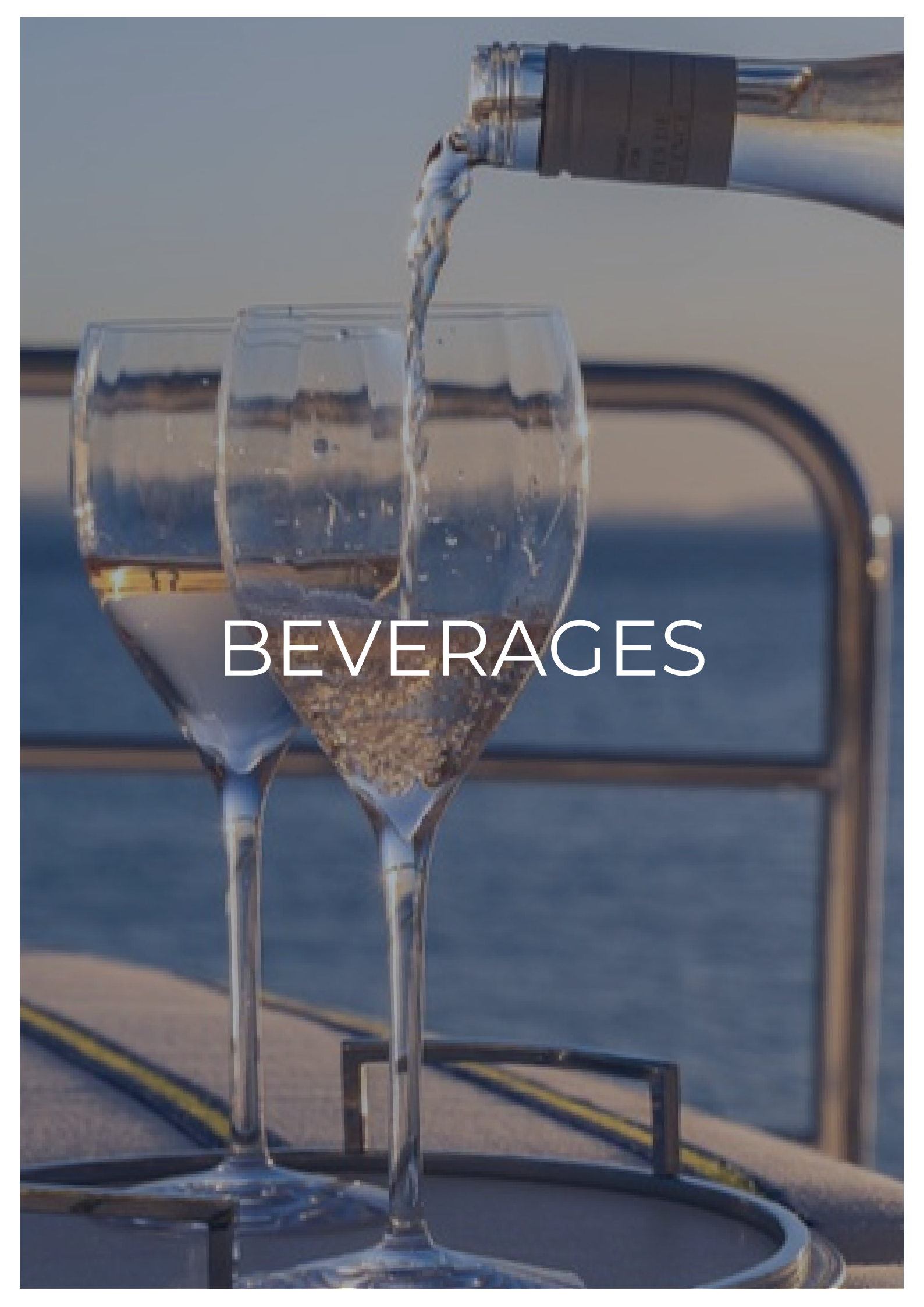
\$57.50pp

A variety o markets best sashimi grade seafood accompanied by soy, wasabi and pickled ginger. (GF, DF)

Prawns & Oysters Platter

\$47.50pp

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

A photograph of two champagne flutes on a ship's deck. A bottle of sparkling wine is being poured into the flutes, creating a spray of bubbles. The background shows the ocean and a ship's railing under a sunset sky. The word "BEVERAGES" is overlaid in white text.

BEVERAGES

BEVERAGE PACKAGES

SILVER

\$31.45 pp/ph

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

Rosé

Rameau D'Or - Côte de Provence, France

White

Mojo Pinot Grigio – South Australia

Rêverie Chardonnay, France

Red

Sticks Pinot Noir - Yarra Valley, VIC

Shiraz - RockBare, McLaren Vale

Beer

Choice of Beer (see consumption menu for options)

GOLD

\$41.95 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

\$60.90

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

\$173.25

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)	\$1,470 per keg
Pure Blonde (Bottle)	\$15.75
Corona (Bottle)	\$15.75
Great Northern (Bottle)	\$15.75
Fellr Seltzer Various Flavours (Can)	\$15.75

COCKTAILS

Aperol Spritz	\$29.40 per cocktail or \$262.50/ Jug
Margarita	
Mojito	
Espresso Martini	
Amaretto Sour	

SPIRITS

Offshore Premium Alkaline Vodka	\$21
Bombay Sapphire Gin	
El Jimador Tequila	
Johnny Walker Black	
Bacardi White Rum	
Bundaberg Rum	
Jim Bean Bourbon	

MOCKTAILS

\$15.75 EA

SOFT DRINKS

\$7.88 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 – \$57.75 ea

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

Veuve Clicquot NV – Champagne, France – \$195.30 ea

Ruinart Blanc de Blancs – Champagne, France – \$378 ea

Dom Pérignon – Champagne, France – \$682.50 ea

Rosé

Rameau D'Or – Côtes de Provence, France – \$52.50 ea

Domaines Ott Clos Mireille Rosé – Côtes de Provence, France – \$120.75 ea

White Wine

Mojo Pinot Grigio – South Australia – \$34.65 ea

Rêverie Chardonnay, France – \$47.25 ea

Catalina Sounds Pinot Gris – Marlborough, New Zealand – \$60.90 ea

Amelia Park Chardonnay – Margaret River, WA – \$52.50 ea

Yabby Lake Pinot Gris – Mornington Peninsula, VIC – \$71.40 ea

Domaine Oudin Chablis – Chablis, France – \$89.25 ea

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

Red Wine

Sticks Pinot Noir – Yarra Valley, VIC – \$51.45 ea

Shiraz - RockBare, McLaren Vale – \$45.15 ea

Two Hands 'Gnarly Dudes' Shiraz – Barossa Valley, SA – \$52.50 ea

Giant Steps Pinot Noir – Yarra Valley, VIC – \$63 ea

Nanny Goat Pinot Noir – Central Otago, New Zealand – \$87.15 ea

Head Old Vine Shiraz – Barossa Valley, SA – \$78.75 ea

Yabby Lake Pinot Noir – Mornington Peninsula, VIC – \$105 ea

Hickinbotham Brooks Road Shiraz – McLaren Vale, SA – \$136.50 ea