

CAUSAIL

Yacht Charters & Sailing School

MENU 1 - \$40.50 pp

Choose 6 items and 1 box

- Best ever chicken., chive & mayonnaise sandwiches
- Assorted mini tartlets:
 - Tunisian spiced pumpkin and toasted pine nuts
 - Marinated feta and semi dried tomato
 - Thai cucumber salad with coriander, lime and roasted peanuts
 - Roast beetroot, goats' cheese and chervil
- Panini with vegetable antipasto & rocket
- Roasted vegetable & parmesan frittata
- Smoked salmon & herb cream cheese roulade
- Prosciutto with rockmelon
- Guacamole on crouton with grilled chorizo
- Grand Marnier chicken pâté with cornichon on toast
- Asparagus & herb ricotta barquette with minted lemon dressing
- Blue cheese & caramelised onion tart
- Steamed pork & prawn sui mai with dumpling sauce
- Mini beef pies with pea mash
- Curry puffs with mini raita
- Thai money bags with sweet chilli sauce
- Pizzette with tomato, bocconcini & basil

MENU 2 - \$50.50 pp

Choose 7 items and 1 box

- Panini with rare roast beef & Béarnaise sauce
- Seared tuna with horseradish cream
- Assorted sushi & sashimi with soy & wasabi
- Smoked salmon in chervil crepe with herb cream cheese
- Vietnamese rice paper rolls with dipping sauce
- Peeled prawns with lime aioli
- Oyster on half-shell with lemon & cracked pepper
- Peking duck pancake with hoi sin & cucumber
- Signature beef bourguignon pies with mushy peas
- Assorted mini vol au vent: roasted eggplant, cumin and parsley, Thai chicken larb, peperonata
- Pizzette with marinated Persian fig & goats' cheese
- Mushroom & spinach tartlet
- Moroccan lamb cutlet with sumac yoghurt
- Chicken satays with peanut sauce

MENU 3 - \$60.50 pp

Choose 8 items and 1 box

- Peking duck pancake with hoi sin & cucumber
- Apple & walnut salad in an apple basket
- Bloody Mary oyster shooters
- Smoked salmon blini with herb crème fraiche
- Ocean trout caviar tartlet
- Oyster with braised leek & asparagus foam
- King prawns with fresh lime mayonnaise
- Duck confit tart with five spice apple garnish
- Chèvre, olive & beetroot tartlet
- Seared scallop on a spoon with sauté zucchini, basil & almond foam
- Beef & pancetta filet mignons with Béarnaise sauce
- Crab & leek pithivier
- Prawn dumpling on a spoon with tomato & tarragon vinaigrette
- Crab & corn cake with chilli & coriander
- Shitake mushroom & leek spring rolls

Grazing Table \$8 pp

Glazed leg ham, mustard and chutney, fine Australian cheese, port marinated figs, fresh and dried fruits, crackers and bread

Bowls and Boxes

choose 1 box

- Ocean trout with herb & caper potato salad
- Roast lamb, chargrilled vegetables, mash & pea puree
- Hokkien noodles, Asian vegetables & soy chicken
- Bangers and mash: chipolatas, creamy mash & tomato relish
- Roasted John Dory, couscous & preserved lemon yoghurt
- Thai beef and rice noodle salad
- Roasted salmon, peas, snap peas, beans & diced potato with mint mayonnaise
- Duck & mango salad w roasted cashews

A Platter of Something Sweet - \$5 pp

(choose 3)

- Blueberry and mascarpone tart
- Lemon curd barquette
- Triple chocolate brownie
- Rose water meringues
- Baby rum baba with mandarin syrup and pashmak
- Chocolate mousse shots
- Sherry trifle in a glass with summer berries

Surcharges apply to Menus 1 - 2 or 3: On Saturday add 4%, on Sunday add 8%, on Public Holidays add 29%

Ausail Yacht Charters

1300-135-632

info@ausail.com.au

www.ausail.com.au



AUSAIL
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BUFFET MENU 1 - \$50.50 pp

Welcome canapés (3 varieties)

On the Buffet

- Honey glazed ham with mustards and relish
- Char grilled chicken with lemon, garlic & baby spinach
- Rare roast beef with horseradish & chive crème
- Warm potato salad with rosemary & sea salt
- Vine ripened tomato & shaved celery salad with basil
- Crisp greens tossed with balsamic vinaigrette
- Freshly baked breads
- Fresh fruit platter
- Chocolates

BUFFET MENU 2 - \$65.50 pp

Welcome canapés (3 varieties)

On the Buffet

- Whole Baked ham with mustards and relish
- Seafood platter with oysters, prawns & smoked salmon with a trio of sauces
- Char grilled chicken with lemon, garlic & baby spinach
- Pesto crusted lamb cutlets with minted yoghurt
- Warm potato & chorizo salad with rosemary & sea salt
- Vine ripened tomato & shaved celery salad with basil
- Crisp greens tossed with balsamic vinaigrette
- Freshly baked breads
- Fresh fruit platter & rosewater meringues
- Fine Australian cheeses with lavash crackers, caramelised walnuts & port soaked figs
- Chocolates

FINGER FOOD MENU 1 - \$50.50 pp

- Sesame prawns with lime leaf aioli
- Tartlets with marinated feta & semi dried tomato
- Pork & prawn sui mai with dipping sauce
- Rare roast beef panini with rocket & béarnaise
- Roasted vegetable & parmesan frittata
- Chicken, chive & mayonnaise bite size sandwiches
- Sausage rolls with spiced lamb & tomato relish
- Fine cheese platter with port soaked figs & lavash crackers
- Chocolates

FINGER FOOD MENU 2 - \$65.50 pp

- Californian rolls with wasabi & soy
- Rare roast beef panini with béarnaise & rocket
- Freshly shucked oysters with salmon caviar & lemon wedges
- Chicken, chive & mayonnaise bite size sandwiches
- Tartlets with peking duck, hoi sin & pickled cucumber
- Pesto crusted lamb cutlets with minted yoghurt
- Salt & pepper prawns with garlic mayo
- Fresh asparagus with lemon hollandaise
- Selected pates & terrines & marinated antipasto with crusty breads
- Fine cheese platter with port soaked figs & lavash crackers
- Chocolates

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*Clients may choose up to two white and two red wines shown in their Charter Beverage Package
Please Note - Consumption Bars – wine will be served by the glass but you must purchase the entire bottle

SAILOR'S BEVERAGE PACKAGE - \$40 pp

Sparkling Wine

Seppelt Great Western Imp Res

White Wine

Your choice of either

Peter Lehman Sem Chardonnay

Ben Ean Moselle

Wolf Blass Chardonnay

Wolf Blass Un-wooded Chard

Cookoothama Chardonnay

Cookoothama Sem Chardonnay

Wolf Blass Sem Blanc

Wolf Blass Eagle Hawke Riesling

Peter Lehman Riesling

Red Wine

Your choice of either

Wolf Blass Eagle Hawke Shiraz

Merlot Cabernet

Wolf Blass Eagle Hawke Merlot

Wolf Blass Red Label Cab Merlot

Wolf Blass Yellow Label Cab

Sauvignon

Full Strength Beer

Crown Larger

Low Alcohol Beer

Hahn Premium Light

Orange Juice

Spring Water

CAPTAIN'S BEVERAGE PACKAGE - \$50 pp

Sparkling Wine

Trilogy Pinot Noir Chardonnay

White Wine

Your choice of either

Brown Brothers Moscato

Brown Brothers Crouchen Riesling

Jacobs Creek Reserve Chardonnay

Wolf Blass Yellow Label Riesling

Pepper Tree Chard Un-wooded

Peter Lehman Chardonnay

Pepper Tree Semi Sauvignon Blanc

Red Wine

Your choice of either

Brown Brothers Shiraz

Brown Brothers Dolcetto & Syrah

Wolf Blass Red Label Shiraz

Zilzie Estate Rose

Peter Lehman Cabernet Sauvignon

Full Strength Beer

Crown Larger

Low Alcohol Beer

Cascade Premium Light

Orange Juice

Spring Water

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ADMIRAL'S BEVERAGE PACKAGE - \$76 pp

Sparkling Wine

Chandon Brut

White Wine

Your choice of either

Oyster Bay Marlborough Sauvignon
Blanc

Cold Stream Hills Var Chard.

Pepper Tree Chardonnay

Cold Stream Hills Sauv. Blanc

Peter Lehman Reserve Reis.

Peter Lehman Blue Eden Riesling

Red Wine

Your choice of either

Brookland Valley Verse 1 Cabernet
Merlot

Cold Stream Hills Pinot Noir

Wolf Blass Brown Label Shiraz

Wolf Blass Grey Label Cab Sauv

Church Rd Cab Sauvignon Merlot

Cold Stream Hills Cab Merlot

Cold Stream Hills Merlot.

Full Strength Beer

Kronenbourg

Low Alcohol Beer

Cooper Light

Orange Juice

Spring Water

CONSUMPTION BAR

SAILOR'S

Sparkling Wine \$4.00

White Wine \$6.00

Red Wine \$6.00

Crown Larger \$6.00

Hahn Prem. Light \$3.00

Orange Juice \$2.50

Spring Water \$3.00

CAPTAIN'S

Sparkling Wine \$7.00

White Wine \$8.50

Red Wine \$10.00

Crown Larger \$6.00

Hahn Prem. Light \$3.00

Orange Juice \$2.50

Spring Water \$3.00

ADMIRAL'S

beverages on consumption per glass:

Sparkling Wine \$16.50

White Wine \$10.50

Red Wine \$13.50

Kronenbourg \$7.00

Cooper Light \$6.00

Orange Juice \$2.50

Spring Water \$3.00

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