

Note: Surcharges apply on public holiday

BBQ MENUS

JOHN OXLEY SAUSAGE SIZZLE \$10pp

Includes sausages, onions, fresh white bread,

Tomato & BBQ sauce and mustard

Suitable for 10 - 50 guests

JOHN OXLEY DIY BURGER MENU \$25PP

Includes, burger buns, meat patties, sliced tomato, lettuce, cheese, pineapple rings, mayo, tomato & BBQ sauce,

all laid out in a buffet so you can make it the way you like it.

Suitable for 10 - 50 guests

JOHN OXLEY BBQ \$40PP

Includes scotch fillet steak, sausages, marinated chicken thighs, 2 mixed salads and fresh bread

Suitable for 10 - 50 guests

JOHN OXLEY PREMIUM BBQ \$50PP

Includes your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads

including 4 beautiful home

made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle. Potato Salad, and a loaf of

crusty sourdough bread

Suitable for 10 - 50 guests

BRUNCH GRAZE \$45PP

Set up on the aft deck of the John Oxley, the BRUNCH GRAZE has something to impress all of your guests. With a

selection of continental style offerings such as muesli, fresh seasonal fruit and yogurt, along with a hearty cooked

breakfast

prepared on board and some delicious sweets to finish (or start... we don't judge)



Suitable for 20 - 50 guests

GRAZING TABLES

PLOUGHMAN'S GRAZE \$40PP

A variety of Cheeses, typically a soft white, blue and a cheddar or other hard cheese, a selection of cold meats, olives, fresh tomato, basil & burrata salad, figs with candied walnuts and goats cheese, dips and crackers and fresh artisan bread with olive oil and balsamic..

Suitable for 20 - 50 guests, this is designed for guests to graze on throughout the charter, and can be ordered on its own as a light meal or in conjunction with our BBQ menu

SUBSTANTIAL GRAZE \$60PP

Including a variety of Cheeses, you will find a few more on this table, a soft white, blue, cheddar, truffle cheddar with honey comb & stringy halloumi are some of my faves. A selection of cold meats such as prosciutto, bresaola, salami, pastrami and leg ham tend to feature, olives, meatballs in a rich tomato and egg plant sauce with crusty sourdough bread to dip in the sauce, home made baguette rolls with either roast beef with horseradish mayo, or a pork and apple sauce with fennel, a tomato basil and burrata salad and figs with candied walnuts and goats cheese

This is designed for 20 - 50 guests as a full meal for either lunch or dinner.

ANTIPASTO PLATTER \$22PP

A selection of cheeses, cold meats, fresh and pickled vegetables, seasonal fruit, dips, olive oil and balsamic vinegar served with crackers and fresh artisan bread

Available for 10 - 50 pax

VEGAN ANTIPASTO PLATTER \$27PP

Includes a selection of delicious vegan cheeses, fresh and pickled vegetables, seasonal fruit, crackers, fresh artisan breads, beautiful olive oil with dukka and balsamic vinegar.

Available for 10 - 50 pax

FRUIT PLATTER \$18PP



Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter. Available for 10 - 50 pax

MORNING TEA PLATTER \$22PP

Includes a selection of morning tea delights, such as a variety of sweet and savory croissants, pikelets with jam, muffins & seasonal fruit Available for 10 - 50 pax

TO FINISH

PETIT FOUR PLATTER \$15PP

Includes a variety of cakes, slices and tarts

Available for 10 - 50 guests

VEGAN DESSERT PLATTER \$20

Includes a selection of vegan, gluten free treats such as slices, cakes and doughnuts and fresh seasonal fruit

Available for 10 - 50 guests

CHEESE PLATTER \$15PP

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.

Suitable for 10 - 50 pa

