

DELUXE PACKAGE

\$141.90 per person

GRAZING BOARD

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads

FRESH OYSTERS (GF)

Fresh Pacific oysters served with a zesty mignonette

TUNA TATAKI (GF)

Furikake tuna tataki with wakame salad & wasabi

MORETON BAY BUG TAIL (GF)

Served natural with lemon and cocktail sauce

SALMON TARTARE CORNETTOS

Salmon tartare cones with creme fraiche and smoked salmon caviar

MINI SALMON POKE BOWL (GF)

Fresh salmon, rocket, jalepeno, quinoa, watermelon, ginger ponzu, crispy shallots

WAGYU BEEF CROSTINI

Wagyu beef crostini with truffle aioli and grana padano

FRENCH LAMB CUTLET (GF)

Frenched lamb cutlet with tzatziki and cranberries



PREMIUM PACKAGE

\$108.90 per person

GRAZING BOARD

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads

WAGYU BEEF CROSTINI

Wagyu beef crostini with truffle aioli and grana padano

BEEF BRISKET TACOS

Slow cooked beef brisket tacos with chimichurri sauce

SALMON TARTARE CORNETTOS

Salmon tartare cones with creme fraiche and smoked salmon caviar

CREAMY ALFREDO GUANCIALE

Penne pasta with creamy Alfredo sauce and crispy guanciale

MINI SALMON POKE BOWL (GF)

Fresh salmon, rocket, jalepeno, quinoa, watermelon, ginger ponzu, crispy shallots



GOLD PACKAGE

\$86.90 per person

BEEF BRISKET TACOS

Slow cooked beef brisket tacos with chimichurri sauce

WAGYU BEEF CROSTINI

Wagyu beef crostini with truffle aioli and grana padano

MINI SALMON POKE BOWL (GF)

Fresh salmon, rocket, jalepeno, quinoa, watermelon, ginger ponzu, crispy shallots

CREAMY ALFREDO GUANCIALE

Penne pasta with creamy Alfredo sauce and crispy guanciale

KARAAGE CHICKEN

Karaage chicken with kecap manis & gochujang sauce

SILVER PACKAGE

\$64.90 per person

KARAAGE CHICKEN

Karaage chicken with kecap manis & gochujang sauce

BEEF BRISKET TACOS

Slow cooked beef brisket tacos with chimichurri sauce

CREAMY ALFREDO GUANCIALE

Penne pasta with creamy Alfredo sauce and crispy guanciale



YOT BLUE PLATTERS

GRAZING BOARD \$163.90

Selection of premium cheeses, cured meats, dips, olives, nuts, fruits, lavosh and crisp breads (serves 8 to 10 people)

SUSHI PLATTER \$163.90

Assorted fresh sushi with vegetarian options (Serves 8 to 10 people)

VEGAN PLATTER \$148.50

Vegan dips, crudités, seasonal fruits, nuts, crisp breads, Moroccan Fried Cauliflower (serves 8 to 10 people)

FRUIT PLATTER \$137.50

A gourmet selection of fresh seasonal fruit (serves 8 to 10 people)

DESSERT PLATTER \$141.90

Assorted selection of petit fours

MORETON BAY BUGS \$16.50

Served natural with lemon and cocktail sauce (per ½ bug tail)



MORETON BAY BUG BAO \$16.50

Fresh bay bugs cooked in citrus herb butter, with red curry sauce and rocket (Per serve)

OYSTERS \$60.50

Served natural with a mignonette sauce (per dozen)

KING PRAWNS \$108.90

Fresh off the trawler, peeled and ready to eat, served with fresh lemon and cocktail sauce (per kg)

SHARED SEAFOOD GRAZING PLATTER \$385

Oysters, peeled trawler prawns, sashimi, Moreton Bay bugs, dukkha crusted barramundi, served with YOT seafood sauce & fresh mignonette (serves 6 to 8 people)



YOT BLUE BEVERAGES

NON-ALCOHOLIC

SOFT DRINK & JUICE - \$5.50

RED BULL - \$7.70

STRAWBERRY LEMONADE - \$11

BEER, CIDER AND SELZTER

CASCADE LIGHT - \$11

PIPE DREAMS LARGER - \$12.10

STONE & WOOD PACIFIC ALE \$12.10

CORONA - \$12.10

MONTEITHS APPLE CIDER- \$12.10

FELLR WATERMELON CIDER - \$13.20

FELLR PASSIONFRUIT SELZER - \$13.20

BUBBLES

VEUVE D'ARGENT BLANC DE BLANCS BRUT – \$11/53.90

MOET IMPERIAL \$132

VEUVE CLICQUOT BRUT CHAMPAGNE, YELLOW LABEL NV - \$165

DOM PERIGNON VINTAGE CHAMPAGNE \$495



ROSE

LA VIEILLE FERME ROSE - \$11/49.50

TREINNES ROSE \$66

WHITE WINE

HAHA SAUVIGNON BLANC - \$11/49.50

MARTY'S BLOCK CHARDONNAY, SA - \$11/49.50

WEST CAPEHOWE PINOT GRIGIO, WA - \$11/49.50

SPIRITS

42 BELOW VODKA - \$12.1 BOMBAY

SAPPHIRE GIN - \$12.1 JACK DANIELS

BOURBON - \$12.1

DEWAR'S WHITE LABEL WHISKEY - \$12.1

CAZADORES TEQUILA - \$12.1

CANADIAN CLUB WHISKEY - \$12.1

BACARDI SPICED RUM - \$12.1

BACARDI RUM \$12.1



PREMIUM SPIRITS

GREY GOOSE VODKA - \$16.50

PATRON SILVER TEQUILA - \$16.50

HENDRICK'S GIN - \$16.50

GLENFIDDICH - \$13.20

COCKTAILS

APEROL SPRITZ - \$18.70

LYCHEE MARTINI - \$22

CLASSIC MARGARITA - \$22

CLASS MOJITO - \$22

DRINKS PACKAGES

2 HOURS \$27.50 PER HOUR (PER PERSON)

3 HOURS \$24.20 PER HOUR (PER PERSON)

4+ HOURS \$22 PER HOUR (PER PERSON)

ADD SPIRITS +\$11 PER HOUR (PER PERSON)

ADD PREMIUM SPIRITS +\$16.50 PER HOUR (PER PERSON)

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



BEER:

Pipe Dreams Lager, Stone & Wood Pacific Ale, Corona & Hello sunshine Apple Cider

WINES:

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

SPIRITS:

42 Below Vodka Bombay
Sapphire Gin Cazadores
Tequila

Bacardi Carta Blanca Rum
Dewars White Label Whisky Jack
Daniels Bourbon Canadian Club
Rye

PREMIUM SPIRITS:

Patron Silver Tequila
Grey Goose Vodka
Hendricks Gin
Glennfiddich 12
Chivas 12 Scotch
Fellr Watermelon
Seltzer
Fellr Passionfruit Seltzer

