

Boats, BBQ's and Cold Smorgasbord Menus

All pricing is (+) plus GST. Items are priced at a per person rate.

We use only local and sustainable seafood and meat unless otherwise specified

Surcharges apply to individual serve vegan requirements when not selected as a full menu option

These menus serve as a guide and customizing menus is our preference to make your event special

BBQ Menu 1 - Standard - \$36 + GST

Simple snacks of Chips, homemade dips, salad sticks, nuts & crackers on arrival

Assorted Sausages

Scotch Fillet Steak

Marinated Chicken Pieces

3 Salads

Crusty Bread & Rolls

Fruit Platter

BBQ Menu 2 - Gourmet - \$43 + GST

Mini Grazing Plates on arrival

Brined Eye Fillet or Scotch Fillet

Marinated Chicken Pieces

Gourmet Sausages

3 Salads

Crusty Bread & Rolls

Fruit Platter

Cheese Platter

BBQ Menu 3 - Gourmet Surf'n'Turf BBQ - \$54 + GST

Mini Grazing Plates on arrival

Brined Eye Fillet or Scotch Fillet Steak

Marinated Chicken Pieces

Homemade Salt & Pepper Squid (gf)

Prawns (Fresh Steamed or BBQ'd Garlic)

Fresh Fish Pieces

3 Salads

Crusty Bread & Rolls

Fruit Platter

Cheese Platter

BBQ Menu 4 - Ultimate BBQ - \$70 + GST

Mini Grazing Plates on arrival

Brined Eye Fillet or Scotch Fillet

Marinated Chicken Pieces

Homemade Salt & Pepper Squid (gf)

Prawns (Fresh Steamed or BBQ'd Garlic)

Fresh Fish Pieces

Crayfish (BBQ'd or Steamed)

3 Salads

Crusty Bread & Rolls

Fruit, Cheese and Chocolate Platters

Cold Buffet - \$35 + GST

Assorted Cold Meats, Cheeses, Pickles & Chutneys

Roast Chicken Cuts

Thai Beef Noodle Salad

2 Gourmet Salads

Homemade Quiche

Crusty Bread & Rolls

Fruit Platter

Cold Christmas Buffet - \$35 + GST

Honey Glazed Ham

Roast Turkey

2 Gourmet Salads

Roasted Vegetable Salad

Condiments

Fruit Platter

Mini Christmas Puddings with Chocolate & Custard dipping sauces

Ultimate Cold Buffet - \$43 + GST

Assorted Cold Meats, Cheeses, Pickles & Chutneys

Roast Chicken Cuts

Salmon from the Smoker

Fresh Cooked Prawns

Thai Beef Noodle Salad

Incognito
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2 Gourmet Salads

Quiche

Crusty Bread & Rolls

Fruit Platter

Handmade Chocolates

Salad Selection

Green Bean, Roast Almonds, Persian Feta

Traditional Caesar

Big Italian Salad

Roast Vegetable Salad

Rocket, Pear, Feta, Cashew, Honey Balsamic

German Potato Salad

Mediterranean Pasta Salad

Breakfast Items **Any breakfast ordered is inclusive of Orange Juice**

Mini Muffins 4 pp

Fresh Fruit Platter 4 pp

Bacon & Egg Brioche Rolls or Wraps 8 pp

Breakfast Pies 8 pp

Bacon Wrapped Chipolatas 8pp

Ham, Cheese & Tomato Mini Croissants 8pp

Individual Lunch Boxes or Day Packs are available to order for delivery fresh to your charter boat. Please email your enquiry!

Grazing Tables

Why not consider saving on large plates and cutlery and eat at your leisure with one big grazing table? Set up prior to you embarking the vessel, this one is ready to go for your all afternoon and evening graze with a range of cold meats, charcuterie, cheeses, dips, sushi, continental rolls, sandwiches, salty snacks, sweet snacks, fruit, mini savoury pastries and more.

In the best effort to insure food safety we do not recommend planning for your graze to run for more than 5 hours. If you would like a graze for an all day charter to Rotto, we recommend styling the menu to include some breakfast fare such a croissants and bagels and then perhaps finishing the day with some Hot Lamb Rolls, a Pasta or Curry Box, or even some Fish & Chips!

Grazing tables start from 20 per person and range up to 65 per person depending on numbers and requirements.

Looking for a cocktail party? Why not check out our full range of cocktail menus?