



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

Pisces Boat Hire Rates

January – December

\$800.00 Per Hour

\$3,200 (Minimum 4 Hour Hire)

Staffing Fees

\$250 per wait staff for a 4 Hour Cruise

1 x wait staff per 10 guests

BYO Charters

\$250 surcharge applies to BYO Food

\$20 surcharge per person applies to BYO Beverages

Includes all crockery, cutlery, cups, utensils, serving equipment, eskies and ice

BYO Beverages are not available on Fridays and Saturdays in December

Catering

Chef charge of \$275 applies to all catering options

Additional Hours

Chef per hour \$52 - For charters more than 4 hours

Public Holiday surcharge applies

Pick up and drop off wharf fees apply

Pisces Menu

Pisces Canapé Menus

Canapé menu 1

\$38 per person

Suitable for 2 hour charters

Caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle (v, gf)

Peking duck pancake with spring onion, cucumber and hoisin

Blue swimmer crab salad on creamed leek and Persian feta tartlet

Lamb and rosemary pie with piquant tomato chutney

Handmade Indian vegetable samosa with coriander and mint raita (v)

Oregano, garlic and lemon zest marinated chicken skewers with tzatziki (gf)

Canapé menu 2

\$55 per person

Tart of spicy avocado, red onion marmalade and crème fraiche (v)

Fijian kokoda cured fish with lime juice, coconut cream, eschalot, chilli and coriander (gf)

Fresh pacific oysters with shallot dressing and black sesame dressing (gf)

Forest mushroom, parmesan and rosemary flan (v)

Rare roast beef and yorkshire pudding, horseradish cream and chives

Chimichurri prawn and grilled zucchini pizetta with chilli mayo

Warm chicken and leek pie with flaky pastry

Chilli and rosemary marinated lamb skewers (gf)

Sweet Canape

Dark chocolate mousse shot with candied orange (v,gf)

Canapé menu 3

\$66 per person

Sautéed wild mushroom and fresh herbed ricotta in a crisp cone (v)

Poached scallop salad with jalapeno spiced salsa Fresca (gf)

Peking duck pancake with spring onion, cucumber and hoisin sauce

Asparagus and Persian feta cheese flan (v)

Crab salad with cucumber, chilli, tomato salsa in a rice paper wrap (gf)

Roasted tomato arancini filled with mozzarella with garlic aioli (v)

Chunky beef and mushroom pie with minted mushy peas

Sesame crusted salmon skewers with orange miso sauce (gf)

Greek pulled lamb slider with garlic tzatziki and butter lettuce

Served in a small bowl or noodle box

Thai chicken curry with fragrant rice and fresh coconut sambal (gf)

Sweet Canape

Petite lemon meringue pie (v)

Additional items

served in a small bowl or noodle box

\$9.80 per item

King prawn salad avocado and macadamia nuts, lemon pepper dressing (gf)

Beer battered flathead gougons with tartare sauce and chips

Sri Lankan fish curry with fragrant rice and fresh coconut sambal (gf)

Thai green chicken curry with fragrant rice and fresh chilli salsa (gf)

Slow poached chicken salad celeriac, pink lady potatoes, mustard dressing (gf)

Slow cooked pork with wild mushrooms, garlic mash, spring asparagus (gf)

Roast duck salad with udon noodle, shitake, crisp asparagus, tatsoi leaves and ponzu dressing

Braised beef bourguignon with root vegetables and parisienne mash (gf)

Roast pumpkin and asparagus risotto with piquant chermoula (v,gf)

Steamed blue eye cod with ginger and shallot and fragrant steamed jasmine rice

Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)

Grilled chorizo sausage with vine ripened tomato and orecchiette pasta

Slow cooked chickpea dahl with basmati rice and coriander, mint and lime salsa (v)

Pisces Buffet Menus

Buffet Menu 1

\$105 per person

Canapés

Peking duck pancake with spring onion, cucumber and hoisin sauce

Sautéed wild mushroom and fresh herbed ricotta in a crisp cone (v)

Lime marinated tuna logs with wasabi mayonnaise and shizu cress

Buffet

Assorted boutique bread rolls with butter

Chilled pacific oysters with cucumber lime and mirin [2 per person]

Ocean cooked king prawns with dill aioli [3 per person]

Fresh mesclun, pear, caramelised walnuts and goats cheese salad with balsamic dressing

Roasted root vegetable salad with roasted garlic and rosemary [no beetroot]

Crisp baby cos salad, shaved parmesan and anchovy dressing

Grilled salmon fillet on rustic crushed kipfler potatoes and chive and horseradish mash with salsa verde

Pan fried chicken saltimbocca with watercress and crisp lardons

Slow roast lamb shoulder with caramelised shallots and button mushrooms

Dessert

Seasonal fresh fruit platter

Devils chocolate mud cake with double cream

Buffet Menu 2

\$125 per person

Canapés

Crab salad with cucumber, chilli, tomato salsa in a rice paper wrap
Rare roast beef and yorkshire pudding, horseradish cream and chives
Asparagus and persian feta cheese flan

Buffet

Assorted boutique bread rolls with butter
Ocean cooked king prawns with dill aioli [3 per person]
Fresh pacific oysters with shallot dressing and black sesame dressing [2 per person]
Smoked tasmanian salmon with fine eshallots, chives, lemon and baby capers
Vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic
Orecchiette pasta salad with artichoke, wilted baby spinach and lemon caper vinaigrette
Kipfler potato salad with crisp watercress and light mustard dressing
Seared south coast blue eye cod with crisp thai salad
Pan seared chicken breast with puy lentils, chorizo and capsicum ragout
Slow baked lamb racks with grilled portabella mushroom and rosemary jus

Dessert

Baked lemon cheese cake with cinnamon berry compote
Individual pavlovas with fresh chantilly cream and berries

Pisces Formal Dining Menu

Please select 1 x entrée, 1 x main meal + 1 x dessert

Entrée

\$30 per person

Smoked Tasmanian salmon with toasted Turkish crisp, rocket and chervil vinaigrette
Warm grilled tuna steak, green bean, Kalamata olive, kipfler potato, lemon, pepper and balsamic dressing
Citrus poached chicken fillets with miso mayonnaise and wasabi pea crush
Green asparagus, fresh goats curd and fine herb salad with crisp shallots and caramelised walnuts
Ocean king prawns with avocado, roma tomato and caper berry salsa

Main meal

\$42 per person

Steamed blue eye cod in a miso sake sauce with soba noodles and steamed snake beans
Char grilled salmon, rocket, shaved fennel and herbed polenta salad with citrus and basil dressing
Breast of chicken on potato frittata with artichoke, pine nuts, crisp lardon and saffron vinaigrette
Pan seared pork cutlet with fresh peas and potato fondant
Grain fed fillet of beef on grilled portabello mushroom with asparagus, parmesan mash and light thyme jus
Spiced vegetable tagine with Moroccan cous cous and mint and coriander yoghurt

Dessert

\$22 per person

Coconut crème brûlée with papaya and pomegranate salad
Apple tarte tatin with double cream and strawberry and mint salad
Brioche bread and butter pudding with rum macerated muscatels
Lime and lemon tart with double cream and fresh berries
Selection of local cheese, dried fruits and assorted crackers

All three course meals include, bread rolls, coffee, selection of teas and petit fours

Pisces Platter Menus

Antipasto platter – serves 10pax

\$128 per platter

Rustic italian breads, grissini and flatbreads

Oven baked semi dried tomatoes, marinated green olives,

Grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,
Honey glazed double smoked ham, hot sopressa salami and san danielle prosciutto

Cheese platter – serves 10pax

\$128 per platter

Selection of local cheese, dried fruits and assorted crackers

Ham buffet, served on a side buffet

\$325

Whole Guinness and honey baked ham with condiments and boutique bread rolls

Seafood platter – serves 10pax

\$485 per platter

Ocean cooked king prawns with dill aioli

Fresh pacific oysters with shallot dressing and salmon roe

Blue swimmer crab

Balmain bugs

BBQ salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

Pisces Beverage Packages

Deluxe Beverage Package

\$14.50 per person per hour

Beer

Corona Extra

Peroni Nastro Azzuro (imported)

Cascade Premium Light

White Wine

Kudos by Ant Moore Pinot Gris NZ 2014

Mondiale Marlborough Sauvignon Blanc

Red Wine

Gilardi 'Ravelet' Rose French

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet 2015

Stoneleigh Pinot Noir 2015

Sparkling

Petaluma Croser NV

Selection of soft drinks, juices, mineral water, tea and coffee.

Exclusive Beverage Package

\$30 per person per hour

Beer

Cascade Premium Light

Peroni

Corona

Red Wine

Banjo's Run Pinot Noir 2013

St Hallett The Reward Cabernet Sauvignon 2014

Banjo's Run Merlot 2013

White Wine

Coldstream Hills Chardonnay 2015
Banjo's Run Sauvignon Blanc 2011
Kudos by Ant Moore Pinot Gris 2014 NZ
Champagne
Veuve Cliquot Yellow Label Brut

Selection of soft drinks, juices, mineral water, tea and coffee.

Alternative quality beers and wines will be served if the selection is unavailable.