



GOURMET CATERING MENU

BBQ 1 - \$25.00 p/p

Charcuterie Board

Selection of cheeses, dips, cold meats, olives, marinated roasted vegetables served with gourmet crackers

Main course

⌵ Selection of premium sausages (GF)

⌵ Chicken skewers (GF)

⌵ Colourful garden salad with homemade dressing (GF)

⌵ Fresh bread rolls and butter

Minimum 10 guests

(Vegetarian/vegan alternatives on request)



BBQ 2 - \$35.00 p/p

Charcuterie Board

Selection of cheeses, dips, cold meats, olives, marinated roasted vegetables served with gourmet crackers

Main course

- ⚓ Premium mince patties (GF) on hamburger buns served with BBQ onions, tomatoes, lettuce, cheese and a selection of condiments
- ⚓ Marinated chicken fillets (GF) served with tomato chutney
- ⚓ Rocket, pear and parmesan salad with balsamic glaze (GF)

- ⚓ Fresh bread rolls and butter

Dessert

Chocolate brownies

*Minimum 10 guests
(Vegetarian/vegan alternatives on request)*



BBQ 3 - \$45.00 p/p

Charcuterie Board

Selection of gourmet cheeses, dips, cold meats, olives, marinated roasted vegetables, fruit & nuts served with Turkish bread and gourmet crackers

Main course

- ↕ Locally sourced eye fillet steaks served with special chutneys
- ↕ Salmon fillets with fresh lemon slices and creamy mustard sauce

- ↕ Baby spinach and quinoa salad with cherry tomatoes, cranberries on homemade dressing with walnuts
- ↕ Couscous with chickpeas, green lentils, beetroot and parsley with a lemon tahini dressing

- ↕ Freshly baked baguette and butter

Dessert

Selection of sweets accompanied with berries

↕ **Add fresh prawns for an additional \$10 p/p.**

Minimum 10 guests

(Vegetarian/vegan alternatives on request)



Grazing Platters

Serves 10-15 people

Minimum order \$250.00

⚓ Antipasti platter - \$125.00

Shaved cured meats, olives, dips, cocktail tomatoes and cucumbers with apricots, bread and crackers

⚓ Premium Cheese Board - \$125.00

Selection of four Australian cheeses with quince, dried fruit & dips, crisp grapes and biscuits

⚓ Oysters, Prawns and Smoked Salmon - \$135.00

Sydney Rock or Pacific oysters, peeled king prawns and Tasmanian smoked salmon served with traditional accompaniments

⚓ Sushi Platter - \$95

Nigiri & Sushi rolls with salmon, tuna, kingfish, prawn and condiments

⚓ Sweet Bites - \$95.00

Selection of chocolate brownie squares, cakes and pastries with strawberries

⚓ Fresh Fruit Platter - \$95.00

Platter of delicious seasonal fresh fruit