

Pisces



A befitting name for this ultimate fishing vessel, with modern state of the art facilities, it is the most luxurious fully equipped fishing vessel available for charter in Sydney. Also a great choice for leisure cruises to explore the delights of Sydney Harbour.

Specifications

- 63 foot Riviera Motor Yacht
- Accommodates up to 30 passengers
 - Up to 12 passengers offshore
- 2 deck levels
- 30 knot cruising speed
- Fully air-conditioned
- Galley with fridge, oven, hotplate

Special Features

- Large pop up flat screen TV on main deck
- Bose sound system
- In-cockpit video camera records catches in DVD
- Ian Miller Rods 8 to 60kg
- Shimano championship reels 8 to 130kg
- Live bait tank with tuna tubes
- Nespresso machine
- Professional Game fishing chair

Rates

AU\$800.00 per hour (minimum 4 hours)

Wait staff: AU\$250 per wait staff
- 1 wait staff required per 10 guests

Travelling / Wharf fees: AU\$50 per docking

Beverages

AU\$14.50 per person per hour
Includes beer, red and white wine, sparkling wine, soft drinks, juices

Upgrades available

BYO food: \$250

BYO Beverages: \$20 per person

BYO not available November & December

City Wharves: Towns Place, King street Wharf, Casino Wharf, Woolloomooloo



Pisces – Menu

Grazing Menu

AU\$35 per person (minimum 10 guests)

Delivered fresh on the day of the charter in biodegradable presentation boxes ready to serve. Cocktail napkins included.

Vietnamese rice paper rolls with chicken or tofu, served with nuoc cham dipping sauce. [GF, V, VEG]

Sushi and nori hand rolls including salmon, tuna, prawn, chicken and vegetables. Served with soy sauce, wasabi and pickled ginger. [GF, V, VEG]

Pulled pork, pulled chicken and rare roast beef sliders with aioli and slaw on brioche roll.

Oregano, garlic and lemon zest marinated chicken tenders with tatziki. [GF]

Finger sandwiches and wraps, fillings to include a mixed selection from the following list:

Smoked salmon and rocket with crème fraiche and chives.

Tuna, celery, spanish onion and basil aioli.

Shaved ham, cheddar cheese, tomato and seeded mustard mayonnaise.

Roast beef, rocket, semi dried tomato and dijon.

Tandoori chicken with cucumber yogurt and crisp lettuce.

Chicken, avocado, mayonnaise and spanish onion.

Turkey, cranberry and camembert.

Grilled mediterranean vegetable wrap with hommus. [V, VEG]

Egg, chive, mayonnaise and baby spinach. [V]

Pumpkin, goats cheese and rocket. [V]



Pisces – Menu

Optional Additions

Antipasto Platter

\$139.00 (10 people)

Rustic Italian breads, grissini and flatbreads [including gf options].

Oven baked semi dried tomatoes, marinated green olives,
grilled eggplant, zucchini and bell peppers, marinated artichokes, Persian feta, smoked salmon,
hot sopressa salami and San Danielle prosciutto.

Cheese Platter

\$139.00 (10 people)

Selection of local cheeses, dried fruits and assorted crackers [including gf options].

Seafood Platter

\$558.00 (10 people)

Ocean cooked king prawns with dill aioli.

Fresh Pacific oysters with shallot dressing and salmon roe.

Blue swimmer crab with fresh lemon wedges.

Balmain bugs with tartare sauce.

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

Dessert Platter

\$178.00 (10 people)

Petite lemon meringue pie.

Assorted petite French macarons.

Choc dipped strawberries.

Petite piquant chocolate brownie.



Pisces – Menu

Menu by Piquant Catering

Following menus attract a chef charge of \$300 (up to a 4 hours)

Additional hours: \$55 per hour

(rates subject to change on public holidays and special events)

Canapé menu one

\$39.00 per person (recommended for 2 hour charters only)

(minimum 10 guests)

zucchini and corn fritter with avocado, olive, tomato and eschalot salsa [gf, v, ve]

peking duck pancake with spring onion, cucumber and hoisin

melted salmon and caper tart with crème fraiche and chives

warm chicken and leek pie

porcini mushroom arancini ball with basil aioli [v]

slow roasted lamb shawarma pita with authentic zhoug sauce

Canapé menu two

\$58.00 per person (minimum 10 guests)

black eye bean, jalapeño and provoleta cheese tostada with pico de gallo [gf, v]

steamed prawn and pork dim sim chilli sambal

fresh pacific oysters with shallot and black sesame dressing [gf]

caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle [gf]

roast duck and crisp salad rice paper roll with shitake mushroom ponzu dressing

beer battered flathead goujons with tartare sauce

chunky beef and mushroom pie with minted mushy peas

tequila and lime marinated chicken skewers with chipotle sauce [gf]

Sweet Canapé

frangipane tartlet with vanilla poached pear



Pisces – Menu

Canapé menu three

\$68.00 per person (minimum 10 guests)

baby roma tomato tarte tartin with woodside goats curd, balsamic glaze and micro herbs [v]
peking duck rice paper roll with spring onion, cucumber and hoisin sauce
lime marinated tuna logs with wasabi mayonnaise and shizu cress
corn and zucchini fritter with avocado, lime and coriander salsa [v, ve, gf]
piquant prawn and shitake dumpling with soy butter
pork, veal and fennel polpette in roasted tomato sugo [gf]
karaage chicken with kewpie mayonnaise and togarashi
prawn cocktail slider with lime aioli and crisp iceberg chiffonade
roasted tomato arancini filled with mozzarella with garlic aioli [v]

served in a small bowl or noodle box

orrechiette with slow braised lamb ragu, green olives, fresh oregano and pecorino

Sweet Canapé

lime and coconut crème brulee with pineapple and mint salad [gf]

Additional items to add to menus

\$9.90 per item. person inc GST

served in a small bowl or noodle box

king prawn salad avocado and macadamia nuts, lemon pepper dressing (gf)
beer battered flathead goujons 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 cooked pork with wild mushrooms, garlic mash, spring asparagus (gf)
Sri Lankan eggplant and potato curry with fragrant rice and fresh coconut sambal
braised beef bourguignon with root vegetables and parisienne mash (gf)
Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)
grilled chorizo sausage with vine ripened tomato and casarecce pasta
slow cooked chickpea dahl with basmati rice and coriander, mint and lime salsa (v)
seared tuna nicoise with ligurian olives and balsamic drizzle (gf)
fillet of blue eye cod with ginger and shallots in 8 hour master stock and rice noodles
bbq pork with noodles, asian greens and fried eschallots
spicy chicken madras curry with saffron basmati rice and mint raita (gf)



Pisces – Menu

Buffet menu one

\$108.00 per person (minimum 10 guests)

Canapé

peking duck pancake with spring onion, cucumber and hoisin sauce
caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle (gf, v) corn and zucchini fritter with smoked tasmanian salmon, avocado, lime and coriander salsa (gf)

Buffet

chilled pacific oysters with cucumber lime and mirin [2 per person] (gf)
ocean cooked king prawns with dill aioli [3 per person] (gf)

green asparagus, fresh goats curd and fine herb salad with caramelised walnuts (v, gf)
crunchy raw slaw of red cabbage, tuscan kale and matchstick apples with fresh mint, lemon and evo dressing (ve, gf)

cocktail potato salad with artichoke, italian parsley and lemon caper vinaigrette (ve, gf)

grilled salmon fillet on crisp local rocket with ponzu yuzu sauce
bbq jamaican jerk chicken with coconut rice, fresh coriander, tomato and citrus salsa (gf)
slow roast lamb shoulder with caramelised shallots and button mushrooms (gf)

Dessert

seasonal fresh fruit platter (v, gf)
devils chocolate mud cake with double cream (v)



Pisces – Menu

Buffet menu two

\$128.00 per person (minimum 10 guests)

Canapé

asparagus, sautéed leek and chèvre flan (v)

lime marinated tuna logs with wasabi mayonnaise and shizu cress

chilli and rosemary marinated lamb skewers with tomato and basil salsa [gf]

Buffet

assorted boutique bread rolls with butter (v)

ocean cooked king prawns with dill aioli [3 per person] (gf)

fresh pacific oysters with shallot dressing and black sesame dressing [2 per person] (gf)

smoked tasmanian salmon with fine eschallots, chives, lemon and baby capers (gf)

rice, cranberry and roasted sweet potato salad with cinnamon, cumin and
lemon juice vinaigrette (v, gf, ve)

baby spinach, corella pear and parmesan salad with pomegranate, vino cotto and evo (v, gf)

sautéed kipfler potatoes and artichoke with dijon dressing (v, gf, ve)

seared south coast blue eye cod with olive, french shallot and heirloom tomato salsa (gf)

sumac and thyme marinated spatchcock with grilled fennel and citrus (gf)

whole roasted beef fillet with red wine and rosemary jus (gf)

Dessert

steamed cinnamon and date pudding with butterscotch sauce

individual pavlovas with fresh chantilly cream and berries



Pisces – Menu

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

Exclusive Beverage Package

\$30.00 per person, per hour

Beer

Cascade Premium Light
Peroni
Corona

White Wine

Coldstream Hills Chardonnay 2015
Banjo's Run Sauvignon Blanc 2011
Kudos by Ant Moore Pinot Gris 2014 NZ

Red Wine

Banjo's Run Pinot Noir 2013
St Hallett The Reward Cabernet Sauvignon 2014
Banjo's Run Merlot 2013

Champagne

Veuve Cliquot Yellow Label Brut

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

Beverages are subject to change and availability

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