



BOAT CATERING MENU

ALL PLATTERS ARE DESIGNED TO BE SHARED BETWEEN 4 - 5 GUESTS

HOT SEAFOOD PLATTER | 170

grilled prawns, squid, bugs,, octopus, vongole clams, grilled and battered market fish, oysters, mussels



COLD MEDITERRANEAN SEAFOOD PLATTER | 150

oysters, octopus, cooked chilled prawns, vongole clams, bugs,
salmon & tuna sashimii, condiments



ANTIPASTI PLATTER | 100

rosemary garlic & sea salt flatbread served w a selection of home made dips, Mediterranean
marinated olives, san danielle prosciutto, duck liver pate, pickled vegetables



CHEESE PLATTER | 100

triple brie, aged cheddar, blue vein served with grapes, dried fruits, crackers, nuts, honey



OYSTER PLATTER | 70

two dozen pacific natural oysters served with shallot & chardonnay vinegar, lemon



FRUIT PLATTER | 70

strawberries, melon, grapes, watermelon, mango

Order must be placed by 5 pm for next day delivery / Minimum food order of \$150 / Packaging & Insulation Fee of \$5

Please keep cold platters refrigerated & consume food within 2 h after delivery! / All Platters are best shared between 4 PAX