Food 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.

DELUXE

129 PER PERSON I Includes A Chef Onboard

GRAZING BOARD
(GF OPTIONAL)

A curated selection of premium cheeses and artisanal cold cuts, complemented by marinated olives, smoked nuts, local cheeses, house-made dips, crackers, fresh seasonal fruits, and sun-dried tomatoes.

YELLOWFIN TUNA (GF, DF)
(1 Serve)

Hibachi-seared yellowfin tuna tartare with fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt, and nasturtium.

KARAAGE CHICKEN (DF)
(1 Serve)

Crispy karaage chicken served with gochujang and roasted garlic aioli, topped with fried shallots.

FRESH SCALLOP & SNAPPER KOKODA
(1 Serve)

Fresh scallop and snapper kokoda with lightly pickled red onion, coconut jelly and coconut milk, served in a scallop shell.

HOUSE SMOKED LAMB CUTLET
(1 Serve)

House-smoked lamb cutlet, dry-rubbed and served with fresh chimichurri and lemon cheeks.

WAGYU BEEF BRESAOLA & TRUFFLE TART
(2 Serves) **(GF, DF OPTIONAL)**

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

SYDNEY ROCK OYSTERS (NSW) (GF, DF)
(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette.

BEEF BRISKET TACOS
(1 Serve)

Beef brisket tacos with radish, pico de gallo, and jalapeño, served in petite hard shell tacos.

BAKED ROCK LOBSTER (DF)
(1 serve) **(GF OPTIONAL)**

Baked rock lobster with gem lettuce, American cheddar, and tomato relish, served on a soft brioche bun.

*Caviar bumps are available as an additional personalisation to your package.

***All rates are exclusive of GST.**

PREMIUM

99 PER PERSON

FRESH SCALLOP & SNAPPER KOKODA
(1 Serve)
Fresh scallop and snapper kokoda with lightly pickled red onion, coconut jelly and coconut milk, served in a scallop shell.

YELLOWFIN TUNA (GF, DF)
(1 Serve)
Hibachi-seared yellowfin tuna tartare with fermented chilli and mandarin sauce, yuzu dashi dressing, wakame salad, charcoal sea salt, and nasturtium.

POACHED CHICKEN SANDWICH
(1 Serve)
Poached free-range chicken with fennel and corn, finished with house-roasted garlic aioli on soft brioche bun.

GOAT CHEESE TARTLET (VEG)
(1 Serve)
Buttery tartlet filled with goat cheese, rosemary, honey, cherry tomatoes, and fresh herbs.

WAGYU BEEF BRESAOLA & TRUFFLE TART
(2 Serves) **(GF, DF OPTIONAL)**
Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

HOUSE SMOKED PROSCIUTTO ROLL
(1 Serve)
House-smoked prosciutto roll with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

BUTTER LETTUCE & PRAWN PARCEL (GF, DF)
(1 Serve)
Butter lettuce and prawn parcel with yuzu gel, cos lettuce, and yuzu kosho mayo, served in a bamboo boat.

GF - Gluten Free | **DF** - Dairy Free | **GFO** - Gluten Free Optional | **DFO** - Dairy Free Optional | **VEG** - Vegetarian | **VG** - Vegan

Rates are exclusive of GST. 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.

GOLD

79 PER PERSON

CHICKEN CHORIZO SKEWER (GF)
(1 Serve)

Twice-cooked chicken chorizo skewer, Bangkok-style, with chilli caramel, mozzarella, semi-dried tomato, and basil.

BUTTER LETTUCE & PRAWN PARCEL (GF, DF) (1 Serve)

Butter lettuce and prawn parcel with yuzu gel, cos lettuce, and yuzu kosho mayo, served in a bamboo boat.

WAGYU BEEF BRESAOLA & TRUFFLE TART
(2 Serves) **(GF, DF OPTIONAL)**

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

GOAT CHEESE TARTLET (VEG)
(1 Serve)

Buttery tartlet filled with goat cheese, rosemary, honey, cherry tomatoes, and fresh herbs.

HOUSE SMOKED CHICKEN ROLL
(1 Serve) **(PROSCIUTTO OPTION AVAILABLE)**

House-smoked chicken roll with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

KIDS

25 PER PERSON

CAPRESE SANDWICH
(1 Serve)

Mozzarella, basil, and tomato with basil pesto on a soft brioche bun.

SEASONAL FRUIT SKEWERS
(2 Serves)

A selection of fresh, seasonal fruits.

BROWNIES
(2 Serves)

Triple chocolate brownie cubes.

Rates are exclusive of GST. 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.

PLATTERS & FRESH SEAFOOD

GRAZING BOARD 149
(Serves 8-10)

A curated selection of premium cheeses and artisanal cold cuts, complemented by marinated olives, smoked nuts, local cheeses, house-made dips, crackers, fresh seasonal fruits, and sun-dried tomatoes.

SUSHI PLATTER (GF) 149 (Serves 8-10)

An assortment of freshly prepared sushi and nigiri, including a selection of vegetarian options.

PRAWN PLATTER (GF, DF) 139 (Per kg)

Fresh king prawns served chilled on ice with lemon wedges, house-made cocktail sauce, citrus aioli, and a touch of fresh herbs for a light, elegant finish.

VEGETARIAN PLATTER (VEG) 119 (SERVES 8–10)

A selection of marinated olives, pan-fried halloumi with hot honey, charred zucchini and asparagus, mushroom pâté, and roasted grapes. Served with spinach and feta spanakopita finished with dried oregano, house-made parmesan and sea salt crisps, heirloom grape tomatoes, locally roasted nuts, dried Kalamata olives, Turkish bread, and grissini.

SYDNEY ROCK OYSTERS (GF, DF) (NSW)
65 (Per dozen)

Fresh Sydney Rock oysters served with a prosecco and shallot mignonette.

SHARED SEAFOOD PLATTER (GF, DF) 385
(Serves 8-10)

A selection of Hokkaido scallops, cooked king prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters, served with lemon and a chardonnay mignonette.

GOURMET SANDWICH PLATTER 159
(20 pcs) **(GF OPTIONS AVAILABLE)**

A CURATED ASSORTMENT OF THE FOLLOWING:

Caprese Sandwich
Mozzarella, basil, and tomato with basil pesto on a soft brioche bun.

Poached Chicken Sandwich
Poached free-range chicken with fennel and corn, finished with house-roasted garlic aioli on soft brioche bun.

House-Smoked Prosciutto Roll
House-smoked prosciutto with roasted garlic skordalia, semi-dried tomato, pickled fennel, and fried rosemary.

VEGAN MEZZE PLATTER (VG)
119 (Serves 8-10)

A selection of marinated olives, cashew cheese with citrus compote, whipped beetroot hummus, roasted heirloom carrots, and charred cauliflower and asparagus. Served with pumpkin and maple butter, dried Kalamata olives, NSW macadamia brittle, locally roasted nuts, charcoal and rice crackers, dehydrated fruits, and fresh berries.

CAVIAR SERVICE (GF, DF) (30g) 250

Premium caviar served as elegant "bumps" for a refined and indulgent experience, perfect for elevating your event with a touch of luxury.

FRUIT PLATTER (GF, DF, VG, VEG) 125
(Serves 8-10)

A gourmet selection of fresh, seasonal fruits.

DESSERT PLATTER 129 (Serves 8-10)

(GF OPTIONAL)

A curated selection of handcrafted desserts by our chef.

***All rates are exclusive of GST.**

Beverage Menu

YOT Club Sydney is fully licensed with full bar and cocktail service available.
Choose between an unlimited drinks package, setup a bar tab or drinks on consumption.

COCKTAILS

Aperol Spritz	22
Lychee Martini	25
Classic Mojito	25
YOT Club Sydney Signature	25
Patrón Margarita	25
Classic Margarita	25
Tommy's Margarita	25

BASIC SPIRITS

Tom Likker Craft Vodka	13.5
Bombay Sapphire Gin	13.5
Jack Daniels Bourbon	13.5
Bundaberg Rum	13.5
Bacardi Rum	13.5
Midori Liqueur	13.5
Malibu Rum	13.5
Canadian Club Whisky	14
Dewars 12yr	14
Patrón Silver Tequila	15

PREMIUM SPIRITS

Glenfiddich 12	16
Hendrick's Gin	16
Belvedere Vodka	16
Grey Goose Vodka	16
Woodford Reserve 12	16

TOP SHELF DRINK OFFERINGS

1800 Coconut Tequila	20
Patrón El Cielo	35
Johnnie Walker Blue	45
Don Julio 1942	50
Hennesy XO Cognac	55

BEERS, CIDERS, AND SELTZERS

Sommersby Apple Cider	14
Corona	14
Stone & Wood Pacific Ale	14
Hard Fizz Seltzer	14
Stella Artois	14

ON TAP

YOT Lager	12
Stone & Wood Pacific Ale	14

BUBBLES

Veuve D'Argent Blanc de Blancs Brut	13/65
Moët & Chandon Brut	220
Veuve Clicquot Brut Champagne (Yellow Label NV)	220
Moët Ice (on request)	250
Dom Pérignon, Vintage Champagne	625

NON-ALCOHOLIC

Soft Drinks & Juice	5
Red Bull	7
Heaps Normal Non-Alcoholic Craft	10

ROSÉ

St Hallett Rosé	13/90
Minuty M Rosé	120
La Vieille Ferme Rosé	13/100

WHITE WINE

Marty's Block Sauvignon Blanc (SA)	13/80
Marty's Block Chardonnay (SA)	13/80
West Cape Howe Pinot Grigio (WA)	13/80

SHOOTERS

Wet Kitty	13
YOT Shot	13
Bailey's Chocolate	14
Bailey's Chocolate Orange	14
Lychee Kiss	14

***All rates are exclusive of GST. *Subject To RSA.**

DRINKS PACKAGES

Sit back, relax, and sip your favourites with our all-inclusive drinks package.

MASTER

65 Per Person / Per Hour

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Hard Fizz Seltzer
Stella Artois

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Whisky

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut
St Hallett Rosé
La Vieille Ferme Rosé
Marty's Block Sauvignon Blanc (SA)
Marty's Block Chardonnay (SA)
West Cape Howe Pinot Grigio (WA)

PREMIUM SPIRITS

Grey Goose Vodka
Hendrick's Gin
Woodford Reserve 12

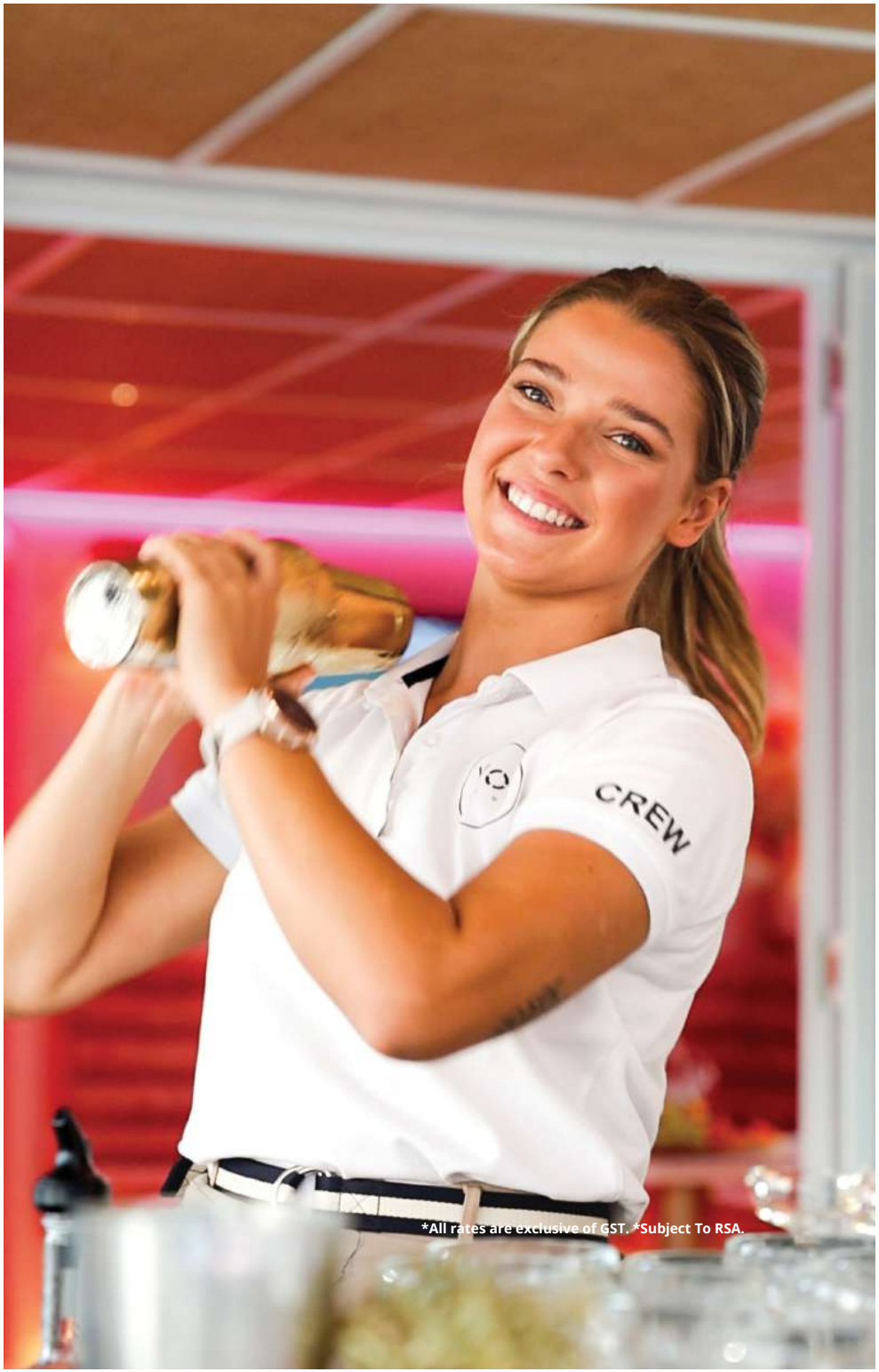
COCKTAILS

Aperol Spritz
Lychee Martini
Classic Mojito
YOT Club Sydney Signature
Patrón Margarita
Classic Margarita
Tommy's Margarita

INCLUSIONS

Champagne
Sparkler Show

Bottomless
Moet Chandon
& Veuve Clicquot



*All rates are exclusive of GST. *Subject To RSA.

DRINKS PACKAGES CONT.

Sit back, relax, and sip your favourites with our all-inclusive drinks package.

DIAMOND

38 Per Person / Per Hour

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Hard Fizz Seltzer
Stella Artois

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut
St Hallett Rosé
La Vieille Ferme Rosé
Marty's Block Sauvignon Blanc (SA)
Marty's Block Chardonnay (SA)
West Cape Howe Pinot Grigio (WA)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Whisky

PREMIUM SPIRITS

Grey Goose Vodka
Hendrick's Gin
Woodford Reserve 12

***All rates are exclusive of GST. *Subject to RSA**

DRINKS PACKAGES CONT.

Sit back, relax, and sip your favourites with our all-inclusive drinks package.

PLATINUM

33 Per Person / Per Hour

BEERS & CIDERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Stella Artois

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut
St Hallett Rosé
La Vieille Ferme Rosé
Marty's Block Sauvignon Blanc (SA)
Marty's Block Chardonnay (SA)
West Cape Howe Pinot Grigio (WA)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Jack Daniels Bourbon
Canadian Club Whisky
Dewars 12yr

GOLD

25 Per Person / Per Hour

BEERS & CIDERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Stella Artois

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut
St Hallett Rosé
La Vieille Ferme Rosé
Marty's Block Sauvignon Blanc (SA)
Marty's Block Chardonnay (SA)
West Cape Howe Pinot Grigio (WA)

***All rates are exclusive of GST. *Subject to RSA**

THE OWNERS PACKAGE *Price on request*

The Owner's Package delivers an elevated onboard experience, combining a refined food offering with a premium, free-flowing bar. Guests will enjoy access to our curated Diamond beverage selection, featuring fine wines, craft beers, signature cocktails, and top-shelf spirits. This is paired with a sophisticated canapé menu designed to be both indulgent and effortlessly enjoyed as you cruise. Expect a seamless flow of beautifully presented dishes, from premium seafood to elevated bites, all crafted to complement the relaxed luxury of your event. For those looking to take the experience even further, caviar bumps are available as an optional addition, offering a bold and memorable touch of indulgence.

INCLUDED BEVERAGES

BEERS, CIDER & SELTZERS

YOT Lager
Stone & Wood Pacific Ale
Corona
Somersby Apple Cider
Hard Fizz Seltzer
Stella Artois

WINES & SPARKLING

Veuve D'Argent Blanc de Blancs Brut
St Hallett Rosé
La Vieille Ferme Rosé
Marty's Block Sauvignon Blanc (SA)
Marty's Block Chardonnay (SA)
West Cape Howe Pinot Grigio (WA)

BASIC SPIRITS

Tom Likker Craft Vodka
Bombay Sapphire Gin
Bundaberg Rum
Patrón Silver Tequila
Bacardi Rum
Midori Liqueur
Malibu Rum
Dewars 12yr
Jack Daniels Bourbon
Canadian Club Whisky

PREMIUM SPIRITS

Grey Goose Vodka
Hendrick's Gin
Woodford Reserve 12

COCKTAILS

Aperol Spritz
Lychee Martini
Classic Mojito
YOT Club Sydney Signature
Patrón Margarita
Classic Margarita
Tommy's Margarita

Champagne Sparkler Show • **Bottomless** Moet Chandon & Veuve Clicquot • **Caviar** Bumps

INCLUDED FOOD

GRAZING BOARD
(GF OPTIONAL)

Premium cheeses, artisanal cold cuts, marinated olives, smoked nuts, house-made dips, crackers, seasonal fruits, and sun-dried tomatoes.

YELLOWFIN TUNA (GF, DF)
(1 Serve)

Hibachi-seared tartare with fermented chilli-mandarin sauce, yuzu dashi, wakame salad, charcoal sea salt, and nasturtium.

KARAAGE CHICKEN (DF)
(1 Serve)

Crispy karaage chicken served with gochujang and roasted garlic aioli, topped with fried shallots.

FRESH SCALLOP & SNAPPER KOKODA
(1 Serve)

Fresh scallop and snapper kokoda with lightly pickled red onion, coconut jelly and coconut milk, served in a scallop shell.

HOUSE SMOKED LAMB RIB
(1 Serve)

House-smoked lamb rib, dry-rubbed and served with fresh chimichurri and lemon cheeks.

WAGYU BEEF BRESAOLA & TRUFFLE TART
(2 Serves) **(GF, DF OPTIONAL)**

Petit charcoal tart topped with wagyu beef bresaola, truffle crème fraîche, chives, and a parmesan crunch.

SYDNEY ROCK OYSTERS (NSW) (GF, DF)
(2 Serves)

Sydney Rock Oysters with prosecco shallot mignonette

BEEF BRISKET TACOS
(1 Serve)

Beef brisket tacos with radish, pico de gallo, and jalapeño, served in petite hard shell tacos.

BAKED ROCK LOBSTER (DF)
(1 serve) **(GF OPTIONAL)**

Baked rock lobster with gem lettuce, American cheddar, and tomato relish, served on a soft brioche bun.

MIXOLOGIST

+ 300 | For a curated cocktail experience, ask about adding a private mixologist to your cruise.

APEROL COCONUT MARGARITA 25
Patrón Silver Tequila, Aperol, Pineapple Juice, Lime Juice, Monin Coconut Syrup, Sugar Syrup

PASSION PUNCH 25
Premium Vodka, Passionfruit Dekuyper, Cranberry Juice, Lime Juice, Passionfruit Pulp, Sugar Syrup

OASIS 25
Patrón Silver Tequila, Elderflower Liqueur Agave Syrup, Lime Juice

PALOMA 25
Patrón Silver Tequila, Grapefruit Juice, Lime Juice, Agave Syrup, Soda

COSMOPOLITAN 25
Premium Vodka, Triple Sec, Cranberry Juice, Lime Juice

NEGRONI 25
Bombay Sapphire Gin, Campari, Sweet Vermouth

BAILEYS ESPRESSO MARTINI 25
Premium Vodka, Espresso, Kahlúa, Baileys, Sugar Syrup

OLD FASHIONED 25
Woodford Reserve Bourbon, Sugar Syrup, Angostura Bitters, Orange Twist

LONG ISLAND ICED TEA 29
Premium Vodka, Bombay Sapphire Gin, Triple Sec, Patrón Silver Tequila, Bacardi Rum, Lemon Juice, Coke

***All rates are exclusive of GST.**

TOP SHELF DRINKS OFFERINGS

Indulge with the finest spirits onboard all our private vessels. Prices are per nip.

PATRÓN EL CIELO 35

A new prestige silver tequila unlocking the naturally sweet flavors of agave while achieving a light, fresh, and ultra-smooth finish.

JOHNNIE WALKER BLUE 45

Rare, mature Malt and Grain Scotch Whiskies presenting a multi-layered symphony of flavors. Balanced notes of chocolate, hints of grass and malt, with a finish of floral, spice, smoke, and honey.

1800 COCONUT TEQUILA 20

A tropical twist on classic tequila. 100% blue agave infused with natural coconut flavor, offering a smooth, slightly sweet finish that's perfect for sipping or mixing.

HENNESY XO CAGNAC 55

A deep, rich blend of over 100 eaux-de-vie aged up to 30 years. Full-bodied and warming, with notes of candied fruit, dark chocolate, and spice. Bold, complex, and unmistakably refined.

DON JULIO 1942 50

An iconic añejo tequila, aged for a minimum of two and a half years in oak barrels. Velvety smooth with layers of warm oak, vanilla, and roasted agave. A true celebration of craftsmanship.

***All rates are exclusive of GST.**