

Note: Surcharges apply on public holiday

CATERING

Main Menu

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)

BBQ Spread 3 \$70 pp



**Most popular.*

Cheese platter

Seasonal fruit platter

Your choice of local rump steak or honey garlic glazed salmon fillets

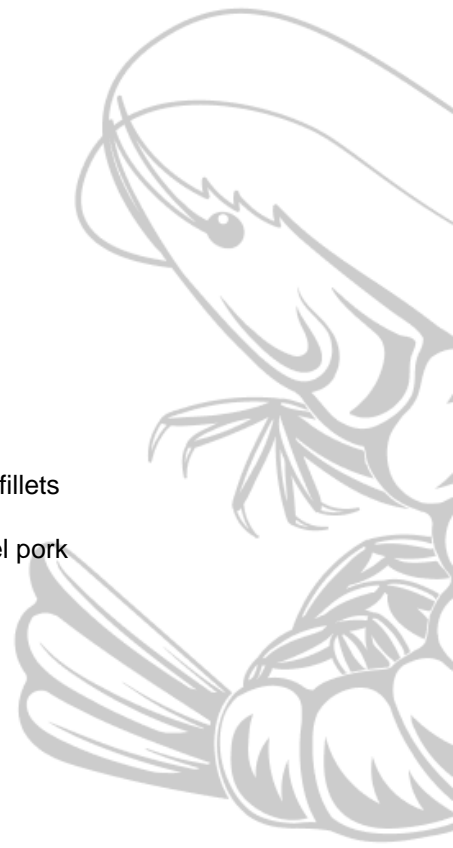
Mix of sausages: rosemary lamb, angus beef, Italian style fennel pork

Marinated garlic teriyaki chicken thighs

Avocado mixed garden salad

Creamy classic potato salad

Bread rolls, spreads & sauces



Minimum order of 12 pax. For orders less than 12 pax a surcharge of \$100 applies.

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

Platters

1 platter = 15 pax

Cheese Platter \$185

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

Cheese & Charcuterie Platter \$225

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

Vegetarian Crudities & Dips Platter \$150

Served with toasted Turkish fingers,
a selection of crudities, fresh celery,
capsicum, carrot, Lebanese cucumber,
hummus, babbaganoush,
roasted beetroot and fetta dips

Fruit Platter \$105

A combination of the freshest in season fruits sourced locally

Sweet Treat \$89

An assortment of muffins, brownies,
and gourmet indulgent bars

Platters ordered without a 'Gourmet' BBQ menu require a minimum spend of \$500 and incur a delivery fee of \$80.

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Platters

Regular ~15pax / Large ~30pax

Mixed Seafood Platter \$185 / \$295

Peeled prawns (15/30|pieces)
Sydney rock oysters (18/30peices)
Smoked salmon
Cocktail sauce, garnish & lemons

Prawn Platter \$120 / \$210

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

Oyster Platter \$115 / \$215

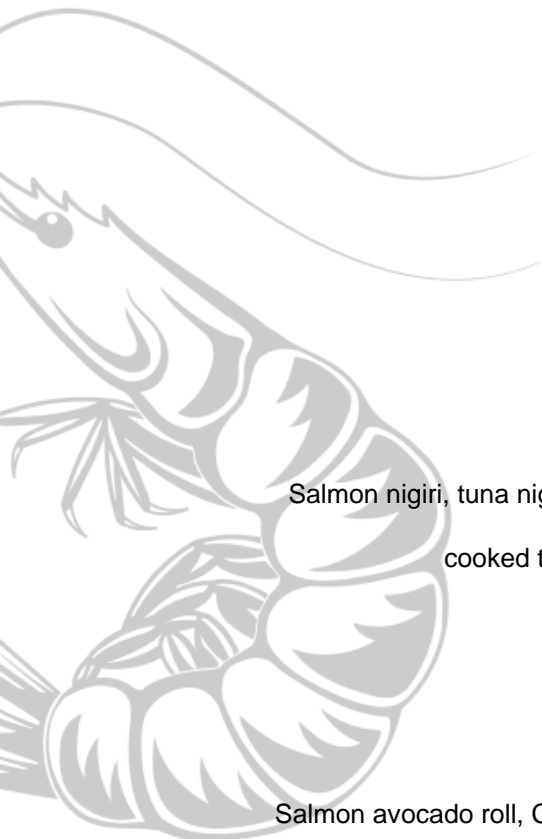
Freshly shucked Sydney rock oysters
Cocktail sauce, garnish & lemons

Sushi Nigiri Combo Platter \$75 (56pc)

Salmon nigiri, tuna nigiri, prawn nigiri, salmon & avocado roll, chicken & avocado roll,
cooked tuna & avocado roll, spicy fresh tuna & avocado roll

Sushi Roll Platter \$80 (72pc)

Salmon avocado roll, Chicken schnitzel and avocado roll, cooked tuna and avocado roll,
spicy fresh tuna and avocado roll teriyaki beef and avocado roll



Passion

Sashimi Platter \$140 (72pc)

A selection of fresh sashimi:

Salmon, tuna, kingfish, scallops, salmon caviar, and black lumpfish caviar

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