

## Coast



Coast is superb in its comfort and stability. The elegantly appointed interior and clean spacious layout is sure to please and makes it an impressive choice for functions and social gatherings on Sydney Harbour.

### Specifications

- 65 foot Luxury Catamaran
- Accommodates up to 150 passengers  
Up to 75 guests for seated dining
- 2 deck levels
- Large front deck with seating
- Large rear deck on main and upper decks

### Special Features

- 40 inch flat screen TV on main deck
- Quality Bose sound system
- CD player
- iPhone connection via Bluetooth
- PA system with 1 cordless microphone
- Dance floor

### Rates

#### January - March

Sunday - Thursday: AU\$1250 per hour (minimum 2 hours)  
Friday & Saturday: AU\$1350 per hour (minimum 4 hours)

#### April, May & September, October

Sunday - Thursday: AU\$1150 per hour (minimum 2 hours)  
Friday & Saturday: AU\$1250 per hour (minimum 4 hours)

#### June - August

Sunday - Friday: AU\$950 per hour (minimum 2 hours)  
Saturday: AU\$1000 per hour (minimum 3 hours)

#### November

Sunday - Thursday: AU\$1200 per hour (minimum 3 hours)  
Friday & Saturday: AU\$1350 per hour (minimum 4 hours)

#### December

Sunday - Wednesday: AU\$1250 per hour (minimum 4 hours)  
Thursday: AU\$1300 per hour (minimum 4 hours)  
Friday & Saturday: AU\$1500 per hour (minimum 4 hours)

#### **Travel/Wharf fees:** AU\$100.00 per docking

Homebush, Meadow Bank, Manly and Middle Harbour is \$200 extra each way

#### **Wait staff:** AU\$300 per wait staff (up to 4 hours)

Additional hours: AU\$50 per hour per wait staff. Minimum 3 required

#### **Chef:** \$500 (up to 4 hours)

Additional hours: AU\$65 per hour per chef

#### **Beverages:** From AU\$18 per person per hour. *Upgrades available*

City wharves: King Street Wharf, Casino wharf, Towns Place



## Coast – Menu

*All menus have a minimum passenger order*

**January, February, March:** Sunday - Thursday: minimum 30 guests; Friday & Saturday: minimum spend \$10k

**April, May & September, October:** Minimum 30 guests

**June – August:** Minimum 30 guests

**November:** Sunday - Thursday: minimum spend \$8k ; Friday & Saturday: minimum spend \$12k

**December:** Sunday - Wednesday: minimum spend \$8k ; Thursday: minimum spend \$12k ,  
Friday & Saturday: minimum spend \$16k

**A Chef is required for Canape and Buffet menus at AU\$500 for up to 4 hours.**

Additional hours AU\$65 per hour

Up to 30 Guests - 1 Chef

30 - 50 Guests - 1 Chef and one extra galley hand at AU\$350

Over 50 guests 2 chefs at AU\$500 each

### **Wait staff**

AU\$300 per wait staff (4 hours); Additional hours: AU\$50 per hour  
30-40 Guests - Minimum 3 Staff (Buffet Dining Requires 4 Minimum)

41-60 Guests - 4 Staff

61-80 Guests - 5 Staff

81-100 Guests - 6 staff

101- 120 Guests - 7 Staff

121 - 150 Guests - 8 Staff

## Canapés

### Cruise Canapé Selection

AU\$55.00 per person

*Select 6 items*

### Captain's Canapé Selection

AU\$65.00 per person

*Select 8 items*

### Commodore Canapé Selection

AU\$75.00 per person

*Select 10 items*



## Coast – Menu

### **Cold**

- Fresh Market Peeled Prawns with Coast's Thousand Island Sauce (GF)
- Fresh Oysters, House Vinegar, Zesty Lemon, Fresh Lime Juice (GF)
- Crystal Vegetarian Rice Paper Rolls, Sweet Chilli & Fresh Asian Herbs (VEG, GF)
- Crystal Rice Papers of King Prawns, Vegetables & Mint
- Fresh Salmon Gravlax on Oven Toasted Crouton
- Tataki of Sashimi Grade Tuna Fillet, with Lime, Served on a Ceramic Spoon (\$3 pp extra)
- Kingfish Sashimi with Miso Wasabi Dressing Served on a Ceramic Spoon (\$3 pp extra)
- Kingfish Ceviche, Cucumber, Shallot Chilly, Herb Served on a Ceramic Spoon (\$3 extra)
- Fresh King Prawns with Mango & Chilli Salsa Served on a Ceramic Spoon (GF)
- Bruschetta of Goats Cheese, Pear, Herb, Pomegranate Molasses (VEG)
- Tartlet of Roasted Pumpkin, Goats Cheese, Caramelised Onion, (VEG)
- Grilled Halloumi Naan Bites with Pesto & Heirloom Tomato (VEG)
- Bruschetta of Tomato, Feta, Basil with Balsamic Glaze (VEG option)
- Marinated Slow Roasted Beef Fillet with Onion Relish Jam & Basil, on Infused Crouton
- Peking Duck Crepe with Hoisin Sauce, Shallot & Sesame
- Taleggio, Shiitake Mushroom Bruschetta, Pea Tendrils (VEG)
- Seafood Tacos of Seasonally available Fish, with Sriracha Mayo Slaw
- Smoked Trout Tarts with Red Onion, Bell Pepper, Chilli, Chive
- Flame Grilled Sashimi Scallops Cocktail Maki
- Wakame Seaweed Cocktail Maki (VEG, GF)
- Selection of Sushi Nori Rolls, Tuna, Salmon, Vegetable, Teriyaki Chicken. VEG (V)
- Tartlets, Mix of Slow Roasted Tomato and Almond Frangipane with Truffle Goats Cheese & Pepper Leaves/ Roast
- Beetroot with Caramelised Onion, Goats Cheese, Walnuts, Chives & Truffle Oil (VEG)



## Coast – Menu

### **Warm**

- Crab Spring Rolls Served with Chilli Salt and Soy Sauce
- Indian Pakora Vegetable, Cauliflower, Eggplant, Zucchini Fresh Spinach (GF, VEG, V)
- Thai Chilli Chicken Bamboo Skewers with Satay Sauce (GF)
- Popular Petit Flaky Pastry Pies of Chicken, & Traditional Pepper Beef Steak & Vegetarian
- Traditional House Mini Sausage Rolls with Tomato Sauce
- Selection of Supreme & Vegetarian, Mini Pizza (VEG)
- Selection of French Quiche Loraine, Spinach, Feta & Provencal (VEG)
- Selection of Aranchini, Lightly Fried, (Mix of 3 Types or Choose Individual:-)
- Three Cheese / Mushroom & Pea Truffle Oil & Herbs, (VEG,) /Roasted Pumpkin, (V) (VEG) (GF)
- Popular Lebanese Lamb Kofta, Grilled & Roasted Served with Tzatziki Sauce (GF)
- Middle Eastern Cheese Sambousek Pomegranate Molasses
- Pork & Veal Meatballs in Sticky Glaze (GF)
- Crispy Asian Vegetable Spring Rolls (VEG)
- Asian Vegetable Wontons (VEG)
- Pork & Cabbage Dumplings with Soy
- Panko Prawns Lightly Fried with Fresh Chilli Soy
- Rice Paper Prawn Twister Lightly Fried with Chilli Soy (GF)
- Tempura Mediterranean Flower with Goats Cheese & Sun Dried Tomato



SYDNEY HARBOUR SPECIALISTS

## Coast – Menu

### **\*SUBSTANTIAL CANAPÉS\***

Maximum of 2 Per Chosen Menu

#### **Sliders** (GF Buns available)

- Slow Cooked Smoked Beef Brisket with Gherkins, Japanese Slaw, in a Milk Bun
- Gourmet Beef Slider, Cheese Tomato Relish & Sweet Mustard in a Milk Bun
- Vegetarian Slider of Chickpea & Falafel Garlic Aioli in a Milk Bun (VEG)
- Crab Cake Slider Californian Style, Blue Swimmer Crab Meat, Spring Onion & Peppers in a Milk Bun
- Chicken Schnitzel Peri Peri Mayo in a Milk Bun
- Eye Fillet of Beef on Flat Turkish Bread with Extra Virgin Olive Oil & Leaf Rocket
- Avocado, Chilli, Tomato on Flat Bread with Salsa Verde

#### **Finger Sandwiches** Mix of all 4:- or Choose Individual

- Chicken, Tarragon, Lemon Mayo & Baby Taso
- Egg Florentine with Tomatoes & Parmesan Cheese
- Cured Salmon with Dill Creme Cheese, Pickled Onions & Capers
- Smoked Ham & Aged Cheddar with Tomato Relish & Piccalilli

#### **Mini Cold Sliders**, Mix of all 4:- or Choose Individual

- Free Range Chicken, Mayo Lemon, Iceberg & Parsley
- Jamon Serrano, Fig Jam, Rocket, Brie & Black Pepper
- Roasted Capsicum, Spinach, Hummus, Avocado & Feta (V) (VEG)
- Roasted Beef Provolone, Picked Pear, Avocado Dijon Mayo & Rocket

#### **Boa Bun**, Mix of all 3 :- or Choose Individual

- Chickpea Falafel with Avocado Puree, Crispy Leaf & Garlic Aioli
- Chill Beef Banh Mi With Lemongrass, Cucumbers, Pickles, Mushroom Pate & Sriracha Mayo (DF)
- Prawn Katsuwith Shredded Cabbage & Chive with Yuzu Kewpie Mayo & Bonito Seasoning (DF)

### **\*Noodle Boxes\***

Maximum of 1 Per Chosen Menu

#### **Warm Noodle Boxes**

- Beer Battered Fish Fillets with Fries & Citrus Tartar Sauce

#### Winter Warmers -

- Pea & Asparagus Risotto with Lemon Extra Virgin Olive Oil, & Parmesan (VEG) (GF)
- Wild Mushroom Risotto with 4 Varieties of Mushrooms & Fresh Thyme & Sage (VEG) (GF)
- Mango Chicken Curry, Sweet Coconut & Mango Sauce Capsicum & Peas with Rice (GF)
- Loaded Veggie, Indian Curry, with Roasted Cauliflower, Sweet Potato, Chickpeas, Eggplant & Lentils (VEG)
- Chicken Cashew & Snow Pea Stir Fry, Shallots, Capsicum Coriander, Bok Choy, Oyster Sauce
- Thai Sweet Chilli Chicken & Noodle Stir Fry with Bok Choy, Fresh Sliced Red Capsicum, Baby Corn Carrots Singapore Noodles & Crispy Garnish



## Coast – Menu

### **Cold Noodle Boxes**

- Chicken Caesar Salad Grilled Chicken, Bacon, Baby Cos Croutons, Boiled Egg  
Thai BBQ Chicken Salad, Rainbow Slaw, Bean Sprouts, Cucumber, Rice Noodles Red & Fried Onion -  
Mint, & Lime Dressing (DF/GF)  
Roasted Tandoori Chicken with Currants & Fresh Herbs & Tomato Kasoundi Pickle (GF)  
Poached Chicken Pesto & Avocado Mesclun Salad, Cucumber, Creamy Danish Feta, Walnuts (GF)  
Penne Basil Pasta with Sun-Dried Tomatoes, Parmesan & Parsley  
Healthy Brown Rice, Quinoa, Chia Seeds, Fresh Vegetables, Almonds & Coconut in an Asian Style  
Dressing (V) (VEG)  
Beetroot & Black Bean Falafel Salad with Pickled Cauliflower & Lentil Tabbouleh & Tahini Dressing  
(V) (VEG)  
Glass Noodles with Asian Fresh Vegetables & Herbs in a Sesame Oil Dressing (V) (VEG)

### **\*DESSERT CANAPÉ option\***

Inclusive as an item with Cruise, Captains and Commodores Canapés Menu or \$8.50 per person as an additional upgrade. We recommend a mix of the below, please custom with any preferences.

- Assorted French Style Macarons Petite Lemon Cheese Cake Chocolate Salted Caramel Tartlet  
Hazelnut Crunchy  
Pistachio and Raspberry Slice  
Petite Mixed Berry Cheese Cake Assorted Polenta Cake (GF)  
Dark Chocolate & Pecan Fudge Brownie Mini Pavlova  
Assorted Mini Gelato Cones

\*Note we can custom deserts for gluten free and vegan on request\*

## Buffet Menus

### Silver Buffet

AU\$70 per person

Chef's Selection of Canapés - 3 per person  
Buffet of 4 Mains and 3 Sides

- Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Flat Parsley,  
Extra Virgin Olive Oil.  
Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & sliced Onboard with  
Relishes, Seeded & Dijon Mustard  
Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced  
Sauce. Lightly Battered Flat Head Fish Fillets with Tartar Sauce  
Cocktail Potatoes, Steamed & Roasted with Onions, Herbs & Wilted Baby Spinach  
Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil  
Japanese Slaw with Julienne Carrot, Soy Bean, Aroma Seaweed, Sesame Miso Mayo



## Coast – Menu

### Bakers Basket

#### **Dessert**

Assorted French Style Macarons

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaoise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

### Gold Buffet

AU\$80 per person

Chef's selection of 3 canapes

Fresh cooked prawns - seasonal varieties served with lemon & accompaniments.

Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley extra virgin olive oil

Burnt orange, honey glazed , cured & smoked premium leg ham, cooked & sliced onboard with relishes & seeded dijon mustard.

Breast of Free Range chicken, roasted with blistered cherry tomatoes, spiced eggplant and Cajun spiced sauce

Whole Atlantic salmon fillets, deposed & roasted, ginger garlic soy Kombu sauce

Salad of Rocket leaves, pears parmesan

Japanese Slaw, Red and White Cabbage, Julienne Carrot, Soy Beans & Aroma Seaweed with a Roast Sesame and Miso Dressing

Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing



## Coast - Menu

Cocktail Potatoes, Steamed, Roasted, with Onions, Herbs and Wilted Baby Spinach

Bakers basket

### **Dessert**

Assorted French Style Macarons

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaoise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

### Premium Seafood Buffet

AU\$100 per person

Chefs Selection of Canapés - 3 per person  
Buffet of 5 Mains and 4 Sides (Minimum 50 Guests)

Freshly chucked Sydney Rock Oysters, seasonal varieties, lime and lemon wedges

Fresh cooked prawns, seasonal varieties, with Coast house dressing

Calamari salad, shiitake, coriander, garlic, ginger, red capsicum

Beer battered Flathead fillets with homemade tartar sauce.

Whole Barramundi Fillets, Deposited & Roasted, Ginger, Garlic Soy Combo Sauce

Aged Angus Grain Fed Eye Fillet, Sealed & Slow rRoasted with Tiny Capers, Red Onion, Fat Parsley,  
Extra Virgin Olive Oil

Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing



## Coast – Menu

Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing

Rich Black Rice Salad with Sweetcorn & Juicy Cherry Tomatoes, Tossed in a Light Lime & Coriander Dressing

Steamed Jasmine Rice

Bakers Basket

### **Dessert**

Assorted French Style Macarons

Assortment of Petit Fours

Hazelnut Crunchy

Dense Dark Chocolate & Raspberry Tart

Pistachio Raspberry and White Chocolate

Lemon Meringue Tartlet

Mango & Coconut Tartlet

Strawberry Bavaoise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties

## Platters

In addition to a chosen menu

Minimum 10 passengers

### **Italian Antipasto Platter**

AU\$15 per person

Assortment of meats, olives, tapenades, pesto, artichokes, eggplants, sun-dried tomatoes, parmesan cheese, bocconcini and crusty Italian bread

### **Fresh Fruit Platter**

AU\$12 per person

Seasonal fresh fruit

### **Cheese Platter**

AU\$20 per person

Selection of Australian and imported cheeses with water crackers and dried nuts and fruits



## Coast - Menu

### **Selection of House Made Dips**

AU\$12 per person

Trio of Dips, Crackers, Vegetable Crudités & Bread Sticks

### **Middle Eastern Mezze Platter**

AU\$15 per person

Hummus, Baba Ghanoush, Dolmades, Felafel, lamb Kofta, Tabouli, herb or garlic flat bread.

### **Chargrilled Vegetables Platter**

AU\$15 per person

Red capsicum, eggplant, zucchini, asparagus, baby beet, artichokes and crusty bread.

### **Italian Pasta Platter**

AU\$15 per person

Beef lasagne, Spinach and ricotta cannelloni and pasta bake.

### **Meat Platter**

AU\$20 per person

Marinated beef fillet, grilled chicken pieces and honey and mustard glazed ham.

### **Vegetable Platter**

AU\$15 per person

Roast potatoes, pumpkin, kumara, carrots, baby beets and Spanish onions.

### **Vegan Platters**

AU\$20 per person

Assorted Vegan Platters available on request, Savoury or Desert

### **Cold Seafood Platter - Price on application**

Morton Bay Bugs, Blue Swimmer Crab, Cooked Prawns, Oysters, Octopus with Lemon Dressing, Smoked Trout & Homemade Tartar Sauce Served on Garden Salad

### **Hot Seafood Canape Platter - \$12.00 per person**

Beer Battered Flat Head Fillets, Panko Prawns, Salt and Pepper Squid with Shoe String Fries

### **Assorted Seafood Canape Platter - \$35.00 per person**

Yarra Valley Salmon Caviar + Herbed Cream Cheese

Avruga Caviar + herbed Cream Cheese

Petuna Smoked Salmon + Avruga Caviar + Herbed Cream Cheese

Cooked Tiger Prawn + Avocado Cream

### **Fresh Prawns - \$32.00 per person**

Seasonally Available Cooked Prawns Peeled to Tail End, Lemon Wedges, Seafood Sauce

### **Freshly Shucked Oyster Platter - \$30.00 per person**

Seasonally available Premium Oysters, Lemon Wedges/ Citrus Mignonette



## Coast - Menu

### **Hawaiian Poke Salad - \$25.00 per person**

Atlantic Salmon, Avocado, Mango (seasonal) Edamame, Daikon, Crunchy Cucumbers on a bed of Marinated Sushi Rice. Garnished with Seaweed Salad, Pickled Ginger & house Poke dressing

### **Smoked Salmon Platter - \$16.00 per person**

Salmon, Creme Fraiche, Crusty Baguette, Caper Berries, Red Onion & Cornichons

### **Dessert Platter Selection of Sweet Treats - \$12 per person**

Assorted French Style Macarons - (GF)  
Traditional Mixed Assortment of Petit Fours  
Hazelnut Crunchy  
Dense Dark Chocolate & Raspberry Tart  
Pistachio Raspberry and White Chocolate  
Lemon Meringue Tartlet  
Mango & Coconut Tartlet  
Strawberry Bavaoise

### **Top Grade Sushi Platter - \$30.00 per person**

Finest Seasonal Seafood, Accompanied with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented with Flowers

### **Regular Japanese Sushi Platter - \$20.00 per person**

Mix of Cooked & Raw Tuna, Salmon, Chicken & Vegetarian

### **Sashimi Selection Platter - \$20.00 per person**

An Abundance of finest Atlantic Salmon, Yellowfin Tuna & Hairamasa Kingfish, Finley Sliced Accompanied by Marinated Seaweed, Pickled Ginger, Soy Sauce Wasabi

### **Salad Platter Choices - \$10.00 per person**

Mixed baby leaves, cherry tomatoes, Spanish Onions, Cucumbers & Avocado.  
Rocket with Shaved Parmesan Cheese, Extra Virgin Olive Oil, Balsamic glaze  
Tabouleh, Continental Parsley with Fresh Crisp Vegetables & burghal Lemon Citrus Dressing  
Japanese Slaw w Mix of Cabbage, Julienne Carrot, Seaweed, Sesame, Miso Mayo Dressing  
Brown Rice, Red Quinoa & Fresh Vegetables in a Refreshing Dressing

## Grazing Table

AU\$7.00 per person (minimum 40 guests)

Honey Gazed Ham Served with Assorted Breads and Condiments

OR

Rare Beef Fillet, Served on Rocket Leaf, Horseradish Assorted Breads & Condiments



## Coast – Beverages

### CAPTAIN'S SELECTION

AU\$18 per person per hour (minimum 3 hours)

De Bortoli Willowglen - NV Brut  
Emeri - Pink Moscato - King Valley  
DB Winemakers Selection - Chardonnay  
De Bortoli - Dean - Sauvignon Blanc - King Valley Bella Riva - Pinot Grigio - King Valley  
Rose Rose - King Valley  
DB Winemakers - Shiraz  
De Bortoli Willowglen - Cabernet Merlot

Corona, Cascade Premium light, Hahn Super Dry, Victoria Bitters, Zero Heineken

### COMMODORE'S SELECTION

AU\$20 per person per hour (minimum 3 hours)

La Boheme - Cuvee Blanc - Yarra Valley  
De Bortoli Prosecco - King Valley  
De Bortoli Frizzante Petit Moscato - King Valley 3 Tales - Sauvignon Blanc - Marlborough  
The Estate Vineyard - Pinot Gris - Yarra Valley De Bortoli Organic - Chardonnay - King Valley The  
Estate Vineyard - Chardonnay - Yarra Valley De Bortoli - Deen - Shiraz - VIC  
De Bortoli - Deen - Cab Sauv - VIC  
The Estate Vineyard - Pinot Noir - Yarra Valley La Boheme Rose - Yarra Valley

Asahi, Corona, Cascade Premium Light, Hahn Super Dry, James Squire Fifty Lashes, Peroni, Peroni  
Leggera, Somersby Pear & Apple Cider, Heaps Normal, Zero Heineken, Zero Fifty Lashes

#### **Beer (Zero Alcohol)**

Heaps Normal cans, Zero Heineken, Zero James Squire Fifty Lashes

#### **Sparkling (Zero Alcohol)**

Fizzarro Sparkling White & Rose

All Packages Inclusive of Soft Drinks: (Bottled) Soda, Tonic, Lemonade, Dry Ginger Ale, Lemonade, Sparkling  
Mineral Water, Coke, Coke Zero, Cranberry Juice, lemon lift, Pineapple Juice, Orange Juice, Apple Juice.

### **Non Alcoholic Beverage Package**

\$7.00 per person per hour (minimum 3 hours)

Assorted Soft Drinks/Juices as above, Sparkling & Still Water, Freshly Brewed Tea and Coffee.

#### **Spirits Upgrade**

Additional \$10.00 per person per hour  
Smirnoff Vodka, Tanqueray Gin, Jack Daniels, Jim Beam, Bundaberg  
Rum, Olmeca Altos Plata Tequila, Balantines Whisky

#### **Top Shelf Spirits Upgrade**

Additional \$15.00 per person per hour  
Belvedere/Grey Goose Vodka, Hendricks/Bombay Sapphire, Gin,  
Sailor Jerry Rum, Canadian Club Whisky, Johnnie Walker Black Label  
Scotch, Chivas Regal, Wild Turkey Bourbon, 1800 Tequila,  
Cointreau, Baileys, Tequila, Kahlua, Fireball

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## Coast - Beverages

### Bar on Consumption or Cash bar

On request. Minimum spends apply and depends on season.

WHITE WINE	Bottle	Glass
De Bortoli - Deen - Sauvignon Blanc - King Valley	\$50.00	\$10.00
3 Tales Sauvignon Blanc - Marlborough	\$60.00	\$10.00
DB Winemakers Selection - Chardonnay - Riverina	\$50.00	
The Estate Vineyard - Chard - Yarra Valley	\$60.00	
The Estate Vineyard - Pino Gris - Yarra Valley	\$60.00	
De Bortoli - Organic - Chard - King Valley	\$58.00	\$10.00
Re-Write the Rules - Chard - Yarra Valley	\$50.00	\$10.00
Bella Riva - Pinot Grigio - King Valley	\$50.00	\$10.00
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RED WINE		
DB Winemakers Selection - Shiraz - Heathcote	\$50.00	\$10.00
De Bortoli- Willowglen - Cabernet Merlot - S.E Aus	\$50.00	\$10.00
De Bortoli - Deen - Shiraz - Heathcote	\$58.00	
De Bortoli - Deen - Cab Sauvignon - Heathcote	\$58.00	
The Estate Vineyard - Pinot Noir -Yarra Valley	\$65.00	
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ROSE		
Rose Rose - King Valley	\$54.00	
La Boheme - Dry Rose - Yarra Valley	\$62.00	
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SPARKLING		
De Bortoli Willowglen - NV Brut - Riverina	\$50.00	\$10.00
La Boheme - Cuvée Blanc - Yarra Valley	\$60.00	
La Boheme - Cuvée Rose - Yarra Valley (pre order)	\$60.00	
De Bortoli - Prosecco - King Valley	\$52.00	
De Bortoli - Petit Moscato - Pink Moscato -Rutherglen	\$50.00	
De Bortolie - Emeri - Moscato - Riverina	\$45.00	
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ZERO ALOHOL Wines		
Fizzerro - Sparkling White	\$48.00	\$10.00
Fizzerro - Sparkling Rose	\$48.00	

## Coast - Beverages

### **PREMIUM CHAMPAGNE/SPARKLING**

**Bottle**

*on "request and availability only"*

Veuve Fourny & Fils - NV Blanc de Blancs Premier Cru (Recommended)	\$130.00
Veuve journey & Fils - NV Rose Brut Premier Cru (Recommended)	\$130.00
Moet & Chandon Brut	\$140.00
Veuve Clicquot - NV	\$160.00
Bollinger Brut Special Cuvée	\$180.00
Este - Pinot Noir Chardonnay	\$ 72.00
Janz Premium Cuvée - Tasmania	\$ 75.00
Divici - Prosecco - (Organic) - Italy	\$ 65.00
Divici - Prosecco - Rose (Organic) - Italy	\$ 65.00
La Boheme - Cuvée Rose - Yarra Valley	\$ 62.00

### **PREMIUM WHITE WINES**

**Bottle**

*on "request and availability only"*

Shaw and Smith - Sauv Blanc - Adelaide Hills	\$ 75.00
Dog Point - Sauv Blanc - Marlborough	\$ 65.00
Vasse Felix - Classic Dry White - Margaret River	\$ 65.00
Riorrett - Eastern Ridge - Chardonnay	\$ 70.00
La Boheme - Riesling - Yarra Valley	\$ 62.00
Lusatia Park - Chardonnay - Yarra Valley	\$ 75.00
Rutherglen Estate Pinot Grigio - Rutherglen	\$ 70.00
La Boheme - Pinot Gris - Yarra Valley	\$ 60.00

### **PREMIUM ROSE, & RED WINES**

**Bottle**

*on "request and availability only"*

Vonoque Nebbiolo Rose - Yarra Valley	\$ 65.00
La Boheme - Pinot Noir - Yarra Valley	\$ 62.00
Handcrafted - Heathcote - Shiraz	\$ 62.00
Lusatica Park - Pinot Noir - Yarra Valley	\$ 75.00
Riorret - Lusatia Park - Pinot Noir - Yarra Valley	\$ 70.00
Rutherglen Estate Renaissance - Shiraz - Yarra Valley	\$ 70.00
Melba Reserve - Cabernet Sauvignon - Yarra Valley	\$ 75.00

### **BEER**

Asahi	\$11.00
Cascade Premium Light	\$10.00
Corona	\$11.00
Hahn Super Dry	\$10.00
James Squire Fifty Lashes	\$11.00
Peroni	\$10.00
Peroni 3.5	\$10.00
Victoria Bitters	\$10.00

## Coast - Beverages

### CIDER

Somersby Apple Cider	\$12.00
Somersby Pear Cider	\$12.00

### MINERAL WATER

*(ordered prior to cruise)*

Mt Ossa - Still - 750 ml	\$ 8.00
Mt Ossa - Sparkling	\$ 8.00

### SOFT DRINKS

*(bottled)*

<b>Schweppes Mixers</b> (Soda, Tonic, Lemonade, Dry Ginger Ale)	\$ 3.00
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Red Bull Energy Drink	\$ 8.00
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<b>Soft Drinks</b>	\$ 4.00
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Lemonade, Sparkling Mineral Water, Coke, Diet Coke, Coke Zero, Cranberry Juice, Lemon Lift, Pineapple Juice, Grapefruit Juice, Tomato Juice, Orange Juice

### TRENDING CRAFT & IMPORTED BEERS, SELTZERS

*On request & availability 7 days prior*

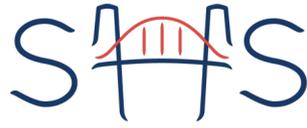
Stone and Wood Pacific Ale	\$12.00
Four Pines Japanese Style Larger Cans	\$12.00
Young Henry's New Towner Cans	\$12.00
Balter XPA cans	\$12.00

Seltzer - Local - Peach, Passionfruit or Lemon cans	\$13.00
Seltzer - Matos - Ginger Beer, WaterMelon cans	\$13.00
Seltzer - Moondog Fizzier - Guava Splash cans	\$13.00
Seltzer - Fellr- Watermelon, Passionfruit cans	\$13.00
Seltzer - Wayward - Mango	\$13.00
Seltzer - Ok Sparkling Margarita	\$13.00
Seltzer - Ok Passionfruit Margarita	\$13.00
Vodka Cruisers - (please request flavour)	\$13.00

### COCKTAILS

*More on request*

Listo Margarita	\$20.00
Big Cactus Margarita (Must be pre-ordered)	\$22.00
Aperol Spritz	\$15.00
Coast Cocktail, Fresh Lime, Vodka, Ginger Beer, Soda and Mint	\$20.00
Coast Mock-Tail, Fresh Lime, Ginger beer, Soda and Mint	\$13.00
Espresso Martini	\$22.00



SYDNEY HARBOUR SPECIALISTS

## Coast - Beverages

### **SPIRITS**

*Many more on board, please ask for any preferences*

**House Spirits** \$10.00

**Top Shelf** \$12-\$15

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Smirnoff Vodka	\$10.00
Tanqueray Gin	\$10.00
Gordons Gin	\$10.00
Jack Daniels	\$10.00
Jim Beam	\$10.00
Bundaberg Rum	\$10.00
Sailor Jerry Spiced Rum	\$12.00
Olmecca Altos Plata Tequila	\$10.00
Balantines Whisky	\$10.00
Fire Ball	\$12.00
Chivas	\$12.00
Wild Turkey	\$13.00
Makers Mark	\$13.00
Hendricks	\$14.00
Bombay Sapphire Gin	\$12.00
Grey Goose	\$14.00
Belvedere	\$14.00
Sambuca	\$13.00
Patron Tequila	\$15.00

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