WILDLIFE COAST CRUISES

Catering Menu

at Phillip Island

Wildlife coast cruises

ECO CERTIFIED advanced ecotourism

Sustainable Tourism Quality Tourism Accredited Business

CATERING PER PERSON

Captains Lunch

Fresh locally caught flake from Bass Strait, potato cakes and hot chips, coleslaw and seasonal garden salad.

$29.00 per person

Cape Lunch

Freshly made sliced meat and salad sandwiches/rolls or wraps - accompanied with cake.

Varieties - Cheese and salad, chicken and salad, ham and salad, egg and lettuce.

$19.00 per person

Morning or Afternoon Tea

An assortment of delicious cake, muffins and pastries.

$15.00 per person

Finger Food

Choose up to seven of the following options. Approx. 7 pieces per person total.

$29.00 per person

Arancini Balls (GF)
Cocktail Samosas
Cocktail Spring Rolls
Crumbed Chicken Strips
Flame Grilled Meatballs
Party Pies
Mac & Cheese Croquettes
Mini Assorted Quiche
Mini Dim Sims
Mini Sausage Rolls
Satay Beef Skewers (GF)
Satay Chicken Skewers (GF)
Smoked Salmon Skewers (GF)

GLUTEN FREE & VEGAN OPTIONS (Additional $2 per person)

Falafels
Sweet Corn Fritters
Veggie Bites

SHARE PLATTERS

Sushi platters

Mixed or choose your filling - crispy chicken, teriyaki chicken, smoked salmon & avocado, vegetarian, salt n pepper squid, tempura prawn,

Small
10-15 people, 3-4 pieces per person.
$99.00

Large
Serves 20-25 people, 3-4 pieces per person.
$139.00

Sliders

Serves 10-15 people.
Mixed or choose your filling - sliders served with slaw and miso mayo.
Varieties - grilled mushroom, teriyaki beef burger, karaage chicken.
$99.00

Seafood Platter

Serves 10 people.
Fresh king prawns & oysters served with lemon and cocktail sauce.
$279.00

Fruit Platter

Serves 10-15 people
Fresh fruit platter with a selection of seasonal fruits, perfect for sharing at any occasion.
$150.00

Cheese Platter

Serves 10-15 people
A selection of quality cheeses paired with a variety of crackers and accompaniments.
$225.00

Antipasto Platter

Serves 10 people
A delicious assortment of cured meats, cheeses, dips, olives, and a variety of crackers and assortments.
$225.00

BYO catering is available but service charges will apply, enquire within.

Limited kitchen facilities available.

For catering options on our Wilsons Promontory tours please contact our office.

Vegan and Gluten Free catered for at an additional cost.

Please note that food prepared onboard not made in an allergen-free kitchen and may contain or come into contact with common allergens.

Prices subject to change

V2.5