

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\$1250 per hour (minimum 2 hours)
Friday & Saturday: AU\$1300 per hour (minimum 4 hours)

June – August (excluding Vivid dates)

Sunday - Friday: AU\$1050 per hour (minimum 3 hours)
Saturday: AU\$1100 per hour (minimum 4 hours)

November

Sunday - Thursday: AU\$1250 per hour (minimum 3 hours)
Friday & Saturday: AU\$1350 per hour (minimum 4 hours)

December

Sunday - Wednesday: AU\$1300 per hour (minimum 4 hours)
Thursday - 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



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



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 Bavaroise

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

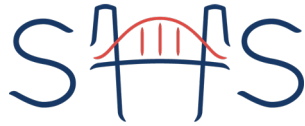
Petuna Smoked Salmon + Avruga Caviar + Herbed Cream Cheese

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



SYDNEY HARBOUR SPECIALISTS

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)

Fizzzero 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

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SYDNEY HARBOUR SPECIALISTS

Scotch, Chivas Regal, Wild Turkey Bourbon, 1800 Tequila,
Cointreau, Baileys, Tequila, Kahlua, Fireball

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



SYDNEY HARBOUR SPECIALISTS

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)

Schweppes Mixers (Soda, Tonic, Lemonade, Dry Ginger Ale)	\$ 3.00
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Red Bull Energy Drink	\$ 8.00
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Soft Drinks	\$ 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
Expresso Martini	\$22.00

Coast - Beverages



SYDNEY HARBOUR SPECIALISTS

SPIRITS

Many more on board, please ask for any preferences

House Spirits	\$10.00
Top Shelf	\$12-\$15

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
