



THANK YOU for entrusting us
with your holiday catering
WHAT YOU NEED TO KNOW

Your catering will be available to pick up from The Waterline Restaurant
30 minutes prior to the departure of your vessel, or at the pre-arranged pick up time

We pack your meals with care, sealed in the esky on ice

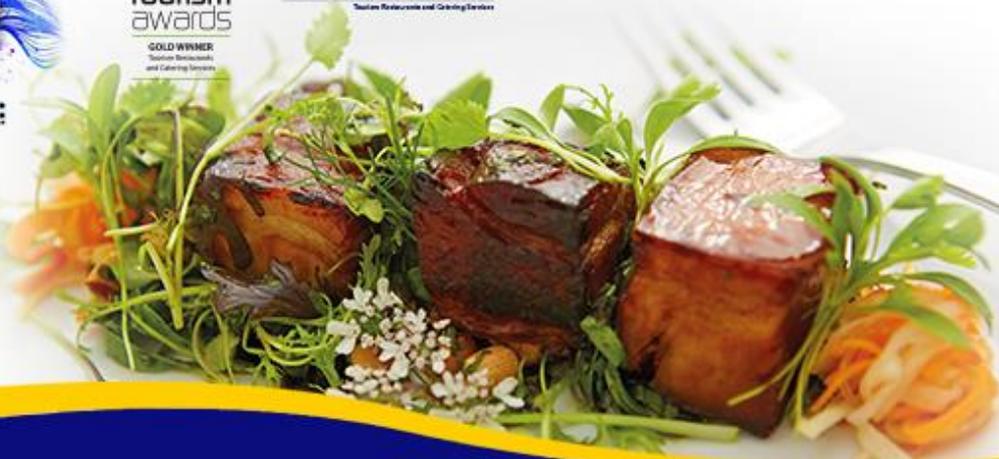
Please ensure the meals are transferred to the fridge as soon as you arrive at your destination
The Waterline does not accept responsibility for the freshness and quality of food once it has left
our care.

Your catering includes basic condiments (salt, pepper, cooking oil & foil).

Beverage packages and snacks can be provided if required, please just let us know.

If you need to have other supplies delivered to us prior to your departure, please let us know, we
are happy to help but there will be a small \$15 storage and handling fee to cover our team's time
in looking after your goods.

SAVOURIA STRAIA, RESTAURANT & CATERING, HOSITLIVE



NAME PAX	PHONE	DEPART DAY	DEPART TIME
Day	Breakfast	Lunch	Dinner
Day 1		Ploughman's platter – cold cuts with cheese, market tomatoes, crusty break and accompaniments Ready to enjoy on arrival Upgrade to seafood platter +\$49	Grilled Keppel Bay King Prawns, green tea noodles, avocado, stocks farm cherry tomatoes, edamame, sesame wakame and soy dressing BBQ prawns, toss together other ingredients with dressing,
Day 2	Fried eggs w smoked belly bacon, rocket, ciabatta and roast tomato relish Cook bacon and eggs on BBQ to liking, grill ciabatta, top w tomato relish	Keppel Bay prawn sliders with crusty slider rolls, crisp lettuce and spicy cocktail sauce Heat rolls in oven and enjoy	local line caught reef fish with market salad, new potatoes and remoulade sauce BBQ Fish to your liking, Toss salad ingredients, heat potatoes on BBQ or in oven, and enjoy
Day 3	Smoked salmon w boiled eggs, goats cheese, cherry tomatoes and avocado on ciabatta Boil eggs to desired level, toast ciabatta and enjoy	Banana Station pasture fed teriyaki beef burger w caramelised pineapple, pickled cucumber, monterey jack cheese, onion jamand miso mayo Cook burgers & pineapple on BBQ Warm rolls in oven	Sherry glazed Banana Station pasture fed rib fillet w local whole roast sweet potatoes, garden salad and chilli jam Cook steak on BBQ to your liking, reheat potatoes on BBQ & toss salad in dressing
Day 4	Seasonal fruit salad, Barambah organic yoghurt and fruit toast		

\$65per person per day (\$79pp GF)

includes all ingredients to prepare meals fresh, plus salt, pepper, olive oil spray and foil for cooking plus \$15 packing and packaging per esky with ice.

This menu is our recommendation based on our most popular menu items, but you are welcome to peruse our restaurant menus and tailor your catering to your preferred taste. For larger groups and kids, special menus can be arranged.

Reduce your Waste

to help care for the environment, please rinse and return eskies and unbroken containers so we can repurpose them rather than sending to landfill



please contact

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