

Note: Public holiday surcharge of+ 20% applies on all catering orders.

Platters ordered without a BBQ menu require a minimum spend of \$400 and incur a delivery fee of \$70.

MAIN MENU

BBQ Staples \$25 pp

Plain beef sausages

Plain beef patties

Buns, onion, cheese & sauces

BBQ Spread 1 \$50 pp

Mix of gourmet sausages

Marinated garlic teriyaki chicken thighs

Gourmet garden salad

Creamy classic home-made potato salad

Bread rolls, spreads & sauces

****Add: Honey garlic glazed salmon fillets (=\$50pp)**

BBQ Spread 2 \$75 pp

Local rump steak with post marinade

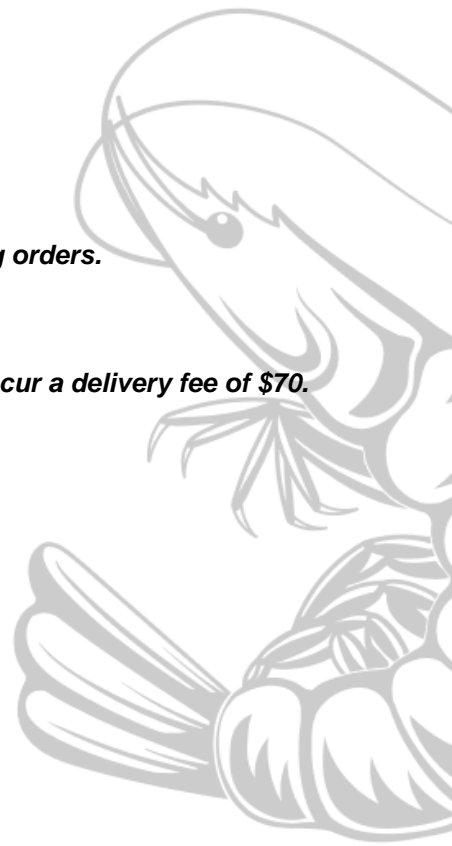
Rosemary lamb / angus beef / Italian pork sausages

Garlic teriyaki chicken thighs

Avocado mixed gourmet garden salad

Creamy classic home-made potato salad

Bread rolls, spreads & sauces



***Upgrade to eye fillet steak (=\$60pp)*

PLATTERS

Reg (1plater) ~15pax / Large(2platter) ~30pax

Cheese Platter \$195/\$355

A selection of gourmet cheeses, fig-nut crackers, water crackers, walnuts, blueberries, strawberries, and dried apricots

Cheese and Charcuterie Platter \$245/\$425

An assortment of Australian cheeses, creamy hummus dip, beetroot dip, tahini dip, selection of cured and deli meats, fig-nut crackers, water crackers, selection of fresh & dried fruit and walnuts

Fruit Platter \$115/\$210

A combination of the freshest in season fruits sourced locally

Sweet Treat \$95/ \$180

An assortment of muffins, brownies, and gourmet indulgent bars

Mixed Seafood Platter \$220 / \$310

Peeled prawns (15/30|pieces)

Sydney rock oysters (18/30peices)

Smoked salmon



Highlander

Cocktail sauce, garnish and lemons

Prawn Platter \$150 / \$240

Tiger prawns farmed fresh off the Queensland coast, cooked perfect to peel & eat Cocktail sauce, garnish & lemons

