

SYDNEY BY SAIL

DIAMOND B&B CATERING MENU



The following menu showcases what catering options are **INCLUDED** in your Diamond Romantic B&B Package. In regards to Dinner, you can choose **EITHER** Ready to Eat Options, or Hot Menu Options.

PLEASE NOTE: Some items have a minimum order of 2.



LUNCH

SHARE PLATTERS

CHOOSE 1 PLATTER FOR LUNCH

Cheese Antipasto

5 farmhouse cheeses, fresh & dried fruits, seasonal vegetables, nuts, dips, vegetarian quiches and crackers

Artisan Cured Meats, Pickles & Relishes

Sopressa, Coppa, double smoked ham, bresaola, pastrami, pickles, olives, smoky tomato relish & sourdough

Casa Grazer

Artisan cured meats, farmhouse cheese, pickles, olives, semi dried tomatoes, fruit paste, fresh honeycomb, crackers & sourdough

Seafood

Sydney rock oysters (6), smoked salmon, pickled octopus, fresh king prawns (6), Balmain bugs, cocktail sauce and lemon (gf)



LUNCH BOXES

CHOOSE 2 LUNCH BOXES

Papa Pastrami

Beef brisket pastrami sourdough, pickles & coleslaw
Side Salad

Cheeky Chicken

BBQ Chicken wrap, fermented chilli mayonnaise, pickled onion salad
Side Salad

Verified Vege

Mediterranean vegetable baguette, bocconcini & pesto
Side Salad



DINNER: READY TO EAT OPTIONS

You can choose **EITHER** Ready to Eat **OR** Hot Menu Options for Dinner

SHARE PLATTERS

CHOOSE 1 PLATTER FOR DINNER

Cheese Antipasto

5 farmhouse cheeses, fresh & dried fruits, seasonal vegetables, nuts, dips, vegetarian quiches and crackers

Artisan Cured Meats, Pickles & Relishes

Sopressa, Coppa, double smoked ham, bresaola, pastrami, pickles, olives, smoky tomato relish & sourdough

Casa Grazer

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SIDE SALADS

CHOOSE 2 SIDE SALADS

Tuna Poke (gf/df)

Seared Tuna, brown rice, seasonal vegetables, soy ginger mirin dressing

Sumac Chicken Bowl

Sumac chicken breast, Moroccan couscous, tomatoes, cucumbers, fresh herbs, dill yoghurt & charred lemon)

Chicken Caesar (gf available)

Poached chicken, cos lettuce, soft egg, parmesan cheese, bacon, sourdough croutons and Caesar dressing

Mediterranean Pasta (vg)

Fusilli, marinated eggplant, fire roasted capsicums, semi dried tomatoes, roasted pine nuts, fresh basil



DINNER: HOT MENU OPTIONS

You can choose **EITHER** Ready to Eat **OR** Hot Menu Options for Dinner

HOT DINNER

The following dinner items require some preparation. Simply heat up you preferred option(s) using the instructions provided and the yachts equipment to enjoy a gourmet hot dinner & breakfast onboard. **Choose 1 item per person unless the minimum order is 2.**

Slow Cooked Lamb Shoulder (Minimum order is 2)

Slow cooked lamb shoulder, chefs potato of the day, baby veg & red wine sauce.

Thai Red Chicken Curry (Minimum order is 2)

Thai red chicken curry with, lychee, pineapple & tomato served with steamed brown rice

Soup of the Day With Triple Cheese Toasties

Soup of the day with triple cheese toasties and garden salad.

Beef & Pork Ragu Lasagne

Beef & pork ragu lasagne with garlic baguette. Garden salad with balsamic vinaigrette.

Chorizo & Roast Capsicum Penne Pasta

Chorizo & roast capsicum penne pasta with napoletana sauce.



BREAKFAST

You can choose **EITHER** Ready to Eat **OR** Hot Menu Options for Breakfast

READY TO EAT BREAKFAST BOXES

CHOOSE 2 BREAKFAST BOXES

Granola Go (gf available)

Organic yoghurt, Brook Farm spiced fig & coconut granola, fresh seasonal fruits, fresh honeycomb

Fresh Juice

Down Under Continental

Cured meats, farmhouse cheeses, breads, banana bread

Fresh Juice



HOT MENU BREAKFAST

Hot Brekkie for 2 (Minimum order is 2)

Cook your own Brekkie Onboard! This option includes eggs, avocado, fresh sourdough, fresh juice and various sauces to match with your choice of:

- Aussie bacon or
- Greek haloumi

INCLUDED EXTRA'S

Selection of tea & coffee with milk

Chocolates

