



EXCLUSIVE CHARTERS

When it comes to catering on boats Exclusive Charters' dedicated caterer not only has **over 20 years of experience specialising in boat catering**, they will also deliver the best possible food for your cruise.

Our menus are diverse, inexpensive and above all else, they are freshly prepared and delivered onboard to ensure it is of the highest quality.

Feel free to peruse our suggested menus to find one that suits your preferences. ***If you'd rather create a custom menu*** or need accommodations for dietary requirements, don't hesitate to reach out to our Cruise Team. We're here to make your culinary wishes a reality.

SPECIAL DIETARY OPTIONS

Our caterer is incredibly adaptable and strives to meet the needs of individuals with various dietary preferences and restrictions whenever feasible. We offer a variety of dietary choices for vegetarian, vegan and even those with gluten sensitivity or lactose intolerance. ***So if you have a favourite dish that doesn't align with your group's dietary requirements, you're in luck – we'll make every effort to accommodate your needs.***

SERVICE STAFF (CHEFS / WAITSTAFF)

- 1st catering staff person is \$80 p/hr Mon to Sun. Public Holidays is \$140 p/hr
- Additional catering staff is at \$60 p/hr Mon to Sun. Public Holidays is \$110 p/hr
- One (1) catering staff person is required for approx every 30 guests (depending on vessel & menu)
- All staff are required 1-hour extra than the cruise time. Min service is 3-hours plus 1-hour extra

DELIVERY ONLY SERVICE

- Delivery cost is \$120
- Delivery only will be ready to serve yourself
- All menus include serving utensils, platters, disposable plates, cutlery & napkins, except the canapes & grazing platters which are napkins only

MINIMUM REQUIREMENTS / ORDERS

- All menu prices are based on 20+ guests
- For 15-19 guests add 10% and for 10-14 guests add 20%
- A minimum of 6 items is required for the canapes menu
- \$450 minimum spend is required.
- All menus include serving utensils, platters, disposable plates, cutlery & napkins, except the canapes & grazing platters which are napkins only

Please understand our catering may book out. It is recommended to confirm catering at the time of booking the boat to avoid disappointment. Otherwise, limited items may only be available, if possible.

CATERING CANCELLATIONS

Once catering is booked, your catering deposit is not refundable. For more information, please contact us.

Note: Prices may change without notice due to market conditions | Guests are advised that some dishes may still contain substances which could have implications for people with food allergies or intolerances and no guarantees can be given against cross contamination
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EXCLUSIVE CHARTERS

create your own canapes menu

(1 item per person)

	price per person
warm	\$
angus beef sliders - caramelised onions, cheese, tomato, lettuce, bbq sauce	8.70
asparagus wrapped in prosciutto (gf) (lf)	4.85
bbq pork steam buns	4.85
beef empanadas	4.85
beef ragu arancini	4.85
beef satay skewers - peanut sauce (gf) (lf)	7.05
beef w/ horseradish skewers - honey + mustard sauce (gf) (lf)	7.05
buffalo chicken wings - korean bbq dipping sauce + hot chilli sauce (gf)	5.40
cauliflower + cheese croquettes (veg)	4.85
cheeseburger sliders - pickles, cheese, ketchup	8.70
chicken bacon + mushroom croquettes	4.85
chicken + corn empanadas	4.85
chicken dim sims - sweet chilli sauce (lf)	4.85
chicken parma tenders	6.50
chicken poppers (gf)	6.50
chicken satay skewers - peanut sauce (gf) (lf)	5.95
chicken tenders - smoky tomato relish	4.85
chilli + corn croquettes (veg)	4.85
chilli dog slider - pork sausage, cheese + chilli beef	8.70
chorizo croquettes	4.85
corn crumbed chicken sliders - slaw, chipotle mayo	8.70
devils on horseback - cheese stuffed prunes wrapped in bacon (gf)	4.85
duck spring rolls - plum sauce (lf)	5.40
falafel + chilli jam sliders - onion, tomato, lettuce (vegan)	8.70
falafel + vegetable skewers (vegan) (gf)	5.95
falafels, hummus + sweet chilli bites (vegan) (gf)	4.30
fish sliders - onion, tomato, lettuce, tartare sauce	8.70
fried camembert wedges - smoky tomato relish (veg)	5.40
frittata piccola (veg) (gf)	4.30
goat cheese, caramelised onion + fig jam tart (veg) (gf)	4.30
gourmet sausage + sundried tomato skewers (gf) (lf)	6.50
gourmet sausage rolls - tomato sauce (lf)	5.40
gourmet vegan sausage rolls - tomato sauce (vegan)	5.95
jalapeno poppers (veg)	5.40
lamb koftas - tzatziki dipping sauce	6.50
lemon pepper prawn skewers - thousand island dressing (gf) (lf)	7.05
loaded potato skins - bbq pulled brisket, melted cheese, sour cream (gf)	6.50
loaded potato skins - pulled pork, chipotle sauce, sour cream (gf)	6.50
loaded potato skins - spicy chilli veg, guacamole, sour cream (veg) (gf)	6.50

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	price per person
warm	\$
mac + cheese bacon bites	5.40
mac + cheese croquettes (veg)	4.85
meat pies (lf)	4.30
mini hot dogs - pork sausage, caramelised onion, cheese	7.60
mini savoury muffins (gf)	4.30
nonna's meatballs w/ bell pepper + cherry tomato sauce (lf)	5.40
oysters kilpatrick (gf) (lf)	6.50
parmesan arancini (veg)	4.85
pastizzi - flaky pasties filled w/ mushy peas (veg)	4.85
pastizzi - flaky pasties filled w/ ricotta (veg)	4.85
prawn twisters - cocktail sauce (lf)	4.85
pulled pork sliders - sweet pickled slaw, jalapenos, kewpie mayo	8.70
quiche lorraine - bacon + ham + cheese	4.85
quiches - chorizo + bell peppers	4.85
quiches - spinach + feta (veg)	4.85
samosas - potato + vegetable curry (vegan)	5.40
santorini lamb slider - cucumber, tomato onion, lettuce, kalamatta olive, tzatziki	8.70
sausage rolls - tomato sauce (lf)	4.30
scallops au gratin - lemon + thyme butter + garlic cheese crumbs	5.95
spanakopita (veg)	4.85
spinach + ricotta fritti - tomato salsa (veg)	4.85
steak + onion pies (lf)	5.40
szechuan pork noodles (lf)	8.15
timpana - baked macaroni bolognese encrusted in pastry	6.50
torta rikotta (veg)	5.40
vegan 'meat' sliders - caramelised onions, tomato, lettuce, tomato relish (vegan)	8.70
vegan meatballs w/ bell pepper + cherry tomato sauce (vegan) (gf) (lf)	5.95
vegetable dim sims - sweet chilli sauce (veg) (lf)	4.85
vegetable empanadas (veg)	4.85
vegetable spring rolls - sweet chilli sauce (vegan) (lf)	4.30
wild mushroom arancini - truffle mayo (veg)	4.85
vegetable pasties (lf)	4.85

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	\$
cold	
chorizo, feta, walnut + quinoa salad (gf)	5.95
continental tuna roll (lf)	4.85
cream cheese + pistachio balls (veg) (gf)	4.30
crispy prosciutto on polenta stacks (gf)	4.30
melon, prosciutto + bocconcini skewers (gf)	5.40
oysters mango salsa, tequila + lime shots (gf) (lf)	6.50
oysters naturale (gf) (lf)	5.95
prawn cocktail (gf) (lf)	7.60
salmon + creme fraiche bruschetta	5.95
thai beef salad (gf) (lf)	7.60
traditional tomato bruschetta (vegan)	4.30
tuna niçoise salad (gf) (lf)	5.95
vol-au-vents - chicken + avocado	4.30
vol-au-vents - mushroom duxelle (veg)	4.30
vol-au-vents - prosciutto + creamed feta	4.30
vol-au-vents - salmon mousse	4.30
watermelon + feta salad (veg) (gf)	5.95
watermelon, mint + feta skewers (veg) (gf)	5.40
dessert	
chocolate + vanilla cheesecake (gf)	6.50
fruit kebab skewers (vegan) (gf)	5.40
fruit tarts (gf) (veg)	4.30
fruit trifle (veg)	6.50
passionfruit mousse (veg) (gf)	6.50
petit cupcakes (vegan) (gf)	3.75
petit fours (gf) (veg) - assorted cake bites	4.30
petit muffins (gf) (veg)	4.30
scones w/ clotted cream + jam	6.50
sweet ricotta cannoli (veg)	6.50
tiramisu (veg)	6.50

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set canape menus

6 item cocktail menu #mc1

chicken + avocado vol-au-vents
bbq pork steam buns
chicken tenders - smoky tomato relish
sausage rolls (lf)
prawn twisters - cocktail sauce (lf)
falafel sweet chilli bites - hummus (vegan) (gf)

\$25.50 per guest

8 item cocktail menu #mc2

salmon mousse vol-au-vents
bruschetta (traditional tomato) (vegan)
beef ragu arancini
cream cheese + pistachio balls (veg) (gf)
potato + vegetable curry samosas (vegan) (lf)
gourmet sausage rolls
duck spring rolls - plum sauce (lf)
petits fours (veg) (gf)

\$36 per guest

10 item cocktail menu #mc3

onion rings - ranch dressing (veg)
buffalo chicken wings - korean bbq dipping sauce + hot chilli sauce (gf)
chilli dog slider - pork sausage, cheese + chilli beef
chicken poppers (gf)
loaded potato skins - spicy chilli veg, guacamole + sour cream (veg) (gf)
watermelon + feta salad (veg) (gf)
mac + cheese bacon bites
fish sliders - tomato, lettuce, onion + tartare sauce
mini cupcakes (vegan)
chocolate + vanilla cheesecake (gf)

\$57.50 per guest

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grazing boxes selection

antipasto board

variety of crudites, olives, stuffed bell peppers, marinated eggplant + artichoke
variety of dips, artisan bread, fresh fruit + crackers

\$155

cheese board

camembert, sharp vintage cheddar, creamy blue cheese, jarlsberg and smoky cheese
also includes fruits, crudites, nuts, crackers + quince paste

\$190

charcuterie board

prosciutto, salami, chorizo, cacciatore, cabanossi, double smoked ham and pate.
also includes fruits, crudites, nuts + crackers

\$190

seafood board

one dozen oysters served w/ shallots + red wine vinaigrette + chilli oil,
exmouth prawns in shells, atlantic smoked salmon, prawn cocktail, marinated octopus + mussels,
seafood sticks, tartare sauce, cocktail sauce + lemons)

\$265

rainbow sandwiches platter (32 pieces)

• beetroot + ham • hummus + sweet onion (vegan) • chicken + cheese • roasted pepper + basil (vegan)

\$75

sandwiches platter (32 pieces)

• roast beef + mustard • honey glazed ham + cucumber • jarlsberg + tomato • egg + mayo + rocket

\$75

wraps platter (32 pieces)

• peri-peri chicken w/ slaw + avocado • roast veg w/ rocket + feta • beef w/ spinach • tomato + hummus

\$90

panini platter (24 pieces per platter)

\$90

exmouth prawn platter (60 pieces)

\$140

stuffed olives

\$55

fresh fruit platter (vegan) (gf)

\$65

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buffet menu #mc1

canape selection

vol-au-vents - salmon mousse
falafel sweet chilli bites - hummus (vegan) (gf)
oysters - mango salsa w/ tequila + lime shots (gf) (lf)
mushroom + caramelised onion polenta bites (vegan) (gf)

antipasto cold selection

charcuterie selection - prosciutto, mortadella, chorizo, cacciatore + grissini

seafood selection

1/2 crayfish served in shell - gremolata + cocktail sauces (gf)
prawns in shells, atlantic smoked salmon, marinated octopus, green lip mussels, tartare sauce, thousand island dressing + lemons

hot selection

pesce al cartoccio - barramundi parcel - cherry tomatoes, white wine + marjoram (gf)
beef funghi - pan-fried porterhouse escalopes - garlic mushrooms, thyme + marsala sauce (gf)
portofino chicken - pan-fried chicken breast - scallops + prawns in cream sauce (gf)

salad selection

garden salad - sweet balsamic dressing (vegan) (gf)
watermelon + feta salad - olives, walnuts, pepita seeds (veg) (gf)
greek potato salad - kalamata olives, yoghurt + mint dressing (veg) (gf)
freshly baked bread rolls + butter

dessert

petits fours (veg) (gf)
cheese selection - soft + hard cheeses, dried fruits, crudites, nuts, crackers + quince paste
fresh fruit platter (vegan) (gf)

\$105 per guest

\$76 per guest w/o canapes selection

christmas buffet menu #mc2

antipasto cold selection

prawns on iceberg lettuce - lemons + thousand island dressing (gf) (lf)
crudites + trio of dips (gf) (veg)

hot selection

christmas turkey - cranberry sauce (gf) (lf)
roast beef - wholegrain mustard gravy (gf) (lf)
honey glazed ham - apple cider sauce (gf) (lf)
fennel + garlic roast potatoes (vegan) (gf)
buttered garden peas (gf) (veg)
cheesy cauliflower bake (veg)
roast pumpkin + thyme carrots (veg) (gf) (lf)

salad selection

cacciatore + bocconcini pasta salad - cherry tomatoes, parmesan + basil pesto dressing
roasted beetroot, carrot + quinoa salad - sunflower seeds, mint + garlic vinaigrette (vegan) (gf)
freshly baked bread rolls + butter

dessert

christmas pudding - brandy custard sauce (veg)
summer pavlova - berries, passionfruit pulp + whipped cream (veg) (gf)

\$72 per guest

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buffet menu #mc3

hot selection

pork belly - vermouth jus (gf) (lf)
roast lamb shoulder - mint gravy (gf) (lf)
baked garlic butter salmon - blistered cherry tomatoes + lemon slices (gf)
roasted sweet potato mash - hint of cumin (veg) (gf)
cheesy cauliflower + broccoli bake (veg)
zesty green beans - lemon + garlic (veg) (gf) (lf)

salad selection

grilled haloumi, chorizo + quinoa salad (gf)
thai beef salad (gf) (lf)
roast vegetable salad, freekeh, orange segments + pistachios (lf)
freshly baked bread rolls + butter

dessert

assorted petits fours (veg) (gf)
fresh fruit salad (vegan) (gf)
chantilly cream (veg) (gf)

\$65 per guest

buffet menu #mc4

seafood antipasto cold selection

exmouth prawns in shell - lemon wedges + cocktail sauce (gf) (lf)
grilled scallops - pear, chorizo, lemon + lime vinaigrette (gf) (lf)

hot selection

honey glazed ham - apple cider sauce (gf) (lf)
chicken boscaiola - pan-fried breast, mushroom, bacon, spring onion + cream sauce (gf)
skin-on chat potatoes - garlic butter + thyme (veg) (gf)

salad selection

greek salad - lemon + oregano dressing (veg) (gf)
mediterranean couscous salad - sundried tomatoes, olives, dried fruits + walnuts (vegan)
tuna niçoise salad - lemon + caper dressing (gf) (lf)
freshly baked bread rolls + butter

dessert

mississippi chocolate mudcake (veg)
fresh fruit platter (vegan) (gf)
cream chantilly (veg) (gf)

\$64 per guest

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buffet menu #mc5

cold seafood antipasto selection

garlic + chilli prawn cutlets - infused w/ lime, ginger + coriander (gf) (lf)
smoked salmon, crab, freekeh, avocado + yoghurt chive dressing
new zealand green lip mussels - chimichurri (gf) (lf)

hot selection

roast beef - seeded mustard gravy (gf) (lf)
szechuan pork stir fry - egg noodles, veg + toasted cashews (lf)
thai sweet potato - coconut cream (vegan) (gf)

salad selection

garden salad - sweet balsamic dressing (vegan) (gf)
pilaf rice salad - dried fruits, nuts + aromatic spices (vegan) (gf)
aussie slaw - granny smith apples, celery + apple mayo (veg) (gf) (lf)
freshly baked bread rolls + butter

dessert

fresh chocolate + vanilla cheesecake (veg) (gf)

\$60.50 per guest

buffet menu #mc6

seafood antipasto cold selection

prawns on iceberg lettuce - lemon wedges + thousand island dressing (gf) (lf)
mediterranean style octopus - olives, capers + tomato salsa (gf) (lf)

hot selection

peri peri marinated chicken pieces (gf) (lf)
lamb chops - roasted cherry tomatoes + salsa verde (gf) (lf)
peperonata (vegan) (gf)

salad selection

green leaf salad (vegan) (gf)
watermelon + feta salad - olives, walnuts, pepita seeds (veg) (gf)
egg + potato salad (veg) (gf)
artisan bread rolls + butter

dessert

fresh fruit salad (vegan) (gf)
chantilly cream (veg) (gf)

\$57.50 per guest

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buffet menu #mc7

cold antipasto selection

variety of crudites, olives, stuffed bell peppers, marinated eggplant + artichoke, variety of dips,
artisan bread, fresh fruit + crackers (veg)

hot selection

slowly cooked beef brisket - red wine jus (gf) (lf)
chickpea + cauliflower curry (vegan) (gf)
chicken boscaiola - pan-fried breast, mushroom, bacon, spring onion + cream sauce (gf)
steamed basmati rice (vegan) (gf)
rosemary baked potatoes (vegan) (gf)
roasted seasonal vegetables (vegan) (gf)

salad selection

chicken caesar salad
garden salad - sweet balsamic dressing (vegan) (gf)
freshly baked bread rolls + butter

dessert

fresh fruit platter (vegan) (gf)
black forest gateaux (veg)

\$57.50 per guest

buffet menu #mc8

hot selection

roast pork shoulder - apple cider sauce + gravy (gf) (lf)
roast chicken - marinated in herbs + garlic (gf) (lf)
grilled barramundi - wilted spinach + hollandaise sauce (gf)
garlic chat potatoes (veg) (gf)
corn on the cob (veg) (gf)

salad selection

aussie slaw - granny smith apples, celery + apple mayo (veg) (gf) (lf)
watermelon + feta salad - olives, walnuts, pepita seeds (veg) (gf)
green leaf salad (vegan) (gf)
freshly baked bread rolls + butter

dessert

fresh fruit platter (vegan) (gf)
tiramisu - layered coffee-soaked biscuits + kahlua marscapone cream (veg)

\$52.50 per guest

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buffet menu #mc9

pasta selection

penne carbonara - mushrooms, bacon, spring onions + cream sauce
spaghetti bolognese - traditional slowly cooked bolognese sauce (lf)
penne veg + pesto - roasted pumpkin, zucchini, cherry tomatoes, pine nuts, basil + pesto sauce (veg)
garlic bread (veg)

salad selection

green leaf salad (vegan) (gf)
greek salad - lemon + oregano dressing (veg) (gf)
grilled haloumi, chorizo + quinoa salad (gf)

dessert

vanilla slice (veg)
fresh fruit platter (vegan) (gf)

\$42 per guest

buffet menu #mc10

hot curry selection

butter chicken curry (gf) (lf)
lamb rogan josh curry (gf) (lf)
chickpea + cauliflower curry (vegan) (gf)
steamed basmati rice (vegan) (gf)
pilaf rice (vegan) (gf)
garlic naan bread (veg)
onion bhaji - green chutney (veg) (gf) (lf)
pappadums - green chutney (vegan) (gf)

dessert

black forest gateaux (veg)
fresh fruit platter (vegan) (gf)

\$36.50 per guest

gravy roll menu #mc11

hot selection

roast beef + gravy (gf) (lf)
roast pork + gravy (gf) (lf)
hot dog roll

salad + condiments selection

grilled onions (vegan) (gf)
aussie slaw - granny smith apples, celery + apple mayo (veg) (gf) (lf)
condiments + sauces

\$22.50 per guest

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bbq menu #mc1

baked garlic butter salmon (gf)
porterhouse steaks - marinated in worcestershire sauce + rosemary (gf) (lf)
smoky bbq pork belly strips (gf) (lf)
chicken teriyaki kebabs (gf) (lf)
corn on the cob (veg) (gf)

salads

italian pasta salad
grilled haloumi, chorizo + quinoa salad (gf)
watermelon + feta salad (veg) (gf)
greek potato salad - kalamata olives, yoghurt + mint dressing (veg) (gf)
green leaf salad (vegan) (gf)
freshly baked bread rolls + butter

dessert

fresh fruit platter (vegan) (gf)

\$59 per guest

bbq menu #mc2

lamb chops - salsa verde (gf) (lf)
pepper-crusted sirloin steaks (gf) (lf)
buffalo chicken wings (gf) (lf)
gourmet sausage + sundried tomato skewers (gf) (lf)
corn on the cob (veg) (gf)

salads

greek salad - lemon + oregano dressing (veg) (gf)
bacon + egg potato salad (gf) (lf)
aussie slaw - granny smith apples, celery + apple mayo (veg) (gf) (lf)
freshly baked bread rolls + butter

dessert

fresh fruit platter (vegan) (gf)

\$49 per guest

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bbq menu #mc3

herb-marinated porterhouse steaks (gf) (lf)
pork + fennel sausages (gf) (lf)
lamb koftas - tzatziki sauce

salads

tuna niçoise salad - lemon + caper dressing (gf) (lf)
corn slaw - charred corn + whole egg mayo (veg) (gf) (lf)
california potato salad - spring onion, dill + relish dressing (veg) (gf) (lf)
freshly baked bread rolls + butter

dessert

fresh fruit platter (vegan) (gf)
carrot cake - lemon philly frosting (veg)

\$45 per guest

bbq menu #mc4

honey bbq pork ribs (gf) (lf)
peri peri marinated chicken pieces (gf) (lf)
corn on the cob (veg) (gf)
beef sausages (gf) (lf)

salads

green leaf salad (vegan) (gf)
mediterranean couscous salad - sundried tomatoes, olives, dried fruits + walnuts (vegan)
egg + potato salad (veg) (gf)
garlic bread (veg)

dessert

fresh fruit salad (vegan) (gf)
chantilly cream (veg) (gf)

\$42 per guest

breakfast buffet menu

hot selection

creamy scrambled eggs (veg) (gf)
grilled bacon (gf) (lf)
sauteed mushrooms (veg) (gf)
roasted tomatoes (vegan) (gf)
chipolatas (gf) (lf)
freshly baked bread rolls + butter

dessert

danish pastries (veg)
petit muffins (veg) (gf)
fresh fruit salad (vegan) (gf)

drinks selection (cold pressed prescha fruit juices)

• apple + raspberry • pink lady • valencia orange

\$28.50 per guest

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