

# SYDNEY BY SAIL

## CATERING MENU

Festival Pontoon, National Maritime Museum  
2 Murray Street  
Darling Harbour, NSW 2000

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# PLATTERS FOR ONE

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## LUNCH BOX - \$25 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 - \$25 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 - \$75

**Sydney Rock Oysters** - A dozen Sydney Rock oysters with fresh lemon - \$31.5

## 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) - \$5.50





# PLATTERS TO SHARE

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## GRAZING PLATTERS FOR 5 PAX

### Australian Farmhouse Cheese & Fruit Selection - \$60

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

### Provincial Sliced Meats & Pickles - \$60

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

### Antipasto - \$60

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 - \$50 (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 - \$37.50 (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 - \$55 (10 pieces)

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

### Petite Lobster Rolls - \$175 (12 rolls)

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

### Petite Prawn Rolls - \$155 (12 rolls)

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

### Dessert Platter - \$35

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

