



## Box style menu

*Perfect for our racing events*

### Sailors Box | min 4 boxes

Baguette with a selection of gourmet fillings | House made muffin | Whole fruit

**\$17pp**

### Explorer Box | min 4 boxes

A baguette & a wrap with a selection of fillings | Dried fruit and quince  
Cheese & water crackers | Chocolate brownie

**\$29pp**

### Mariner's Box | min 4 boxes

Roast Pumpkin & zucchini frittata V  
Quinoa & falafel salad with green tahini dressing V  
Yoghurt & gluten free muesli with fresh berries, seasonal fruit

**\$29pp**

## Platter style menu

*Perfect for cruising or leisure sails*

### All Aboard Luncheon | min 4 people

Roast pumpkin & zucchini frittata V  
Assorted sandwiches & wraps (1.5pp)  
Cheese platter, lavosh & dried fruit | Seasonal fruit plate

**\$36pp**

### Harbour Luncheon | min 8 people

Roast pumpkin & zucchini frittata V  
Selection of dips & fresh breads  
Peeled prawns with wasabi & lime aioli (3pp)  
Cured meats platter with cornichons  
Portuguese tarts | Cheese platter with lavosh & dried fruit | Fruit plate

**\$56pp**

### Blue Water Luncheon | min 8 people

Roast pumpkin & Frittata V  
Selection of dips & fresh breads  
Peeled prawns with wasabi & lime aioli (3pp) | Fresh shucked oysters with mignonette (2pp)  
Smoked trout & apple tartlet | Indonesian chicken skewers with peanut dressing | Bread rolls  
Cheese platter with lavosh & dried fruit | Individual cakes | Fruit plate

**\$74pp**

### Canape Menu | min 10 people | 10 bites per person

Prawn cocktail | BBQ pulled pork slider with tomato relish  
Smoked trout & apple tartlet | Indonesian chicken skewers with peanut

**\$42pp**



Pictures may not show actual menu items

**east sail**

A WORKFORCE MARINE LEISURE GROUP COMPANY

# Share platters

**Sandwich Platter** | min 8 people **\$19pp**  
 A selection of sandwiches and wraps ( 1.5 pp )

**Cheese Platter**  
 A selection of three artisan Cheese with lavosh, quince & dried fruit

	Medium platter   10 people	<b>\$91</b>
	Large platter   20 people	<b>\$128</b>

**Fruit Platter**  
 A selection of sliced seasonal fruits & berries

	Medium platter   10 people	<b>\$ 91</b>
	Large platter   20 people	<b>\$128</b>

**Dips Platter**  
 Trio of Dips with fresh breads Serves 8-10 people **\$ 78**

**Charcuterie Platter** Serves 8-10 people **\$117**  
 Italian sopressa, prosciutto, grilled chorizo, Danish salami & pastrami.  
 selection of marinated olives, pickles & crusty sourdough rolls

**Roasted Chicken Platter** Serves 8-10 people **\$117**  
 Chipotle roasted chicken served with salsa  
 Smoked paprika aioli, soft tortillas & lime

**Seafood Platters**

Peeled prawns (3pp) with Marine Rose sauce	Serves 10 people	<b>\$130</b>
Fresh Shucked Sydney Rock oysters wasabi lime (3pp)	Serves 10 people	<b>\$155</b>

**Platter of Sweets**

House made muffins (1)	Serves 10 people	<b>\$ 56</b>
Chocolate and Nut brownies (1)	Serves 10 people	<b>\$ 56</b>

## 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 :2% visa /MC & 3% Amex

*Please note: Individual Menus can be catered for - contact us with your requirements. See minimum numbers.  
**We generally require 3 business day's notice for orders, amendments, postponement or cancellation.**  
 Prices include GST and are valid until September 2020.*

Public holiday surcharges apply.



A WORKFORCE MARINE LEISURE GROUP COMPANY

**Fax this form to 02 9328 1118 or email eastsail@eastsail.com.au**  
**EastSail | d'Albora Marinas New Beach Road Darling Point | (02) 9327 1166**