

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

## Main Menu

### **BBQ Staples \$20 pp**

Plain beef sausages

Plain beef patties

Buns, onion, cheese & sauces

### **BBQ Spread 1 \$40 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 \$55 pp**

Local rump steak with post marinade

Rosemary lamb / angus beef / Italian pork sausages

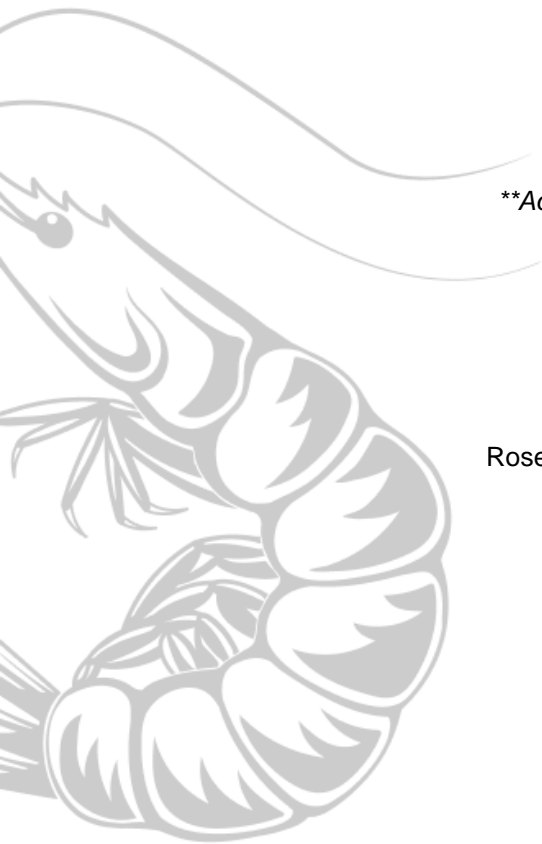
Garlic teriyaki chicken thighs

Avocado mixed gourmet garden salad

Creamy classic home-made potato salad

Bread rolls, spreads & sauces

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



## Platters

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

### **Cheese Platter \$185/\$333**

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

### **Cheese and Charcuterie Platter \$225/\$405**

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 \$105/\$195**

A combination of the freshest in season fruits sourced locally

### **Sweet Treat \$89/ \$160**

An assortment of muffins, brownies,  
and gourmet indulgent bars

### **Mixed Seafood Platter \$185 / \$295**

Peeled prawns (15/30|pieces)  
Sydney rock oysters (18/30peices)  
Smoked salmon



# Mayfair

Cocktail sauce, garnish and lemons

## **Prawn Platter \$130 / \$220**

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

*Platters ordered without a BBQ menu require a minimum spend of \$400 and incur a delivery fee of \$80.*

