# **BBQ MENU**

Minimum of 10 guests for all menus. Dietary requirements on request.

# MENU ONE | \$25

#### **Charcuterie Board**

Selection of cheeses, dips, cold meats, and olives served with gourmet crackers.

#### Main course

- - ↓ Add Sydney Rock Oysters for \$10 p/p.
    - 1 Add Brownies for \$5 p/p.

# MENU TWO | \$35

#### **Charcuterie Board**

Selection of cheeses, dips, cold meats, and olives served with gourmet crackers.

#### Main course

- - - **↓** Add fresh prawns for an additional \$10 p/p.

# MENU THREE | \$45

#### **Charcuterie Board**

Selection of cheeses, dips, cold meats, and olives served with gourmet crackers.

### Main course

- J Salmon fillets with fresh lemon
- ♣ Rocket, pear and parmesan salad with balsamic glaze (GF)

#### Dessert

- - 1 Add Sydney Rock Oysters for \$10 p/p.

# **PLATTER MENU**

Serves 10-15 people. Minimum order of three platters.

No minimum when ordered as BBQ add on. Seafood platters serve 5 people.

# **↓** Antipasti platter - \$125.00

Shaved cured meats, olives, dips, cocktail tomatoes and cucumbers with apricots, bread and crackers

### **↓** Premium Cheese Board - \$125.00

Selection of four Australian cheeses with quince, dried fruit & dips, crisp grapes and biscuits

#### **↓** Sushi Platter - \$95

Nigiri & Sushi rolls with salmon, tuna, kingfish, prawn and condiments

### **J** Sweet Bites - \$95.00

Selection of chocolate brownie squares, cakes and pastries with strawberries

# **↓** Fresh Fruit Platter - \$95.00

Platter of delicious seasonal fresh fruit

#### Usters, Prawns and Smoked Salmon - \$135.00

Sydney Rock oysters, peeled king prawns and Tasmanian smoked salmon (30 pieces)

#### Deluxe Seafood - \$180.00

Balmain Bugs (2 pcs), 1 Lobster (Cut in Half), Prawns (15 pcs) and Oysters (6 pcs) with lemon and seafood sauce.

#### **↓** Sashimi Feast - \$150.00

Finely sliced salmon (350 gr), tuna (250 gr), kingfish (250 gr) and scallop sashimi.

Comes with wasabi, pickled ginger and soy sauce.