

CASA Grazing Catering Menu



Festival Pontoon, National Maritime Museum
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Signature Share Platters



Artisan Cured Meats, Pickles & Relishes - \$95

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

Casa Grazer - \$95

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

Cheese Antipasto - \$95

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

Seafood - \$115

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 - \$45 (6 pieces)

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

Sushi Platter - \$50 (16 pieces)

Selection of inside out maki rolls & nigiri

Brioche Buns - \$50 (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 - \$65 (10 pieces)

Assorted teacakes

Fruit Platter - \$65

Seasonal fresh Australian fruits



CASA Upgrades

Seafood & Small Treats

Dozen oysters with lemon & mignonette - **\$85**

Kilo of Queensland tiger Prawns - **\$110**

Dark chocolate dipped strawberries x 6 - **\$40**

Triple cream Brie & honeycomb plate - **\$55**

Brook farm saltbush roasted macadamias - **\$20**



Salad & Lunch Boxes

Lunch Box - \$37.50

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) - \$32.50

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) - \$22.50

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.