

Note: Surcharges apply on public holiday

Minimum order is \$350

Also add a delivery fee of \$45 for each order

BBQ MENU AT \$35/pers (min 10 guests)

Traditional Aussie BBQ sausage with tomato relish

Pork Sausage (Halal Beef, Chicken or Lamb available upon request)

Teriyaki chicken skewers platters

Chicken tenderloins, teriyaki sauce, black & white sesame seeds (Gluten Free available)

Rocket, Pear & Parmesan Salad

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

Creamy Potato Salad

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

INDIVIDUAL ITEMS, PLATTERS AND DESERTS

FOR THE BBQ (cooked onboard, served hot)

- Traditional Aussie BBQ (pork) x 25 with Tomato Relish – **\$105**

- Teriyaki chicken skewers platters – 20 skewers - **\$98**

chicken tenderloins, teriyaki sauce, black & white sesame seeds

- kofta skewers – 20 skewers - **\$98**

Choice of Lamb, Beef or Chicken served with Tzatziki Dip

SALADS - \$89 each

Choice of fresh Salad: recommended for 18 guests

- Rocket pear, parmesan salad
- Crunchy potato salad with gherkins, Spanish onions, parsley, tahini/lemon juice
 - Mixed crunchy vegetables, sesame seeds and coriander dressing
 - Beetroot, feta, walnut salad

SLIDERS (served room temperature)

- 12 x charcoal Brioche sliders: Avocado, Tomato and Snow pea Sprouts - **\$88**
- 12 x charcoal brioche sliders: Pulled pork, slaw salad, Tahini dressing - **\$88**
- 20 x Assorted Gua Bao Platter with fresh chili on a side - **\$120**

Assorted fillings – Pork, Beef, Chicken, Prawn, Fish and Vegetarian Fillings with pickled veggies and garnishes.

PLATTERS:

- Antipasto platter - **\$105** (suitable for 10 guests)
selection of dips, olives, char grilled vegies, olives and more! Served with biscuits
- Dip & crudité platters - **\$99** (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 - **\$92**
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 - **\$109** (suitable for 12 guests)

SUSHI & NIGIRI:

- Sushi platter Mixed rolls - 46 Pieces - **\$70**
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 Mixed nigiri – 36 pieces - **\$99**

Salmon, Tuna, Aburi Salmon, Prawn, Panko Prawn and Aburi Crab stick Nigiris (6 pieces of each)

DESERTS:

- Seasonal Fruit platters – **\$85** (suitable for 10 people)
- Almond friands with berries platters – 12 pieces - **\$60**
- Oat Bran Mini Muffin Box – 20 pieces - **\$75**
- Profiteroles with Cacao & Strawberries – 16 pieces - **\$95**
- Raspberry Blondie Platter – 9 large pieces - **\$105**
- Cacao, Goji & Kale Brownie Platter – 9 very generous pieces - **\$105**

