

BBQ Menus



BBQ Menu 1 \$25 per person

Selection of chicken, beef or lamb sausages (2 per person)

BBQ Menu 2 \$25 per person

Selection of chicken, beef or lamb kebabs (2 per person)

BBQ Menu 3 \$30 per person

Minute steak and organic sausage Sourdough rolls

BBQ Menu 4 \$30 per person

Salmon Steak

BBQ Menu 5 \$35 per person

Premium Steak Mashed Potato

BBQ Menu 6 \$55 per person

Salmon

Minute steak

Organic sausage

Sourdough rolls

All BBQ options include browned onions, condiments, garden salad and bread rolls

Platter Menus



Minimum order of \$250.00

Bread and Dips Platter \$55 (15-20 guests)

Pita bread

Turkish bread

Hommus

Taramasalata

Eggplant Dip

Grazing Platter \$110 (5 -10 guests)

- Kalamata olives
- Goat Cheese & Black Truffle Dip
- Prosciutto
- Sopressa Hot – Aged Italian Sausage
- Mild Salami
- Quince Paste
- Kabana/Cabanossi – A spicy smoked Australian Salami
- Goat Cheese & Black Truffle Dip
- Goat Cheese
- Smoked Cheddar
- Triple Cream Brie
- Gourmet Crackers

Sushi Platter \$105 (15 guests)

Assorted sushi platter

Wrap Platter (Meat Lovers) \$80 (5 -10 guests)**4 Combinations made with a wrap**

- - - Salami, Jarlsberg and Semi Dried Tomatoes
 - Chicken Breast Supreme with lettuce and mayonnaise
 - Ham, Jarlsberg, Semi Dried Tomatoes & mayonnaise
 - Ham, Jarlsberg, Lettuce & mayonnaise

Wrap Platter (Vegetarian Delight) \$70 (5-10 guests)



3 Combinations made with a wrap

- Kaleslaw & Mayonnaise
- Tabbouleh & Hommus
- Jarlsberg, Semi Dried Tomatoes & Hommus

Seafood Platter \$280 (15 guests)

Medium to large prawns

Oysters

Sashimi

Condiments including: Seafood cocktail sauce, lemons, marinated ginger and wasabi

Cheese Platter \$50 (15 guests)

Selection of cheeses

Crackers

Grapes or dried fruits

Fruit Platter \$50 (15 guests)

A seasonal selection of fruits

Canapés & Buffet Menu

Minimum order for 30 passengers, for orders less than 30 passengers a delivery charge of \$50 will apply.

Light Canapé Menu - 6 pieces per person \$43 per person

- - - Smoked Salmon Tartlets/ Puffed Pastry/ Shallots / Dill - 1 Qty
 - Prawn Rice Paper Parcels/ Lychee/ Mint / Coriander ~ Chilli Dipping Sauce GF – 1 Qty
 - Moroccan Vegan High Top Cocktail Pie V VG – 1 Qty

- Cumin Spiced Lamb Kofta ~ Cucumber Tzatziki GF H – 1 Qty
- Arancini/ Mushroom & Parmesan ~ Truffle Mayonnaise V GF – 1 Qty
- Spicy Chicken Empanada/ Spiced Aioli/ Coriander/ Shallot – 1 Qty

Canapé option 1 - 12 pieces per person \$76 per person

- - - Smoked Salmon Tartlets/ Puffed Pastry/ Shallots / Dill - 1 Qty
 - Cumin Spiced Lamb Kofta ~ Cucumber Tzatziki GF H – 2 Qty
 - Arancini/ Mushroom & Parmesan ~ Truffle Mayonnaise V GF – 2 Qty
 - Oysters/ Seasonal Varieties/ Condiments/ Lime – 1 Qty
 - Pumpkin Goats Cheese Tartlet/ Caramelised Onion/ Pine nuts – 1 Qty
 - Prawn Rice Paper Parcels/ Lychee/ Mint / Coriander ~ Chilli Dipping Sauce GF – 2 Qty
 - Petit Chicken & Leek Pie/ Celery/ Spring Onion/ Crisp Golden Pastry
 - Vietnamese Inspired Coconut Dusted Sugar Cane Prawns ~ Lime Dipping Sauce – 1 Qty
 - Moroccan Vegan High Top Cocktail Pie V VG – 1 Qty

Canapé option 2 - 14 pieces per person \$89 per person

- - - Satay Chicken/ Hawker Style Flame Charred/ Coriander/ Dry Fried Onion ~ Peanut Coconut Sambal H GF – 2 Qty
 - Smoked Salmon Tartlets/ Puffed Pastry/ Shallots / Dill - 2 Qty
 - Moroccan Vegan High Top Cocktail Pie V VG – 1 Qty
 - Assorted Nori ~ such as Salmon/ Tuna/ Teriyaki Chicken/ California/ Tempura Prawn/ Tofu/ Egg/ Cucumber/ Avocado G
 - Arancini/ Blue Cheese ~ Caramelised Onion GF – 1 Qty
 - Oysters/ Seasonal Varieties/ Condiments/ Lime – 2 Qty
 - Prawn Rice Paper Parcels/ Lychee/ Mint / Coriander ~ Chilli Dipping Sauce GF – 2 Qty
 - Steak Green Peppercorns Mini Gourmet Pies ~ Tomato Ketchup – 1 Qty
 - Vietnamese Inspired Coconut Dusted Sugar Cane Prawns ~ Lime Dipping Sauce – 2 Qty

Buffet option 1 - \$56 per person

- - - Charcuterie/ Antipasto ~ Bresaola/ Prosciutto/ Salami/ Eggplant Dip/ Chickpea Dip/ Tzatziki Dip/ Vegetable Crudities/ Olives/ Feta/ Crusty Bread/ Crackers
 - Lemon Roasted Chicken/ Charred Lemon/ Rosemary/ Thyme – 1 Qty

- Thai Beef Salad ~ Glass Noodles/ Snow Pea/ Capsicum/ Choy Sum/ Baby Corn/ Cucumber/ Coriander Mint Lime Dressing – 1 Qty
- Kumara Salad ~ Baby Spinach/ Roasted Pine Nut/ Chickpea/ Shallot/ Balsamic – 1 Qty
- Quinoa Salad ~ Roast Pumpkin/ Coconut/ Seeds/ Mint – 1 Qty
- Crusty French Baguette – 1 Qty

Buffet option 2 - \$67 per person

- - - Charcuterie/ Antipasto ~ Bresaola/ Prosciutto/ Salami/ Eggplant Dip/ Chickpea Dip/ Tzatziki Dip/ Vegetable Crudities/ Olives/ Feta/ Crusty Bread/ Crackers
 - Lemon Roasted Chicken/ Charred Lemon/ Rosemary/ Thyme – 1 Qty
 - Smoked Salmon ~ Crusty Baguette/ Grilled Lemon/ Capers/ Pickled Red Onion/ Dill ~ Horseradish Cream – 1 Qty
 - Caramelized Onion Pumpkin & Pepper Polenta Tart V – 1 Qty
 - Thai Beef Salad ~ Glass Noodles/ Snow Pea/ Capsicum/ Choy Sum/ Baby Corn/ Cucumber/ Coriander Mint Lime Dressing – 1 Qty
 - Kumara Salad ~ Baby Spinach/ Roasted Pine Nut/ Chickpea/ Shallot/ Balsamic V VG GF H – 1 Qty
 - Exotic Black Salad Rice ~ Black Rice/ Pickled Beetroot/ Walnuts/ Baby Spinach/ Feta/ Balsamic VG – 1 Qty
 - Crusty French Baguette – 1 Qty

Asian Buffet option - \$84 per person

- - - Satay Chicken/ Hawker Style Flame Charred/ Coriander/ Dry Fried Onion ~ Peanut Coconut Sambal H GF – 1 Qty
 - Pecking Duck Spring Roll ~ Hoisin Plum Dipping Sauce – 1 Qty
 - Dumpling Station ~ Prawn Dumpling w Soy & Hot Chilli/ Pork Dim Sum w Ginger Soy Sauce/ Vegan Dumplings with Chilli Masterstock – 2 Qty (Note: Total two dumplings per person)
 - Drunken Chicken Breast ~ Szechuan Star Anise Masterstock – 1 Qty
 - Tofu & Black Mushrooms/ Julienne Carrots ~ Chilli Sesame Oil Dressing V VG – 1 Qty
 - Ginger Soy Marinated Ocean Trout/ Baked/ Crispy Skin/ Pea Shoots/ Snow Peas – 1 Qty
 - BBQ Pork Noodles ~ BBQ Pork/ Singapore Curried Noodles/ Shallot/ Julienne Carrots – 1 Qty
 - Braised King Prawns/ Brocollini/ Garlic/ Chilli – 1 Qty
 - Chinese Greens ~ Bok Choi or Choy Sum/ Oyster Sauce V VG H – 1 Qty
 - Steamed Rice – 1 Qty

- Custard Tart – 1 Qty
- Fresh Fruit Platter ~ Seasonal Best Fruits/ Sliced/ Skin Off – 1 Qty