

Note: Surcharges apply on public holiday

Cloud 9 Catering Menu

Minimum order of 10 pax. For orders less than 20 pax a surcharge of \$100 applies. Custom menus can be offered for lower numbers on application.

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

Platters ordered without other menus require a minimum spend of \$750 and incur a delivery fee of \$150.

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG - Vegan

BASIC SAUSAGE SIZZLE \$15

Traditional Beef sausages (DF, GF)

Sliced onions

Fresh Bread rolls

Condiments

BBQ ONE \$45

Traditional Bratwurst sausage (DF, GF)



La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)

German potato salad, bacon & egg (DF, GF)

Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)

Sonoma sourdough breads & Pepe Saya butter

BBQ TWO \$70

Cheese board

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Huon Valley ocean trout fillets, potato crust (GF)

Traditional Bratwurst sausage (DF, GF)

La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)

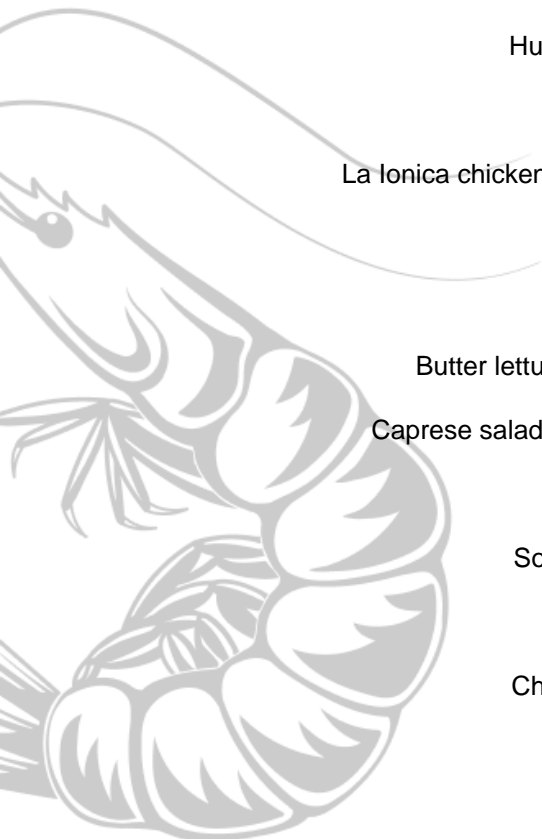
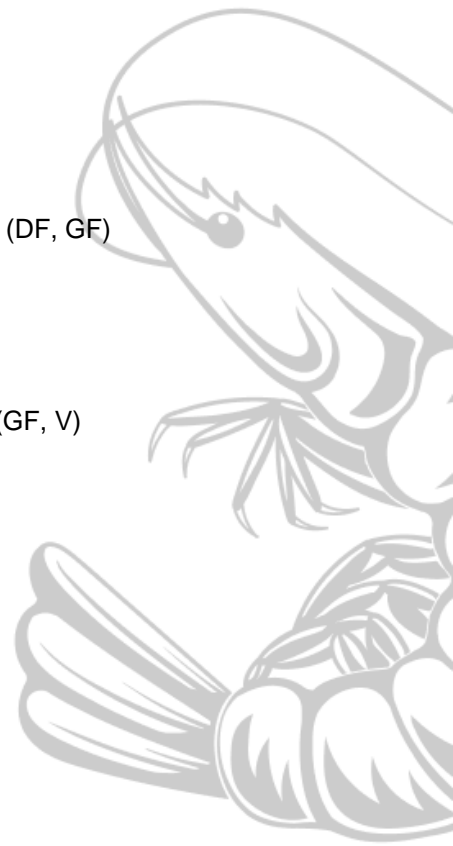
Smashed potatoes, olive tapenade (GF)

Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)

Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)

Sonoma sourdough breads & Pepe Saya butter

Chocolate, salted caramel & hazelnut slice (GF)



PLATTERS

All platters are designed for 20 pax but do not substitute a meal.

Minimum order of \$750 if not ordered in conjunction with a BBQ menu.

A delivery fee of \$150 applies to stand-alone platter/station orders.

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

FRUIT \$140

Seasonal cut fruit

SEAFOOD \$270 (small) |\$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

SEAFOOD DELUXE \$440 (small) |\$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

GRAZING TABLE \$40 PP

Cheese, charcuterie & antipasto platters

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)

Cured salmon, dill yoghurt, horseradish crème fraiche (GF)

Sonoma sourdough breads, bread sticks & Pepe Saya butter

SEAFOOD STATION \$65 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

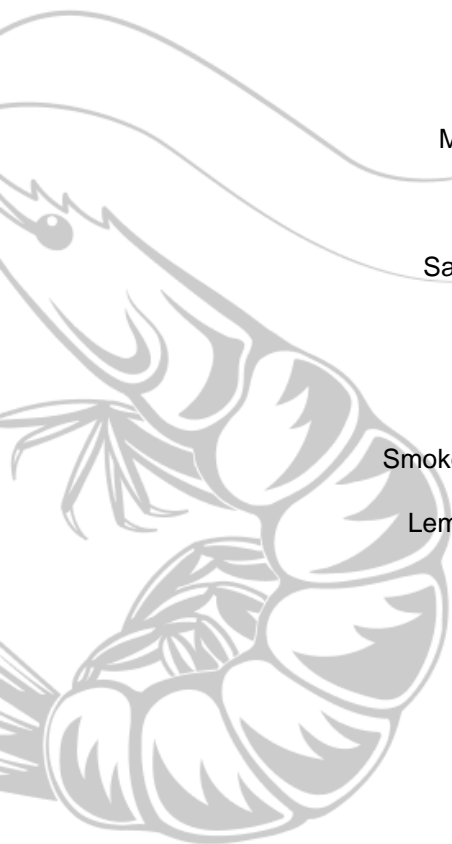
Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter



KIDS MENU \$32

MAIN select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables

Spaghetti Bolognese

Baked macaroni & cheese, fresh tomatoes

Chicken, capsicum & cheese quesadilla

Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach...)

Ham & cheese sliders

DESSERT select 1

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce

Seasonal fruit cups

