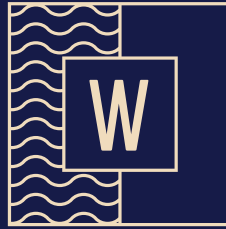


Available:  
Friday 5-8pm/6-9pm  
Saturday 6-9pm



Additional food platters  
can be purchased for \$80  
each with a Party Pack

## THE DECK PARTY PACKAGES



### 1ST MATE'S PACK \$400 - MAX 30PPL

- 1 x Large savoury Platter •
- 1 x \$250 Bar Tab •
- 2 x Bottles House Sparkling •



### COMMANDER'S PACK \$600 - MAX 40PPL

- 2 x Large savoury platter •
- 1 x \$350 bar tab •
- 1 x Veuve Clicquot Magnum •



### CAPTAIN'S PACK \$1000

- 3 x large savoury platter •
- 1 x dessert platter •
- \$500 bar tab •
- 1 x Veuve Clicquot Magnum •

## SAVOURY PLATTERS

### ANTIPASTO (GF)

Freshly shucked oysters with salsa verde, Vietnamese rice paper rolls with hoisin sauce (v), Smoky BBQ glazed chicken wings, Rare roast beef croutons with horseradish cream, Spinach & avocado sushi with sweet chilli & soy dressing (v)

### MEAT

Chorizo croquettes with herb aioli, Smokey BBQ glazed chicken wings, Rare roast beef croutons with horseradish cream, Lamb, beef, cumin & coriander sausage rolls with tomato relish, Peking duck rice paper rolls with hoisin sauce

### VEGETARIAN

Pumpkin & mozzarella arancini with herb aioli, Vietnamese rice paper rolls with hoisin sauce, Mini wasabi & cauliflower cheese pies, Plum tomato bruschetta with basil & shaved parmesan, Spinach & avocado sushi with sweet chilli & soy dressing

### SEAFOOD

Freshly shucked oysters with salsa verde, Salted cod croquettes, Smoked salmon crostini with cream cheese & chives, Panko crusted prawns with lemon & herb aioli, Mini crab & avocado cocktails

## DESSERT PLATTERS

Flourless chocolate brownie (v)(gf)  
Mini strawberry & cream tartlets (v)

(gf) Gluten Free (v) Vegetarian