



Yarranabbe Cruising Canapés

Select 10 Items | We suggest 5 cold, 5 hot

Minimum 25 People | Petit Fours included

\$49 p.p. + \$260 for onboard chef for 3-4 hour charter

Surcharges apply on longer charters.

15% surcharge on public holidays

Hot Selection

Porcini, mozzarella arancini with pesto cream

Gourmet beef or lamb pie with red capsicum relish

Petit pastry parcel | select either Duck & quince |
Chicken & leek | Lamb & pomegranate

Selection of mini savoury tartlets

Gourmet topped pizette

Vegetable samousa with coriander chutney

Pumpkin, almond samousa

Spinach & cheese triangle with red capsicum puree

Warm red pesto, basil prawns

Asian snapper cake with spicy plum sauce

Glazed steamed seafood dumpling

Tempura prawn with sweet chilli sauce

Shredded coconut prawn with lime aioli

Chicken, veal polpellini with roasted tomato relish

Chicken Skewer | select either |Tandori with lemon,
mint yoghurt | Thai with satay sauce | Moroccan

Lamb cutlet | select either Rosemary pesto |
Coriander, honey

Lamb kibbeh with harissa hummus

Mini prosciutto beef mignon with béarnaise

Vegetarian spring roll with spicy plum sauce

Cold Selection

Gourmet chicken, celery & lemon mayo sandwich

Baby bagels select either |Pesto chicken
Smoked salmon & herbed cream cheese
Beef & béarnaise cocktail damper

Roasted cherry tomato, olive tapenade on pecorino
parmesan biscuit

Ratatouille, marinated feta tartlet

Balsamic fig, blue & prosciutto tartlet

Sashimi tuna, wasabi cream tartlet

Smoked salmon & herbed cream cheese blini

Peeled Crystal Bay prawn & lime aioli

Freshly shucked oysters with soy, mirin, pickled
ginger & shallot

Peking duck, hoi sin & ginger pancake

Vegetable & sesame rice paper rolls

Thai beef or chicken salad wonton cup

Yadda Yadda Bowl

*Select 1 or 2 bowls for additional \$10 pp, or can be
selected in place of 3 other items.*

Syrian chicken with citrus & herb couscous

Honey, soy chicken & roasted sweet potato

Fragrant Thai green chicken curry & rice

Yearling beef stroganoff & steamed rice

Yearling beef burgundy & herb rice pilaf

Chilli beef, sour cream, avocado salsa & coconut
rice

Thai beef salad & tangy lime dressing

Atlantic salmon, Indian curry sauce & basmati rice

Asian infused salmon & saffron rice

Braised lamb Beaujolais & rosemary chat potato



Yarranabbe Just Cruisin' Menu

Minimum 20 People

\$42 per person

No Chef Required

\$ 50.00 delivery fee on Sundays and Public Holidays

+ 15% surcharge on public holidays

Canapés

Vegetable & sesame rice paper rolls

Peeled Crystal Bay prawn & lime aioli

Mixed marinated olives & mixed spicy nuts

On the grazing table

Salt & pepper crusted yearling eye fillet, sliced leg ham with sides of choka tomato sauce, rocket & horseradish sauce, watercress & mustard sauce

Antipasto platter with char grilled vegetables, Italian salami, marinated feta, frittata, hummus & pesto

Farmhouse three-cheese selection, dried & seasonal fruits with wafers

Basket of fresh and toasted breads

Mini chocolate fudge brownie



Yarranabbe Buffet

Select 2 Canapés, 2 Mains, 3 Sides & 1 Dessert | Minimum 12 people

\$75 per person + \$260 for onboard chef for 3 - 4 hour charters | Includes bread

Surcharges apply on longer charters | 15% surcharge on Public Holidays

Canapé Selection – select 2

Hot

Petit pastry parcel select either | Duck & quince
Chicken & leek | Lamb & pomegranate

Selection of mini savoury tartlets

Porcini, mozzarella arancini with pesto cream

Lamb kibbeh with harrisa hummus

Asian snapper cake with spicy plum sauce

Cold

Smoked salmon & herbed buckwheat blini

Freshly shucked oysters with soy, mirin,
pickled ginger & shallot

Peeled crystal bay prawn & lime aioli

Peking duck, hoi sin & ginger pancake

Balsamic fig, blue & prosciutto tartlet

Mains – select 2

Hot

Seared chicken breast, apricots, almonds, shallots &
citrus glaze

Moroccan spiced chicken or fish, almonds & minted
yoghurt

Warm salt & pepper crusted yearling eye fillet with
sides of choka tomato sauce, rocket & horseradish
sauce, watercress & mustard sauce

Atlantic salmon fillet, sesame crust, lemongrass &
coriander glaze

Fresh baked tart select either | Asparagus, leek &
ricotta | Caramelised onion, lemon thyme & goats curd

Cold

Oven roasted kumara, tomato, basil frittata
with shaved parmesan

Char grilled chicken, mango cheeks,
almonds, English spinach with lemon
dressing

Oven roasted red pepper, coriander,
caraway chicken fillet with pink grapefruit &
maple syrup glaze

Thai beef, greens, cherry tomato & lime
dressing

Lamb back strap with green olive, walnut,
green chilli & pomegranate relish

See selection of sides and desserts on the next page



Yarranabbe Buffet | page 2

Sides – select 3

Oven roasted baby beetroot, goats curd & baby English spinach salad

French bean, snow pea, orange & hazelnut salad

Infinite tomato party salad with mixed herb dressing

Spicy Moroccan carrot salad

Camaruge red rice, quinoa, pistachio & orange salad

Puy lentil, beetroot, kumara, bacon & goats curd salad

Char grilled broccoli, garlic, chilli & toasted almond salad

Potato, green bean, green olive salad with chermoula & harissa dressing

Mix it up green leafy salad

Select one leaf type | Baby English spinach | Rocket | Mixed leaf

Select three ingredients | Shaved parmesan | Pear | Oven roasted tomato | Crispy prosciutto
Mixed olives | Greek feta | Pine nuts | Avocado | Baby beetroots | Cucumber

Select one dressing | Sweet seeded mustard | Vincotto balsamic | Sweet soy

Dessert – select 1

French baked apple flan & double cream

White chocolate cheesecake & passionfruit sauce

Raspberry pavlova roulade & marinated berry compote

Seasonal fresh fruit platter, passionfruit syrup & double cream

Farmhouse three-cheese selection, dried & seasonal fruits with wafers

Selection of frivolities:

Chocolate brownie, white rocky road, pistachio biscotti, macadamia shortbread, strawberries



Yarranabbe Seated Menu

Select 2 Canapés, 1 Entrée, 1 Main & 1 Dessert | Minimum 12 people | Maximum 20 people

\$85 per person + \$260 for onboard chef for 3 - 4 hour charters | Includes bread

Surcharges apply on longer charters | 15% surcharge on Public Holidays

Canapé Selection – select 2

Cold	Hot
Smoked salmon & herbed buckwheat blini	Petit pastry parcel select either Duck & quince Chicken & leek Lamb & pomegranate
Freshly shucked oysters with soy, mirin, pickled ginger & shallot	Selection of mini savoury tartlets
Peeled crystal bay prawn & lime aioli	Porcini, mozzarella arancini with pesto cream
Peking duck, hoi sin & ginger pancake	Lamb kibbeh with harrisa hummus
	Asian snapper cake with spicy plum sauce

Entrée Selection - select one

Roasted sweet potato, char grilled asparagus, crispy bacon with red wine dressing

Char grilled asparagus, slow roasted vine tomatoes, torn buffalo mozzarella & vincotto dressing

Antipasto plate consisting of marinated vegetables, cured meats, seasonal fruit & wood fired bread

Smoked salmon, prawn, mascarpone roulade on crisp salad leaves with lemon & dill dressing

Chilli jam prawns, Thai basil & fresh shaved parmesan salad

Caramelised onion, lemon thyme, goats curd tart with micro herb salad

Roasted Peking duck, soba noodle, shredded vegetables & gingered Asian dressing

See selection of mains and desserts on the next page



Yarranabbe Seated Menu | page 2

Main Selection – select 1

Yearling beef fillet, olive & herb crust, oregano scented mash accompanied by red wine & rosemary jus

Prosciutto wrapped yearling beef mignon, potato galette accompanied by red wine & rosemary jus

Herb crusted lamb back strap, nutmeg kumara mash & port jus

Coriander, honey-marinated rack of lamb, sweet potato wedges & lemongrass crème fraiche

Sage & pancetta wrapped chicken breast, marsala sauce with either lemon risotto or sweet corn fried polenta

Pomegranate molasses, sumac glazed chicken on spiced sweet potato puree

Roast chicken breast with saffron, hazelnut & honey on creamy potato mash

Slow cooked dill & preserved lemon crusted salmon fillet, tomato salsa & roasted chat potatoes

Blue eye cod, fine-diced ratatouille, roasted chat potatoes & garlic aioli

Veal wrapped in prosciutto parmigiana filled with marinated eggplant & bocconcini accompanied by tomato basil sauce & roasted potato

Char grilled pork loin cutlet, raisin, almond and red capsicum sauce, accompanied by sautéed English spinach

Dessert Selection – select 1

French baked apple flan & double cream

Vanilla & lime pannacotta tart, seasonal fresh berries & double cream

Dark double chocolate fudge cake & double cream

White chocolate pannacotta with vanilla & cherry compote

White chocolate cheesecake & passionfruit syrup

Raspberry pavlova roulade & marinated berry compote

Seasonal fresh fruit platter, passionfruit syrup

Farmhouse three-cheese selection, dried & seasonal fruits with wafers

Selection of frivolities:

Chocolate brownie, white rocky road, pistachio biscotti, macadamia shortbread, strawberries

Yarranabbe catering order:

Charter date: _____ Booking # _____ Contact name: _____

Email: _____ Phone: _____

Menu type:

Cruiser Canape for _____ people \$49 pp + \$260 chef + \$10 Yadda Yadda bowl as extras if selected

Selections: _____

Just Cruisin' for _____ people \$42 pp + \$50 delivery for Sundays or Public Holidays

Buffet for _____ people \$75 pp + \$260 chef

Selections: _____

Seated Dining for _____ people \$85 pp + \$260 chef

Selections: _____

Dietary requirements: _____

Credit card # _____ * Expiry date: _____ CCV _____

Signature: _____ * Plus merchant fees :2% visa /MC & 3% Amex

Please note: Individual Menus can be catered for - contact us with your requirements.

See minimum numbers.

We generally require 7 business days' notice for orders, amendments, postponement or cancellation.

Prices include GST and are valid until December 2017. 15% Public holiday surcharge applies.

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