



SYDNEY BY SAIL

CATERING MENU

Festival Pontoon, National Maritime Museum
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BY LAISSEZ-FAIRE CATERING



PLATTERS FOR ONE

LUNCH BOX - \$27.50 PP

Mediterranean Feast

Selected charcuterie, marinated vegetables with selected cheeses & crackers
Olives (gf)
Chocolate brownie

Out to Lunch (vegan)

Falafel wrap, spicy hummus, chargrilled eggplant and zucchini with cucumber and greens (vegan, df)
Fresh green salad, red onion, tomato and roasted pepitas
Seasonal fruit cup

Lunch Mate

Poached chicken, aioli and lettuce wrap
Fresh green salad, red onion, tomato and roasted pepitas
Seasonal fruit cup

SALAD BOX - \$27.50 PP

Tuna Poke (gf/df)

Tuna tataki, brown rice, cabbage, shallots, kale, carrot, coriander, edamame, crispy shallots, seaweed salad and spicy sesame dressing (df, g)

Chicken Burrito Bowl (gf)

Taco-seasoned chicken, cilantro-lime rice, salsa, lettuce, guacamole, beans and a delicious creamy cilantro dressing (gf)

Chicken Caesar

Poached chicken, free range egg, crunchy baby cos lettuce, parmesan cheese, sourdough croutons and caesar dressing

Falafel Bowl (v, gf)

A healthy vegetarian bowl of homemade mini falafel, chickpeas, cabbage, carrot, pink radish, kale, red onion and spiced yoghurt (v, gf)

BREAKFAST BOX - \$25 PP

Millennial Feast

Smashed avocado, tomato and fresh mint on sourdough
Fresh cut fruit, natural honey yoghurt & fresh berries
Muffin
Fresh Juice

Brekkie Mate

Double smoked bacon, silver beet and cheddar quiche
Fresh cut fruit, natural honey yoghurt & fresh berries
Muffin
Fresh Juice



SEAFOOD

Bucket of Prawns - 1 KG of fresh prawns with lemon and cocktail sauce - \$85

Sydney Rock Oysters - A dozen Sydney Rock oysters with fresh lemon - \$40

DRINKS

Tea & Coffee Plunger (for two) - \$13

Can of Water (375 ml) - \$4

Juice (275 ml) - \$4.50

Bag of Ice (4kg) - \$5.50

Sparkling Water (250ml) - \$3.50

Sparkling Water (750 ml) - \$6



PLATTERS TO SHARE

GRAZING PLATTERS FOR 5 PAX

Australian Farmhouse Cheese & Fruit Selection - \$65

Vintage cheddar, brie, creamy blue, quince paste, lavosh crackers, strawberries, local grapes, smoked almonds and dried apricots (v)

Provincial Sliced Meats & Pickles - \$65

Sopressa, prosciutto, leg ham, bresaola, pastrami, giardiniera, pickles, fig paste and lavosh crackers

Antipasto - \$65

Marinated vegetables, dips, cheese, vegetarian quiches and crackers

Seafood - \$80

Sydney rock oysters (5), smoked salmon, pickled octopus, fresh king prawns (5), marinated mussels, cocktail sauce and lemon (gf)



VIP EXTRAS

Bagel Box - \$55 (8 pieces)

Smashed avocado, feta, heirloom tomato and dukkah (v)
Smoked salmon, cream cheese, dill pickle and lemon
Egg mayonnaise and crisp pancetta

Slider Box - \$42.50 (6 pieces)

Smashed avocado, feta, heirloom tomato and dukkah (v)
Smoked salmon, cream cheese, dill pickle and lemon
Egg mayonnaise and crisp pancetta

Quiche Box - \$50 (8 pieces)

Selection of quiches. (v)

Rice Paper Rolls - \$65 (10 pieces)

Crunchy vegetables, peanut and mint rice paper rolls (v, gf)

Petite Lobster Rolls - \$190 (12 rolls)

Poached lobster, buttermilk mayonnaise, shaved fennel and iceberg lettuce on a brioche bun

Petite Prawn Rolls - \$165 (12 rolls)

Fresh Australian prawns, apple, celery with house made seafood sauce on a brioche bun

Dessert Platter - \$30

Macarons (2). brownies (2). chocolate dipped strawberries (4)

