

Note: Surcharges apply on public holiday

Minimum order is \$570

Also add a delivery fee of \$55 for each order

BBQ MENU AT \$38/person

Choose 2 meats

Kofta Lamb skewers

Choice of Lamb, Beef or Chicken served with Tzatziki Dip

Assorted gourmet sausages with Tomato Relish

Choice of Pork, Halal Beef, Chicken or Lamb

Teriyaki chicken skewers platters

chicken tenderloins, teriyaki sauce, black & white sesame seeds

Choose 2 salads

Rocket, Pear & Parmesan Salad

Rocket, Pear, Parmesan Cheese, Walnuts, Apple Cider Vinegar, Olive oil, Salt & Pepper

Creamy Potato Salad with gherkins

Potatoes, gherkins, Spanish onions, parsley, tahini & lemon juice

Mixed crunchy vegetables, sesame seeds and coriander dressing

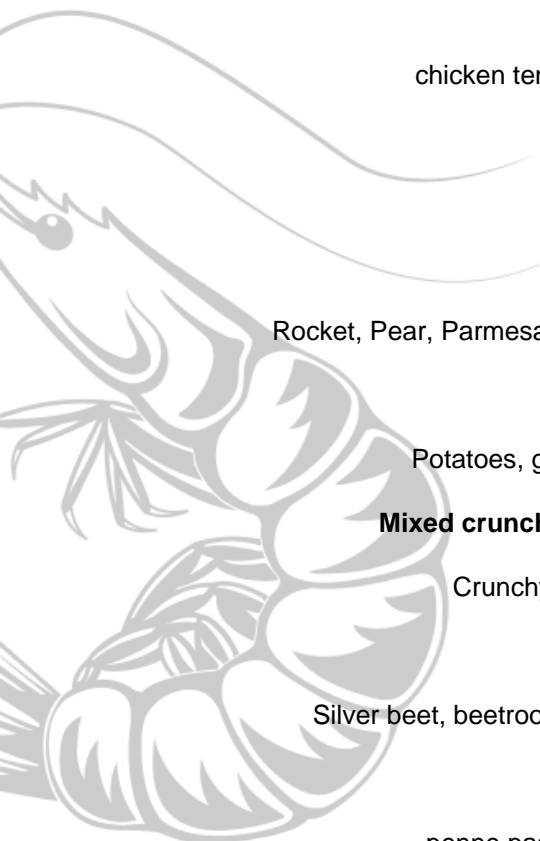
Crunchy Vegetable Salad with Roasted Sesame Dressing

Beetroot, feta, walnut salad

Silver beet, beetroot, sunflower seeds, avocado, feta cheese, fresh mint, dressing

Basil Penne Past salad

penne pasta, signature fresh basil pesto, sprinkle of parmesan



OTHER INDIVIDUAL ITEMS, PLATTERS AND DESERTS

SLIDERS (served room temperature)

- 12 x charcoal Brioche sliders: Avocado, Tomato and Snow pea Sprouts - \$95
- 12 x charcoal brioche sliders: Pulled pork, slaw salad, Tahini dressing - \$95
- 12 x Charcoal Brioche Slider: Prawn & Thousand Island Dressing - \$99

PLATTERS:

• **Antipasto platter - \$110 (suitable for 10 guests)**

selection of dips, olives, char grilled vegies, olives and more! Served with biscuits

• **Dip & crudité platters - \$120 (suitable for 10-15 guests)**

chefs selection of 3 dips from our kitchen range served with crunchy vegetables

• **Mushroom and pea arancini platter – 40 pieces - \$99**

Italian inspired finger foods, vegetarian mushroom and green pea arancini x with 2 types of dipping sauce (Garlic Aioli and Arrabiata Tomato sauce)

• **Cheese & crackers platter - \$120 (suitable for 12 guests)**

SUSHI & NIGIRI:

Sushi platter Mixed rolls - 46 Pieces - \$65

Cooked Tuna and Avocado Medium Roll x 10pcs

Teriyaki Chicken and Cucumber Medium Roll x 10pcs

Chicken Katsu and Avocado Medium Roll x 10pcs

Avocado Hosono Roll x 8pcs ; Teriyaki Chicken Hosono Roll x 8pcs

Sushi platter E (Well mixed) – 54 pieces - \$105

Salmon and Avocado Hosono Roll x 8pcs

Avocado Hosono Roll x 8pcs



Aburi Salmon Nigiri x 2pcs

Salmon Nigiri x 2pcs

Aburi Sushi Ebi Nigiri x 2pcs

Prawn Nigiri x 2pcs

Chicken Katsu Crunchy Roll x 10pcs

Salmon Onion Roll x 10pcs

Mango Panko Prawn Roll x 10pcs

DESERTS:

- Seasonal Fruit platters – \$95 (suitable for 10 people)
- Almond friands with berries platters – 12 pieces - \$80
 - Oat Bran Mini Muffin Box – 20 pieces - \$78
- Profiteroles with Cacao & Strawberries – 16 pieces - \$105
 - Raspberry Blondie Platter – 9 large pieces - \$115
- Cacao, Goji & Kale Brownie Platter – 9 very generous pieces - \$115

DOUBLE BAY FORMAL DINING \$77pp

Minimum 30 pax; Maximum 70 pax

ENTRÉE

CHOICE OF TWO ALTERNATE DROP

SMOKED SALMON SALAD WITH CAPERS & DILL CREAM – GF

CAPRESE SALAD WITH BALSAMIC DRIZZLE – GLUTEN FREE, VEGAN, VEGETARIAN

CHICKEN PATE WITH GARLIC CROUTE & MICRO GREENS

MAINS



CHOICE OF TWO ALTERNATE DROP

PAN SEAR EYE FILLET ON FONDANT POTATO WITH SHALLOT & BACON CASSOLETTE

OVEN ROASTED FRENCHED CHICKEN BREAST WITH GLAZED BABY CARROTS & CREAMY MUSHROOM

SAUCE

MISO BAKED SALMON WITH SAUTEED BOK CHOY & MISO BROTH

SLOW COOKED LAMB SHANK WITH SWEET POTATO PUREE & GLAZED ROOT VEGETABLES

STUFFED PORTOBELLO MUSHROOM (GF, V, VG)

WITH BASIL PESTO – GLUTEN FREE, VEGAN, VEGETARIAN

DESSERT

VANILA CRÈME BRULEE WITH BISCOTTI

TRIPLE LAYARD MOUSSE WITH BERRY COMPOTE

CITRUS PANNACOTTA WITH LIME SYRUP

