

# CASA Grazing Catering Menu



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# Signature Share Platters



## Artisan Cured Meats, Pickles & Relishes - \$85

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

## Casa Grazer - \$85

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

## Cheese Antipasto - \$85

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

## Seafood - \$105

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

## Wraps & sourdoughs - \$65 (10 pieces)

Selection of assorted freshly made tortilla wraps & soy linseed sourdough sandwiches

## Assorted Quiches - \$40 (5 pieces)

Roast olive & capsicum, Prosciutto & leek, Chorizo & tomato

## Sushi Platter - \$60 (16 pieces)

Selection of inside out maki rolls & nigiri

## Brioche Buns - \$45 (5 pieces)

Roast chicken, walnut & pesto  
Egg mayonnaise, dill & pickle egg, ranch dressing

## King Prawn Rolls - \$75 (5 pieces)

Prawns, cucumber, lemon aioli, dill & salmon roe

## Dessert Platter - \$60 (10 pieces)

Assorted cakes

## Fruit Platter - \$60

Seasonal fresh Australian fruits





# CASA Upgrades

## Seafood & Small Treats

Dozen oysters with lemon & mignonette - **\$65**

Kilo of Queensland tiger Prawns - **\$90**

Dark chocolate dipped strawberries x 6 - **\$24**

Box of 4 macarons - **\$20**

Triple cream Brie & honeycomb plate - **\$45.50**

Brook farm saltbush roasted macadamias - **\$17.50**



## Salad & Lunch Boxes

**Lunch Box - \$25**

1 x chicken pesto walnut sourdough sandwich OR 1 x roast beef wrap, truffle mayo & onion jam

1 x Nutella chocolate brownie

1 x juice

1 x whole seasonal fruit

**Tuna Poke (gf/df) - \$27.50**

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

**Sumac Chicken Bowl - \$22.50**

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

**Chicken Caesar (gf available) - \$22.50**

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

**Mediterranean Bean (vg) - \$20**

Cannellini, rocket, fire roasted capsicum, marinated artichokes and roast cherry tomatoes

**NOTE:** All orders are made to order & **include delivery**. When you turn up to the yacht, the catering will be onboard for you to enjoy at your leisure. **ALL Dietary Requirements** can be catered too - simply call or email with any dietary requirements.