



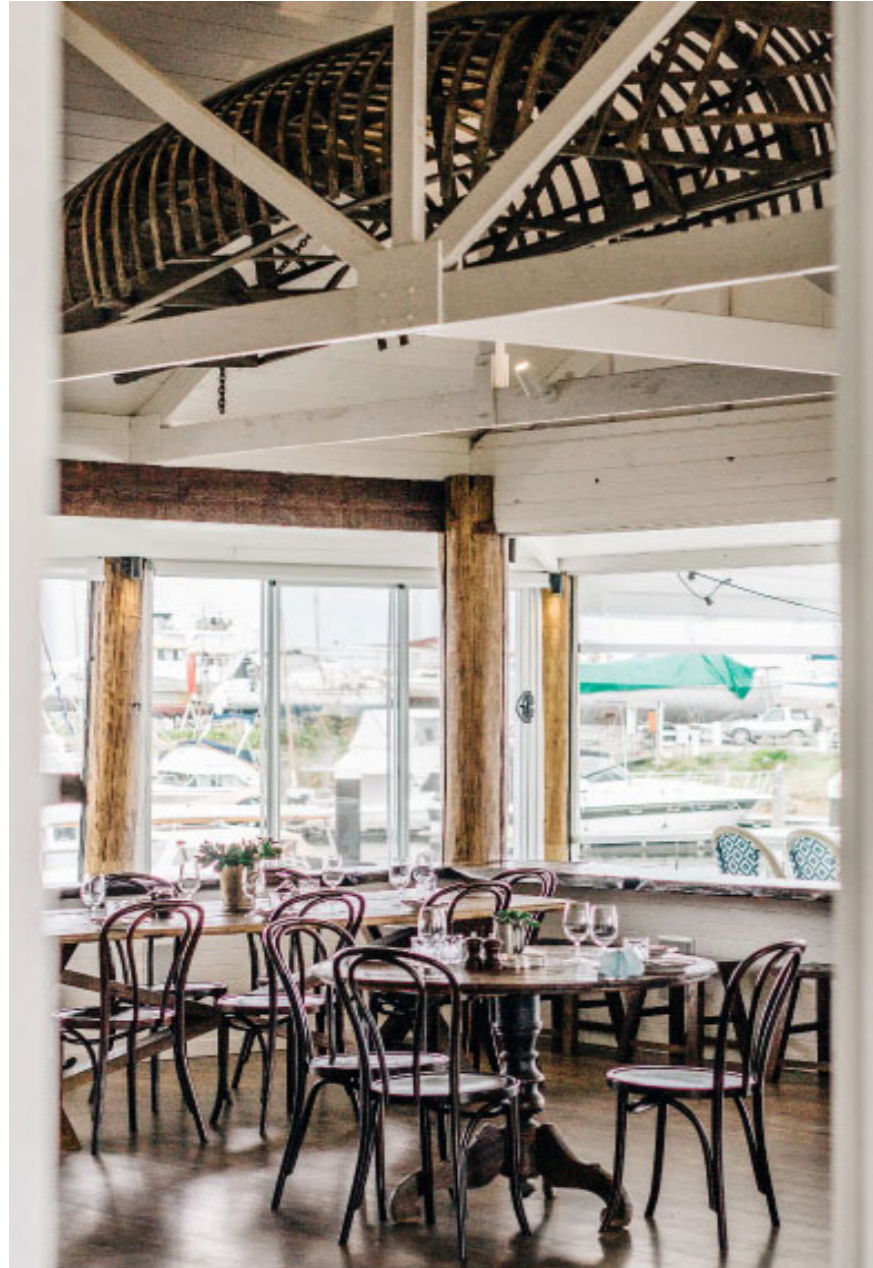
Sailing into forever at
Cptn Jack's





Preparing for your wedding celebration? Our experienced team eagerly awaits the opportunity to host you and your loved ones for an unforgettable experience at Yaringa Boat Harbour.

With our exquisite venues, Cptn Jack's Dining Room and Jack's Green, we provide a distinctive and charming setting for your special day.



Dining Room

This versatile space caters to weddings of all sizes, allowing for a variety of room configurations, including intimate dining, large sit-down receptions and cocktail receptions.

SEATING CAPACITY

Cocktail: 100 guests

Seated Event: 50 guests

OPERATION TIMES

Lunch: 12pm - 5pm*

Dinner: 6pm - 11pm*



Jack's Green

Seeking a picturesque setting for your ceremony? Or perhaps treat your guests to canapés and pre-reception drinks from our charming vintage Food Caravan, nestled amidst the expansive lawn and festoon lighting. Jack's Green is the perfect complementary space for your special day, where you can personalise the area to your individual requirements.

SEATING CAPACITY

Cocktail: 150 guests

Seated Event: N/A

OPERATION TIMES

Lunch: 12pm - 5pm*

Dinner: 6pm - 11pm*



Our Philosophy

Elegance and simplicity.

It is our intent to deliver high quality local produce in a balanced way that respects both the product and the origins of the techniques used in the delivery of the dish.

The cuisine takes cues from both the venue and its surroundings. Observing the ocean's daily rhythms and experiencing the changing seasons provides immense inspiration when given proper attention. This inspiration naturally fuels a compelling desire to craft and present seafood dishes that are irresistibly tempting. As a result, our menus consistently showcase this influence.

Deliciously bold flavors define our clean, thoughtfully crafted cuisine, always intended for sharing, a fundamental aspect of our guiding ethos. Inspirations from our local community and suppliers, to showcase the best of the Peninsula with as much respect as possible.

This is our way by Head Chef Matthew Knoops.



Our Local Suppliers

We are proud to support our local Victorian and particularly Mornington Peninsula suppliers by showcasing the very best of their produce in Cptn Jack's cuisine and in this events package.

- | | |
|-----------------------------|---------------|
| Clamms Seafood | Yarraville |
| Gamekeepers | Moorabbin |
| Great Ocean Ducks | Port Campbell |
| Hart's Farm | Shoreham |
| Jimmy Rum | Dromana |
| Long Paddock Cheese | Castlemaine |
| Main Ridge Dairy | Main Ridge |
| Mushroom Forestry | Tyabb |
| Ocean Made | Collingwood |
| Pastry Lounge | Bayswater |
| Peninsula Bees & Botanicals | Tuerong |
| Prime Cuts | Mornington |
| Red Hill Truffles | Red Hill |
| Taralinga Estate | Shoreham |
| Wonder Pies | Coburg |



Cptn's Table

Available for all seated events & designed to share.

Please select up to 3 entrees & 2 mains. Sides are included & dessert is a choice of 1 individually plated or 2 served alternate drop.

House-made bread served with Taralinga Estate
"Fruttato" EVOO

ENTRÉES - TO START

Vanilla, lemon & herbs cured Petuna ocean trout, sauce
gribiche, seeded rye bread

Wild caught Fremantle octopus, roast fennel, apple & Sicilian
olive sauce

Barramundi Scotch egg, green goddess sauce, Yarra Valley
roe, garden herbs

Chicken liver parfait, Hart's Farm cider jelly, Port soaked
prunes, schmaltz brioche

Szechuan spiced lamb ribs, salt baked beetroot, Main Ridge
Dairy feta & mint

Tamari glazed butternut pumpkin, garden herbs salad,
hazelnuts & seeds (V)

MAINS - TO CONTINUE

Poached Humpty Doo barramundi, Avruga caviar, smoked
celeriac & chive sauce

Roast Victorian snapper, squid ink & tarragon risotto, local
clams & garden herbs

Roast free range chicken breast glazed in local honey, fennel
seed, broccolini & macadamia

Slow cooked five spice free range pork belly, silverbeet &
roasted carrots

Chargrilled grass fed O'Connor beef fillet, cavolo nero,
caramelised leek butter sauce

Hart's Farm cider glazed beef short rib, white corn & herb
polenta

Hand rolled gnocchi, confit lemon, seasonal organic
mushrooms & Grana Padano (V)

SIDES - TO ACCOMPANY

Butter leaf & Gazzola farm baby cos salad, French lavender & mustard vinaigrette

Fried Hawkes Farm Kipfler potatoes with confit garlic butter



DESSERTS - TO FINISH

Muscavado meringue, creme patissiere, lemon curd, blueberries & passionfruit

Elderflower Rum baba, fig & ginger jam with vanilla creme diplomate

Crispy oat & apple crumble with torched Hart's Farm sparkling wine sabayon

Gingerbread pudding, butterscotch, Jimmy Rum "Barbados"parfait & drunken raisins

Chocolate pudding, vanilla bean anglaise, burnt caramel, cinnamon & orange parfait

ADDITIONAL ITEMS - TO ELEVATE

Lobster course (1 whole lobster / approximately 900g-1kg)
Southern Rock lobster served with local radish salad & your choice of kombu butter or tarragon & mustard butter

Cheese course (individually plated / min 20 guests)
Selection of local cheeses from Long Paddock Cheese cheddar, blue & brie served with classic accompaniments

ADDITIONAL SIDES - (sharing style)

Shoestring fries with aioli

Cucumber, sesame & smoked yogurt salad with crunchy chilli sauce

Zucchini & feta loaf, stracciatella & sage beurre noisette

PETIT FOURS - (sharing style)

Lemon curd madeleines

Selection of macarons



KIDS

2 courses (please select 1 main & 1 dessert)

MAINS

Crumbed barramundi with shoestring fries

"Wonder Pies" mac & cheese pie

Linguini with napoli sauce & cheese

DESSERTS

Mini pavlova with seasonal fruits

Mini churros with chocolate dipping sauce



Canapés

SEAFOOD CANAPÉS

Natural local oyster with lemon

Lemon & rosemary BBQ king prawn with romesco

King crab, avocado & lemon croustade

Tiny crepe, smoked eel & pickled cabbage

Potato pomme anna, white anchovy & golden raisins

Rare sliced tuna bagel, radish salad & lemon aioli

MEAT CANAPÉS

Wood fired celeriac vol-au-vent & thyme spiced maple bacon jam

Comte gougere with San Danielle prosciutto & pear

Braised pork hock croquette with capers & parsley

Buttermilk fried chicken, curry spices & lime aioli

Rye crumpet with pastrami, mustard & radicchio

Spicy black truffle steak tartare, chargrilled baguette & fried shallots

VEGETARIAN CANAPÉS

Petit cucumber with horseradish cream & dill

Potato dauphine with local honey & whipped ricotta

Cauliflower & feta fritter, cumin yogurt & pomegranate

Petit vegetable crudo, beetroot puree & mint (vegan)

Quinoa & thyme tofu chips with almond romesco (vegan)

SUBSTANTIAL CANAPÉS

Smoked rainbow trout risotto, radish salad & Taralinga Estate "Fruttato" EVOO

Kingfish ceviche with pink grapefruit, avocado, fennel & chives

Southern Rock lobster with brioche bun, marie rose & chives

Traditional seafood paella with local mussels

Free range chicken salad, green mango, coriander & sesame

Char sui free range pork belly with golden herb polenta

Lamb & rosemary pie with smoked tomato & chilli chutney

Gnocchi parisienne with mushrooms & garden herbs pangrattato 🍷



DESSERT CANAPÉS

Citrus sable, lemon curd & Italian meringue

Warm apple & almond tart

Choux pastry with cinnamon creme patissiere & Dutch cocoa

Toasted marshmallow sandwich & chocolate cremeux

LATE NIGHT CANAPÉS

Classic ham, cheese & mustard toastie

Classic tomato, cheese & pickle toastie

Crumbed chicken katsu sandwich with kewpie mayo

House-made sausage roll with tomato relish

Mini wagyu cheeseburger with Monterey Jack cheddar & bacon jam

CHEESE STATION

Selection of local cheeses from Long Paddock Cheese

Cheddar, Blue & Brie served with classic accompaniments (min 20 guests)

We're happy to cater for dietary requirements if given a minimum of 2 weeks' notice.

All beverages are charged on consumption, at the conclusion of your event.

**Beverages**

We recommend selecting from our current drinks list 1 sparkling, 2 whites, 1 rosé, 2 reds & 2 beers.

You can also pre-select up to 2 cocktails & 2 mocktails.

Soft drinks & mineral water will also be available.



Other Information

DECORATIONS

Feel free to bring your own decorations; just be sure to inform us in advance.



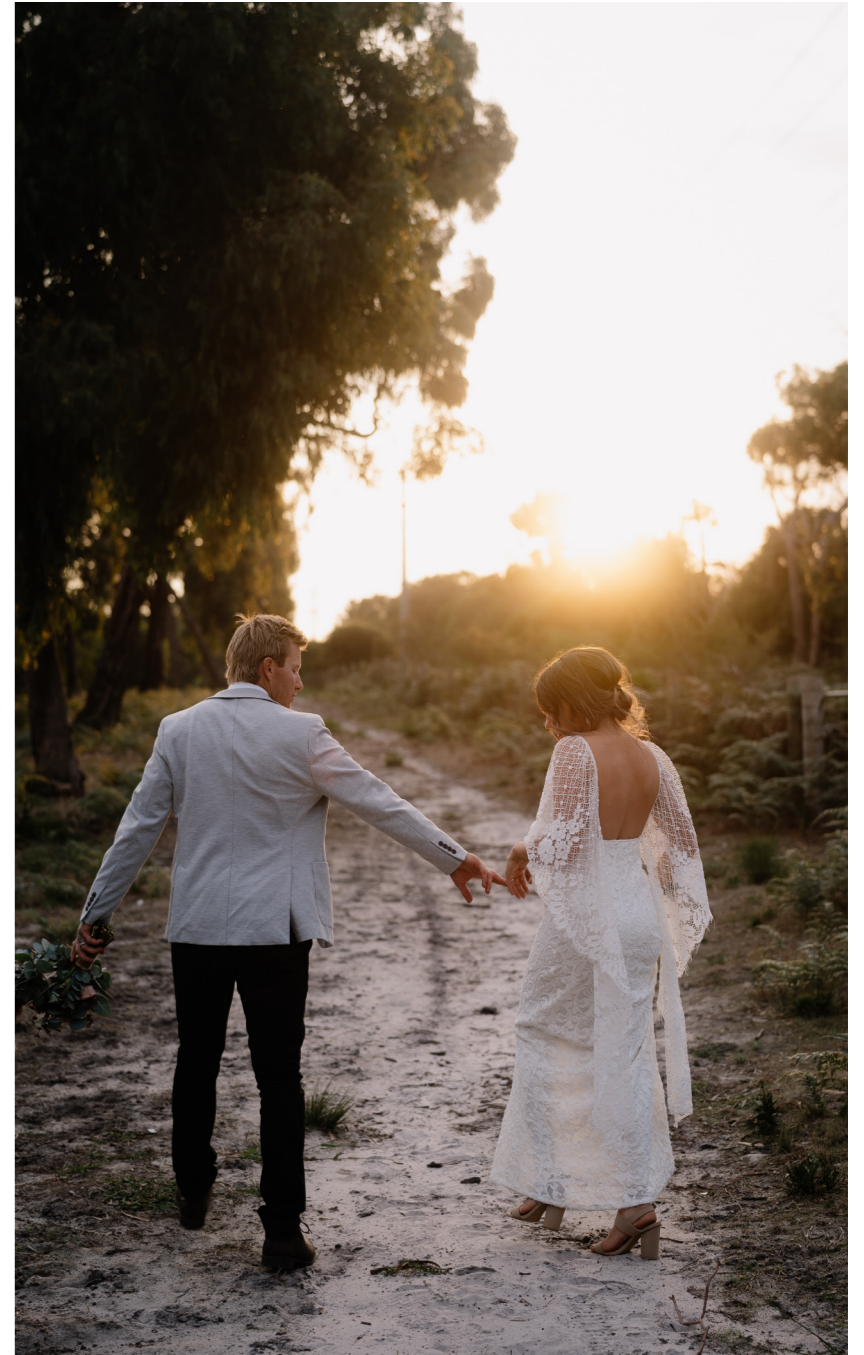
MUSIC

We kindly ask that you consider our neighbors' tranquility while enjoying your event. To maintain the serene ambiance of Yaringa Boat Harbour, we have certain restrictions in place. Therefore, arrangements for dancing and hiring DJs must be confirmed with the events manager before booking.



BUMP IN & BUMP OUT

Bump in can be arranged 2 hours before the event. Bump out must be completed within 30 minutes after the conclusion of the event.





Cptn Jack's

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