



WINDY SNACKS

(Room temperature snacks, all individually packed in little 500ml wok boxes that can close, handed out by the stewards for guests to snack on while travelling to their chosen destination)

Salted popcorn	R20
Salted crisps	R30
Root veggie crisps	R40
Salted nuts	R85
Sliced biltong	R100

PLATTER SELECTION

(Each platter serving 6 people, brought out to deck once the vessel is stationary. Clients may choose to order more than one type of platter, but from experience we suggest you order enough of each platter for every guest)

Sushi (36 piece) R1650

A selection of California rolls, salmon roses and rainbow rolls, served with chopsticks, wasabi, soy pipettes, ginger and small bio tapas plates

Mezze R820

Fresh sliced sourdough bread, cheese straws and mini pitas
Rosemary and garlic marinated olives
Garlic aioli
Smoked snoek & cream cheese paté
Roasted cinnamon pumpkin puree topped with caramelised onion
Hummus drizzled with olive oil and toasted sesame seeds

Starboard (36 piece) R1250

BBQ chicken kebabs
Salmon, cream cheese & cucumber wheels
Caprese pinwheels
Chicken & ginger cakes with lime mayo and fruity salsa
Mini BBQ pulled chicken sliders with herby aioli
Mini beef prego sliders with rocket





CAPE TOWN
CRUISES

Trampoline (36 piece) R1250
(Vegetarian)

Asian springrolls with sweet chilli
Artichoke & ricotta tartlets
Beetroot blini with minted lemon crème fraîche, smashed peas and tomato concassé
Brie & mushroom tartlets
Seasonal veggie crudite with hummus
Mini grilled pepper prego sliders with rocket

Sugar Scoop (36 piece) R1250

Assorted macaroons
Legendary chocolate brownies
Caramel & white chocolate squares
Red velvet slices with lemony buttercream
Little carrot cupcakes with zesty cream cheese frosting
Almond toffee squares

BRAAI MENU

(Order as required per guest numbers, warmed and served on deck once the vessel is stationary. May be combined with **WINDY SNACKS** or **PLATTER SELECTION** to be served as a starter)

Galley up R350pp

Mini brioche hotdogs served with boerewors, caramelized onion and rocket
Mini lemon & herb chicken breast sliders with pineapple salsa & aioli
Rainbow coleslaw
Creamy potato salad with mayo, red onion, capers & chives

Cruiser R650pp

Crispy lemon & oregano marinated lamb chops
Cape Malay chicken & apricot skewers
Miso & parmesan garlic bread
Green salad with baby gem lettuce, blanched broccolini, char- grilled courgette, avocado, peas, cucumber, feta, crispy shallots and oregano, parsley & lemon dressing on the side
Roasted pumpkin and rainbow carrots glazed in harissa, maple syrup, smoked chilli flakes and olive oil, served on tahini yoghurt with coarse, herby gremolata

Private Chef Required for BBQ Menu's at a once off rate of R950

