



(02) 87597607/0401922819

138 Cabarita Road Cabarita 2137
rgwatts2000@gmail.com
ABN: 73361134608

INDIVIDUAL BREAKFAST BOX

(Minimum 10 people)

“Sunrise Box”
\$16.50 p/p

Choice of a fresh piece of fruit - apple, pear or orange
Choice of fresh house made muffin – choc chip, strawberry & white chocolate or
raison carrot apple & cinnamon
Roasted muesli with milk
Choice of juice – apple, tropical or orange

“Kick Start Box”
\$18.50 p/p

Choice of a fresh piece of fruit - apple, pear or orange
Carmen’s Greek style fruit and nut muesli bar
Ham and tomato with Swiss cheese croissant
Gippsland raspberry and coconut yoghurt
Choice of juice – apple, tropical or orange

“Wake Up Box”
\$23.50 p/p

Freshly cut seasonal fruit salad
Tasmanian smoked salmon and chive tartlets
Toasted bircher muesli yoghurt and mixed berry cups
Avocado with tomato onion and basil salsa
Up and Go iced coffee



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INDIVIDUAL LUNCH BOX

(Minimum 10 people)

“Cruise Box”
\$22.00 p/p

Gourmet filled French baguette with turkey, cranberry Tasmanian Brie and salad
Freshly cut Greek salad with organic basil and kalamata olives
Choice of a fresh piece of fruit - apple, pear or orange
Choice of fresh house made muffin – choc chip, strawberry & white chocolate or
raison carrot apple & cinnamon
Bottle of still water

“Harbour Box”
\$26.50 p/p

Gourmet filled French baguette with Tasmanian smoked salmon, rocket lettuce,
capers, onions and provolone cheese
Tossed fresh garden salad with house dressing
Freshly cut fruit salad
House made caramel slice
Trail mix
Bottle of still water

“Deep Water Box”
\$28.50 p/p

Gourmet filled French baguette with rare roast beef, horseradish, Dijon mustard,
gherkin, tomato and rocket lettuce
Tossed fresh garden salad with house dressing
Freshly cut fruit salad
English Pork Pie with hot English mustard
House made chocolate and hazelnut brownie
Bottle of sparkling water



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SANDWICH PLATTERS

(Minimum 10 people)

“Wrapadelicious”

\$15.00 p/p

(1.5 wraps per person)

Rare roast beef, double smoked ham, turkey, ham and cheese

“The Sambo”

\$16.50 p/p

(1.5 wraps per person)

**Fresh cut bread with chicken and salad, egg and mayonnaise, rare roast beef,
ham and cheese**

“The Mixed”

\$18.50 p/p

(1 wrap and 1 sandwich per person)

A combination of both of the above



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BUFFET

“Ocean Water Buffet”

\$165.00 p/p

Minimum 20 people

(Select 5 Dishes, 2 Salads and 2 Desserts)

Mixed bread rolls and butter included

COLD DISHES

Poached Queensland tiger prawns with house made cocktail sauce and lemon
Tasmanian smoked salmon, rocket lettuce, capers and Spanish onion
Mixed Nigiri and sashimi with king fish, salmon and tuna served with pickled
ginger, soy sauce and Tasmanian wasabi

COLD VEGETARIAN DISHES

Asian and Italian fused bruschetta with coriander, mint, ginger, Roma tomatoes
and bocconcini on toasted Panna di Cassa
Roasted seasonal vegetable frittata with Tasmanian Grandvewe goat's cheese

HOT DISHES

Australian grilled barramundi fillets on a bed of pommes Anna with a lemon and
saffron beurre blanc sauce
Spicy house made Malaysian Sarawak prawn laksa with herbed omelette,
coriander, mint, rice noodles, coconut, sprouts and chilli
Pot Au Feu with steamed Tasmanian salmon fillet, fennel, white wine, butter and
seasonal garden vegetables
Blue swimmer crab filo parcels with Asian salad and a Thai dipping sauce



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“Ocean Water continued”

HOT VEGETARIAN DISHES

Butternut pumpkin and sage ravioli in a white wine and cream sauce
Spinach and ricotta gnocchi in a roasted vegetable and Napolitana sauce
Classic quiche Florentine

SALADS

Freshly tossed garden salad with masculine lettuce and house dressing
Quinoa eggplant, raisins, almonds, pumpkin seeds, tomato and kasoundi pickle
Edamame beans freekah and kale with lentils

DESSERTS

Cheese Tasmanian and King Island with dried mixed fruits, nuts grapes and
lavash bread
Chef's chocolate and hazelnut brownies
Cheese and Cherrie strudel with vanilla bean cream Chantilly
Classic Viennese apple strudel with vanilla bean cream Chantilly
Five spiced panna cotta with fairy floss



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BUFFET

“Harbour Buffet”
\$135.00 p/p

Minimum 20 people

(Select 4 Dishes, 2 Salads and 2 Desserts)

Mixed bread rolls and butter included

COLD DISHES

Tasmanian smoked salmon, rocket lettuce, capers and Spanish onion
Steamed Balmain bugs with a Thai dressing and Asian slaw
Poached Queensland tiger prawns with house made cocktail sauce and lemon

COLD VEGETARIAN DISHES

Asian and Italian fused bruschetta with coriander, mint, ginger, Roma tomatoes
and bocconcini on toasted Panna di Cassa
Roasted seasonal vegetable frittata with Tasmanian Grandvewe goat's cheese

HOT DISHES

Tender Cape Grim grain fed sirloin coated in Dijon mustard and fresh garden
herbs served with roasted seasonal vegetables and red wine jus
Chicken Ballantine stuffed with apricots, spinach, mozzarella cheese and
pistachios. Wrapped in filo with a white wine and creamy mushroom sauce
Grilled Tasmanian salmon fillets served with salsa verde.



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“Harbour Buffet continued”

SALADS

Freshly tossed garden salad with masculine lettuce and house dressing
Quinoa eggplant, raisins, almonds, pumpkin seeds, tomato and kasoundi pickle
Edamame beans freekah and kale with lentils

DESSERTS

Classic French vanilla slice
Chef's chocolate and hazelnut brownies
Cheese Tasmanian and King Island with dried mixed fruits, nuts grapes and
lavash bread



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ONSITE BBQ PACKAGES

"The Grill"

\$50.00 p/p

Minimum 10 people

Grilled Onions

Grilled button mushrooms with sweet balsamic vinegar

Grain fed scotch Fillet marinated in garlic, red wine and soy sauce

Thick lamb and rosemary sausages

Chicken breast marinated in a mild peri peri marinade

Bread rolls with butter

Condiments

SALADS

Roasted kipfler potatoes w bacon & shallots in a lemon dressing

Chickpeas with roasted pumpkin & fresh vegetables in a sesame oil dressing

Freshly cut coleslaw with mayonnaise



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ONSITE BBQ PACKAGES

“The Bigger Grill”

\$65.00 p/p

Minimum 10 people

Grilled onions
Grilled mushrooms with sweet balsamic vinegar
Tender Cape Grim grain fed sirloin topped with walnut and parsley butter
Thick lamb and rosemary sausages
Tandoori Chicken Skewers with riata
Steamed tiger prawns with tartare sauce and lemon
Tasmanian grilled Atlantic salmon with salsa verde
Freshly shucked Sydney rock oysters with lemon and lime
Mixed bread rolls with butter

SALADS

Freshly tossed garden salad with masculine lettuce and house dressing
Quinoa eggplant, raisins, almonds, pumpkin seeds, tomato and kasoundi pickle
Edamame beans freekah and kale with lentils

SWEETS

Classic French vanilla slice
Chef's chocolate and hazelnut brownies
Cheese Tasmanian and King Island with dried mixed fruits, nuts grapes and
lavash bread



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PICNIC HAMPERS

“The Little Munch”
\$42.00 p/p

Designed for two people

Corn chips with freshly made guacamole, tomato salsa and grilled lime
Oven roasted free-range chicken stuffed with confit garlic, garden herbs and
brioche bread
Fluffy and light damper rolls with Tasmanian butter
Salad of edamame beans freekah and kale with lentils
Freshly cut seedless watermelon
Chef's chocolate and hazelnut brownies
San Pellegrino still & sparking mineral water

“The Big Munch”
\$56.00 p/p

Designed for two people

Antipasto with a selection of cured meats, grilled vegetables and herbed focaccia
Traditional English pork pie with seeded mustard
Freshly tossed garden salad with masculine lettuce and house dressing
Tasmanian smoked salmon rocket, Spanish onion and capers
French baguette and butter
House made chicken liver pâté with toasted herbed croutons
Fresh strawberries and whipped cream with runny Lindt chocolate
San Pellegrino still & sparking mineral water



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SHARE PLATTERS

Chose any two for \$225 serves up to 6 people

Sushi Platter

Antipasto platter with panna di Cassa

Mixed dips with sourdough and Lebanese bread

Mixed freshly made tart platter

Tasmanian and King Island Cheese platter with dried fruits, nuts and Lavash
Bread

Fresh Fruit Platter

*At an additional cost Ice Carvings can be catered for on request with a minimum
one week pre order



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CANAPES

\$75.00 p/p

Pick any 6 canapés (2 each per serve)

“Cold Seafood”

Selection of mixed nori rolls, sashimi and nagiri
Queensland tiger prawns with mango, Spanish onion and coriander salsa
Mini milk buns with chive, mayonnaise, parsley and blue swimmer crab
House smoked trout stuffed cucumber with candied orange
Coffin Bay oysters served natural or with wakame, tuna and flying fish roe
Tasmanian smoked salmon crème fraiche, strawberries, En croute baby capers
and dill

“Vegetarian Hot and Cold”

Caramelized onion tarts with Tasmanian blue cheese
Frittata of seasonal roasted vegetables with hummus and Parmesan
Goat's cheese pumpkin and pepita tartlet
Caprese skewers of tomatoes, bocconcini and basil with balsamic reduction
Tomato, mango, Spanish onion and coriander bruschetta on toasted French stick

“Hots”

Pulled duck gua bao buns with Asian slaw and plum sauce
Pulled pork sliders on brioche bun with fennel apple slaw and char siu sauce
Char grilled lamb cutlets with truffle mash and red wine jus
Mini wagyu beef sliders with Swiss cheese salad and chipotle mayonnaise
Grilled tandoori chicken skewers with riata and lime
Seared scallop, chorizo, romesco sauce and crisp bread
Gourmet cocktail pies with house made tomato relish
Choice of: Pepper steak
Spring lamb
Thai chicken
Spinach and mushroom



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CANAPES continued

“Desserts”

Vanilla bean panocotta with fresh berries and chocolate soil
Apple pie, baked crumble mix and Chantilly cream pots
Blueberry and ricotta tart with crushed roasted pistachios
Apple and salted caramel tart
Mango and coconut ganache with strawberry coulis
Gluten free macaroons Choice of: Chocolate & Caramel
Lemon
Vanilla Bean
Pistachio
Strawberry

UNIQUE BOAT-TO-BOAT DELIVERY

Boat to boat delivery supplied by Andrew Giardina at Fish Tales Co, a superb company running out of d'Albora marina Cabarita

\$50.00 per delivery

***ON BOARD CHEF and WAITER**

An on board experienced qualified chef can be supplied to your vessel for a set fee of \$60.00 per hour and \$90.00 per hour on public holidays
Banquet waiter \$50.00 per hour and \$80.00 per hour on public holidays