

DECK CADET

Choice of three entrees,
three mains and set dessert

\$55 PP

ENTRÉE

Salt & Pepper Squid with Aioli
& Lemon.

Louisiana Buffalo Wings with
Blue Cheese Dip.

Vegetable Dumplings Soy &
Ginger Broth

MAIN

Spicy Honey Glazed Salmon
Corn, Capsicum & Coriander
Salsa.

Organic Striploin 250gr
Organic Steak with Chips &
Diane Sauce.

Chilli Tomato Calamari Pasta
Marinated Tomato, Tomato
Sauce, Basil, Garlic, Chili

DESSERT

Strawberry Eton Mess
Smashed Meringue, Yoghurt
Cream, Fresh Strawberry &
Strawberry Sauce

*Note : Vegetarians can have Veg
Nasi Goreng for their mains*

MAKE A BOOKING

SECOND MATE

Choice of three entrees,
three mains and set dessert

\$65 PP

ENTRÉE

QLD King Prawn Cocktail

Fresh King Prawn, Romaine
lettuce, Avocado & cocktail
sauce.

Seared Scallops Tomato Salsa,
Sauce Vierge

Mango Salad, Rocket, Avocado,
Macadamia, Spanish Onion &
Nam Jim Dressing

MAIN

Poke Bowl Salmon, Brown Rice,
Roast Pumpkin, Beetroot,
Corn, Capsicum & Coriander
Salsa, Crunchy Cucumber,
Slaw, Soy & Sesame Dressing

Kings Pasta Alaskan Crab,
Calamari, Prawns, Pancetta,
Brandy Cream Sauce

Ship to Shore 250gr Organic
Striploin Steak with Garlic
Prawns, Chips & Diane Sauce

DESSERT

Mango Eton Mess
Smashed Meringue, Yoghurt
Cream, Fresh Mango & Mango
Sauce.

CONTACT US

SHIP MASTER

Sydney's Freshest Seafood.
Hot & Cold Seafood Platter

\$85 PP

PLATTER

Natural Oysters, Fresh Cooked
Tiger King Prawns, Premium
Smoked Salmon, Morton Bay
Bugs, Steamed Mussels, BBQ
King Prawns, Calamari,
Barramundi, Salmon, Crumbed
Prawn Cutlets, Salt & Pepper
Squid, Squid Rings served with
Chips W/A Rock Lobster
Mornay.

ADD BEVERAGE PACKAGE

\$40 PP (2 Hours)

WINE

De Bortoli Willowglen
Sparkling Brut

De Bortoli Willowglen
Semillion Sauvignon Blanc

De Bortoli Willowglen Shiraz
Cabernet

BEER

Pure Blonde
Great Northern

\$60 PP (2 Hours)

WINE

Proverbio Organic Prosecco
Matakana Estate Sauvignon
Blanc

Lisa Mcguigan Maximus Shiraz

BEER

Beers

Balter Lager

Lord Nelson 3 Sheets Pale Ale
Corona