



Box style menu

Perfect for our racing events

Sailors Box | min 10 boxes

Baguette with a selection of gourmet fillings | House made muffin | Whole fruit **\$17pp**

Explorer Box | min 10 boxes

A baguette & a wrap with a selection of fillings | Whole fruit **\$27pp**

Cheese & lavosh with dried fruit & quince | Chocolate brownie

Mariner's Box | min 10 boxes

Vegetarian quiche | mini quinoa & almond salad with salsa verde **\$27pp**

Yoghurt & muesli with fresh berries | Whole fruit

Platter style menu

Perfect for cruising or leisure sails

All Aboard Luncheon | min 8 people

Vegetarian Frittata | Assorted sandwiches & wraps (1.5pp) **\$33pp**

Cheese platter, lavosh & dried fruit | Seasonal fruit plate

Harbour Luncheon | min 8 people

Vegetarian Frittata | Selection of dips & fresh breads **\$46pp**

Peeled prawns with wasabi & lime aioli | Cured meats with cornichons

Cheese platter with lavosh & dried fruit | Portuguese tarts | Fruit plate

Blue Water Luncheon | min 8 people

Vegetarian Frittata | Selection of dips & fresh breads **\$62pp**

Peeled prawns with wasabi & lime aioli | Fresh shucked oysters with mignonette

Seared Tasmanian Salmon | Vietnamese style chicken with chilli & lime | Bread rolls

Cheese platter with lavosh & dried fruit | Portuguese tarts | Fruit plate

Canape Menu | min 10 people | 10 bites per person **\$39pp**

Peeled prawns with wasabi & lime aioli | Mini leek & gruyere quiche

Smoked salmon & crème fraiche tartlet | Vietnamese style chicken with chilli & lime

Smoked Wagyu slider with corn relish and aioli

Share platters and order form on page 2...

Share platters

Sandwich Platter min 8 people A selection of sandwiches and wraps (1.5 pp)		\$17pp
Cheese Platter A selection of three artisan Cheese with lavosh, quince & dried fruit	Medium platter 10 people Large platter 20 people	\$ 99 \$198
Fruit Platter A selection of sliced seasonal fruits & berries	Medium platter 10 people Large platter 20 people	\$ 79 \$115
Dips Platter Trio of Dips with fresh breads	Serves 8-10 people	\$ 66
Charcuterie Platter A selection of cured meats, cornichons & pickles with crusty breads	Serves 8-10 people	\$ 66
Roasted Chicken Platter Three brined, red spiced & roasted chickens served with salsa, chipotle aioli & tortillas	Serves 8-10 people	\$ 99
Seafood Platters Peeled prawns (3) with wasabi lime aioli Fresh Shucked Sydney Rock oysters (3)	Serves 10 people Serves 10 people	\$ 99 \$119
Platter of Sweets House made muffins (1) Chocolate and Nut brownies (1)	Serves 10 people Serves 10 people	\$ 50 \$ 50

ORDERS:

Number of people ____ for _____ \$_____

Number of people ____ for _____ \$_____

Number of people ____ for _____ \$_____

TOTAL \$_____

Charter date: _____ Booking # _____ Contact name: _____

Email: _____ Phone: _____

Credit card # _____ * Expiry date: _____ CCV _____

Signature: _____ * Plus merchant fees :1% visa /MC & 1.9% Amex

Please note: Individual Menus can be catered for - contact us with your requirements. See minimum numbers. We generally require 3 business days' notice for orders, amendments, postponement or cancellation. Prices include GST and are valid until September 2018. Public holiday surcharges apply.



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