

FOOD & BEVERAGE 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. The YOT Group is fully licensed with full bar and cocktail service available. Choose between an unlimited drinks package, setup a bar tab or drinks on consumption.

****Vegan and vegetarian catering packages available upon request***

GOLD

75.9 PER PERSON

SEARED WAGYU BEEF 2 Serve (GF, DF OPTIONAL)

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

GOAT CHEESE TARTLET (VEG, GF) 1 Serve

With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet

TITAN PRAWNS (GF, DF) 1 Serve

Yuzu pearls, cos lettuce, yuzu kosho mayo

SAN DANIELLE PROSCIUTTO ROLL 1 Serve (GF OPTIONAL)

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll

SPANISH CHORIZO SKEWER (GF) 2 Serves

With smoked provolone, semi-dried tomatoes, and basil

PREMIUM

97.9 PER PERSON



FRESH SCALLOP CEVICHE (GF, DF) 1 Serve

Wildflower gin, mango, chilli, lemon, Spanish onion

MOOLOOLABA TUNA (GF, DF) 1 Serve

Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium

ROASTED CHICKEN SANDWICH 1 Serve (GF OPTIONAL)

Pulled roasted chicken, coleslaw, vintage cheddar, chilli aioli on a soft brioche

GOAT CHEESE TARTLET (VEG, GF) 1 Serve

With rosemary, honey, cherry tomatoes, and fresh herbs on a buttery tartlet

SEARED WAGYU BEEF 2 Serve (GF, DF OPTIONAL)

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

SAN DANIELLE PROSCIUTTO ROLL 1 Serve (GF OPTIONAL)

With pesto, Fior di latte, rocket, cornichons, and semi-dried tomatoes on an Italian roll

TITAN PRAWNS (GF, DF) 1 Serve

Yuzu pearls, cos lettuce, yuzu kosho mayo

DELUXE

141.9 PER PERSON | Includes A Chef Onboard

GRAZING BOARD (GF OPTIONAL)

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

MOOLOOLABA TUNA (GF, DF) 1 Serve

Fire kissed Mooloolaba Tuna, fermented mandarin sauce, yuzu kosho, wakame salad, charcoal salt flakes, nasturtium

KARAAGE CHICKEN (DF) 1 Serve

With kecap manis, gochujang sauce and fried shallots



FRESH SCALLOP CEVICHE (GF,DF) 1 Serve

Wildflower gin, mango, chilli, lemon, Spanish onion

SEARED WAGYU BEEF 2 Serve (GF, DF OPTIONAL)

Porcini cream cheese, wild mushroom, truffle aioli, nasturtium on a blini pancake

FRESH OYSTERS (GF, DF) 2 Serve

Fresh Pacific oysters served with lemon and chardonnay mignonette

BEEF BRISKET TACOS (DF) 1 Serve

Radish, pico de gallo, jalapeno, toasted tortilla (Can be GF)

ANGUS BEEF SLIDERS (DF, GFO) 1 Serve

Gem lettuce, American cheddar, tomato relish on a soft brioche

FRENCH LAMB CUTLET (GF, DF) 1 Serve

Frenched lamb cutlet served with chimichurri and fresh rosemary

KIDS

31.9 PER PERSON

HAM & CHEESE SANDWICH 1 Serve

Smoked ham, Swiss cheese, and tomato on a dinner roll

BLT SANDWICH 1 Serve

Triple smoked bacon, guacamole, gem lettuce, tomatoes, and roasted garlic mayo

SEASONAL FRUIT SKEWERS 1 Serve

A selection of fresh seasonal fruits with honey

PLATTERS & FRESH SEAFOOD

FRESH OYSTERS (GF, DF) 60.5 (Per dozen)

Served with chardonnay mignonette and lemon cheeks



TITAN PRAWNS (GF, DF) 130.9 (Per kg)

Served with lemon cheeks, baby lettuce and creamy cocktail sauce

VEGAN PLATTER (GF,VG,DF) 148.5 (Serves 8-10)

Vegan dips, crudités, vegan cheese, seasonal fruits, and nuts with crackers

GRAZING BOARD 163.9 (Serves 8-10) (GF OPTIONAL)

Marinated olives, fine cold meat cuts, smoked nuts, local cheeses, dips, crackers, fresh fruits, and pickled vegetables

SUSHI PLATTER (GF) 163.9 (Serves 8-10)

Assorted fresh sushi with vegetarian options

GOURMET SANDWICH PLATTER 163.9 (20 PC) (GF OPTIONS AVAILABLE)

San Danielle Prosciutto, pesto, fior di latte, rocket, cornichons, semi-dried tomatoes on an Italian roll

Byron bay fior di latte, aged balsamic, heirloom tomatoes, fresh basil on an Italian roll (VEG)

Triple smoked bacon, guacamole, gem lettuce, tomatoes, roasted garlic mayo

Pulled roasted chicken, coleslaw, vintage cheddar, chilli aioli on a soft brioche

SHARED SEAFOOD PLATTER (GF, DF) 412.5 (Serves 8-10)

Hokkaido scallops, cooked Titan prawns, fresh local sashimi, Moreton Bay bugs, and Pacific oysters served with lemon and chardonnay mignonette.

FRUIT PLATTER (GF,DF,VG) 137.5 (Serves 8-10)

A gourmet selection of fresh seasonal fruit



DESSERT PLATTER 141.9 (Serves 8-10) (GF OPTIONAL)

A selection of desserts from the chef

Rates are inclusive 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.*

