



## FOOD AND BEVERAGE MENU





Our menu has been designed by our Executive Chef to highlight fresh, local produce with mouthwatering flavour. From Grazing Platters to share or Deluxe Catering Packages, our menu includes options for every event type.

The YOT Group is fully licensed with full bar and cocktail service available. Choose between an unlimited drinks package, place down a bar tab or drinks on consumption

*Rates are exclusive of GST*





## DELUXE

129 PER PERSON-INCLUDES A CHEF  
ONBOARD

### GRAZING BOARD

*Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads (Can be GF)*

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### MOOLOOLABA TUNA (GF, DF)

*Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium*

*1 serves*

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### KARAAGE CHICKEN (DF)

*with kecap manis, gochujang sauce and fried shallots*

*1 serve*

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### FRESH SCALLOP CEVICHE (GF,DF)

*Wildflower gin, mango, chilli, lemon, Spanish onion*

*1 serve*

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### SEARED WAGYU BEEF (GF)

*On fermented potato pancake, porcini cream cheese, wild mushroom, truffle aioli, nasturtium*

*2 serves*

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### FRESH OYSTERS (GF, DF)

*Fresh Pacific oysters served with lemon and chardonnay mignonette*

*2 serves*

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### BEEF BRISKET TACOS (DF)

*Radish, pico de gallo, jalapeno, toasted tortilla (Can be GF)*

*1 serve*

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### BAKED MORETON BAY BUG (DF)

*Gem lettuce, creamy fermented chilli sauce, pearls on a Burleigh brioche (Can be GF)*

*1 serve*

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### FRENCH LAMB CUTLET (GF, DF)

*Frenched lamb cutlet served with chimichurri and fresh rosemary*

*1 serve*

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*Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.*



## PREMIUM

89 PER PERSON

### FRESH SCALLOP CEVICHE (GF, DF)

*Wildflower gin, mango, chilli, lemon, Spanish onion*

*1 serve*

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### MOOLOOLABA TUNA (GF, DF)

*Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium*

*1 serves*

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### ROASTED CHICKEN SANDWICH

*Pulled roasted chicken, green aioli, chives, vintage cheddar on a japanese brioche*

*1 serve*

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### GOAT CHEESE TARTLET (VEG, GF)

*Rosemary, honey, cherry tomatoes, fresh herbs on a buttery tartlet*

*1 serve*

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### SEARED WAGYU BEEF (GF)

*On fermented potato pancake, porcini cream cheese, wild mushroom, truffle aioli, nasturtium*

*2 serves*

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### TITAN PRAWNS (GF, DF)

*Yuzu pearls, cos lettuce, yuzu kosho mayo*

*1 serve*

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### SAN DANIELLE PROSCIUTTO ROLL

*Pesto, Fior di latte, rocket, cornichons, semi-dried tomatoes on an Italian roll*

*(Can be GF)*

*1 serve*

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## DIAMOND

69 PER PERSON

### SEARED WAGYU BEEF (GF)

*On fermented potato pancake, porcini cream cheese, wild mushroom, truffle aioli, nasturtium*

*2 serves*

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### SAN DANIELLE PROSCIUTTO ROLL

*Pesto, Fior di latte, rocket, cornichons, semi-dried tomatoes on an Italian roll*

*(Can be GF)*

*2 serves*

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### TITAN PRAWNS (GF, DF)

*Yuzu pearls, cos lettuce, yuzu kosho mayo*

*1 serve*

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### SPANISH CHORIZO SKEWER (GF)

*Smoked provolone, semi dry tomatoes and basil*

*2 serves*

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## GOLD

59 PER PERSON

### SPANISH CHORIZO SKEWER (GF)

Smoked provolone, semi dry tomatoes and basil

*2 serves*

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### TITAN PRAWNS (GF, DF)

Yuzu pearls, cos lettuce, yuzu kosho mayo

*1 serve*

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### GOAT CHEESE TARTLET (VEG, GF)

Rosemary, honey, cherry tomatoes, fresh herbs on a buttery tartlet

*1 serve*

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### SAN DANIELLE PROSCIUTTO ROLL

Pesto, Fior di latte, rocket, cornichons, semi-dried tomatoes on an Italian roll  
(Can be GF)

*2 serves*

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## KIDS

29 PER PERSON

### KIDS HAM & CHEESE SANDWICH

Smoked Ham, swiss cheese and tomato on a dinner roll (1)

*1 serve*

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### SEASONAL FRUIT SKEWERS

Selection of Season Fruits Skewers with honey

*1 serve*

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### KIDS BLT SANDWICH

Triple smoked bacon, guacamole, gem lettuce, tomatoes, roasted garlic mayo (1)uz

*1 serve*

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## PLATTERS AND FRESH SEAFOOD

### GRAZING BOARD 149

marinated olives, fine cold meat cuts, smoked nuts, selection of local cheese, yot dips, crackers, fresh fruits, pickled vegetables

Serves 8 to 10 people

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### SUSHI PLATTER 149

Assorted fresh sushi with vegetarian options

Serves 8 to 10 people

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### VEGAN PLATTER 135

Vegan dips, crudité's, vegan cheese, seasonal fruits, nuts, crackers

Serves 8 to 10 people

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### FRUIT PLATTER 125

A gourmet selection of fresh seasonal fruit

Serves 8 to 10 people

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### DESSERT PLATTER 129

A selection of desserts from the Chef

Serves 8 to 10 people

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### FRESH OYSTERS(GF, DF) 55

Served with chardonnay mignonette and lemon cheeks

Per dozen

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### TITAN PRAWNS(GF, DF) 99

Served with lemon cheeks, baby lettuce and creamy cocktail sauce

Per kg

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### SHARED SEAFOOD PLATTER 350

Hokkaido scallops, Titan cooked prawns, fresh local fish sashimi, Moreton Bay Bugs, Pacific oysters served with lemon and chardonnay mignonette

Serves 8 to 10 people

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### GOURMET SANDWICH SELECTION 149

San Danielle Prosciutto, pesto, Fior di latte, rocket, cornichons, semi-dried tomatoes on an Italian roll (Can be GF)

Byron bay fior di latte, aged balsamic, heirloom tomatoes, fresh basil on a Italian roll (VEG)

Triple smoked bacon, guacamole, gem lettuce, tomatoes, roasted garlic mayo (Can be GF)

Roasted chicken, green aioli, chives, vintage cheddar on a Japanese brioche (Can be GF)

Serves 20

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## BEVERAGES

### COCKTAILS

APEROL SPRITZ	20
LYCHEE MARTINI	24
PATRON MARGARITA	24
CLASSIC MOJITO	24
YOT MARTINI	24

### SPIRITS

42 BELOW VODKA	12
BOMBAY SAPPHIRE GIN	12
JACK DANIELS BOURBON	12
DEWAR'S 12YO SCOTCH WHISKY	12
PATRON SILVER TEQUILA	13
CANADIAN CLUB WHISKY	12
BUNDERBERG RUM	12
BACARDI WHITE RUM	12

### PREMIUM SPIRITS

GREY GOOSE VODKA	15
HENDRICK'S GIN	15
GLENFIDDICH 12	16

### WHITE WINE

MARTY'S BLOCK SAV, SA	13/60
MARTY'S BLOCK CHARDONNAY, SA	13/60
WEST CAPEHOWE PINOT GRIGIO, WA	13/60

LA VIEILLE FERME ROSE	13/62
TRIENNES ROSÉ	70

### BEER, CIDER AND SELTZER

CASCADE LIGHT	10
YOT LAGER	10
HARD RATED SOLO	13
STONE & WOOD PACIFIC ALE	11
CORONA	11
HELLO SUNSHINE APPLE CIDER	11
FELLR ASSORTED SELTZER	12
MATSOS GINGER BEER	12

### BUBBLES

VEUVE D'ARGENT BLANC DE BLANCS BRUT	11/54
MOET & CHANDON BRUT	125
VEUVE CLICQUOT BRUT CHAMPAGNE, YELLOW LABEL NV	150
MOET ICE (ON REQUEST)	150
DOM PERIGNON, VINTAGE CHAMPAGNE	525

### NON ALCOHOLIC

SOFT DRINK & JUICE	5
RED BULL	7
STRAWBERRY LEMONADE	14
HEAPS NORMAL NON-ALCOHOLIC CRAFT BEER	10



## DRINKS PACKAGE (PER PERSON)

Take all the stress out of the day with an unlimited drinks package for your guests

2 HOURS	25 PER HOUR
3 HOURS	22 PER HOUR
4+ HOURS	20 PER HOUR

**Beers:** YOT Lager, Stone & Wood Pacific Ale, Corona & Hello Sunshine Cider, Heaps Normal (Non-Alcoholic Beer)

**Wines:** Veuve D'Argent Brut, Marty's Block Sauvignon Blanc, Marty's Block Chardonnay, West Cape Howe Pinot Grigio, La Vielle Ferme Rose

ADD SPIRITS	+10 PER HOUR
ADD PREMIUM SPIRITS	+15 PER HOUR

**Spirits:** 42 Below Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Bacardi Carta Blanca Rum  
Dewars 12 YO Scotch Whisky  
Jack Daniels Bourbon  
Canadian Club Rye  
Bacardi Spiced Rum

**Premium Spirits:** Grey Goose Vodka  
Hendricks Gin  
Glenfiddich 12  
Fellr Watermelon Seltzer  
Fellr Passionfruit Seltzer  
Matso's Gingerbeer  
Hard Rated Solo





## MIXOLOGIST

FOR A WIDER RANGE OF COCKTAILS, ASK US ABOUT A DESIGNATED MIXOLOGIST FOR YOUR CRUISE FROM \$500

### CAPRIOSKA 22

*42 below vodka, fresh lime, juice, simple syrup, soda*

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### FRENCH 75 22

*Bombay sapphire gin, lemon juice, prosecco*

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### ESPRESSO MARTINI 22

*42 below, dekuyper creme de cafe, two amigos, vanilla monin*

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### PALOMA 22

*Patron Silver, lime juice, grapefruit, soda*

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### OLD FASHIONED 22

*Makers mark, bitters, sugar, orange twist*

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### LONG ISLAND ICED TEA 22

*Bombay sapphire gin, 42 below vodka, cazadores, bacardi blanca, triple sec, lemon juice, coke*

### WATERMEON MARGARITA 22

*Patron Silver, triple sec, fresh watermelon, lime, agave, mint*

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### PEACH TEA COSMO 22

*42 below vodka, mango liqueur, orange, lime, peach bitters*

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### SUMMER SPLICE 22

*Midori, malibu, pineapple, lychee, passionfruit, coconut cream*

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### STRAWBERRY DAIQUIRI 22

*Bacardi carta blanca, strawberry monin, fresh lime, fresh strawberries*

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### MELONTINI 22

*Grey goose white peach & rosemary, st. germain, fresh watermelon, lime, mint*

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### GOLDEN GOOSE 22

*Grey goose, st. germain, red ruby grapefruit, red bull tropical, mint, peach bitters*



## DIAMOND DRINKS OFFERINGS

INDULGE WITH THE FINEST (PRICES ARE PER NIP)  
AVAILABLE ONBOARD ALL OUR PRIVATE VESSELS

### PATRON EL CIELO 28

*A new prestige silver tequila. Unlocking the naturally sweet flavors of agave while achieving an undeniably light, fresh, and ultra-smooth finish.*

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### CHOPIN FAMILY RESERVE 35 VODKA

*Naturally gluten-free, Family Reserve features a special variety of young potato that was planted during the 2016 growing season in the rich, dark soil of the estate fields surrounding the distillery.*

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### JOHNNIE WALKER BLUE 32

*Rare, mature Malt and Grain Scotch Whiskies that present a multi-layered symphony of flavours, supple and balanced with notes of chocolate, hints of grass and malt. It's finish of floral, spice, smoke and honey*

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