

## BBQ MENUS

### **BBQ MENU 1** **\$25 per person**

Selection of chicken, beef or lamb sausages (2 per person)

Browned onions, condiments, garden salad and bread rolls

### **BBQ MENU 3** **\$30 per person**

Minute steak and organic sausage Sourdough rolls

Browned onions, condiments, garden salad and bread rolls

### **BBQ MENU 5** **\$35 per person**

Premium Steak  
Mashed Potato

Browned onions, condiments, garden salad and bread rolls

### **BBQ MENU 2** **\$25 per person**

Selection of chicken, beef or lamb kebabs (2 per person)

Browned onions, condiments, garden salad and bread rolls

### **BBQ MENU 4** **\$30 per person**

Salmon Steak

Browned onions, condiments, garden salad and bread rolls

### **BBQ MENU 6** **\$55 per person**

Salmon, Minute steak,  
Organic sausages

Browned onions, condiments, garden salad and bread rolls

\*\* minimum order of 10 applies  
\*\* vegetarian options upon request  
\*\* menu items may be subject to change

## PLATTER MENUS

**BREAD & DIPS PLATTER**  
**\$55 per item**  
(15 - 20 guests)

Pita bread, Turkish bread,  
Hommos, Taramasalata,  
Eggplant Dip

**SUSHI PLATTER**  
**\$105 per item**  
(15 guests)

Assorted sushi platter

**SEAFOOD PLATTER**  
**\$280 per item**  
(15 guests)

Medium to large prawns,  
oysters, sashimi.

Seafood cocktail sauce,  
lemons, marinated ginger,  
wasabi

**GRAZING PLATTER**  
**\$110 per item**  
(5 - 10 guests)

Kalamata olives, Goat Cheese & Black Truffle  
Dip, Prosciutto, Sopressa Hot – Aged Italian  
Sausage, Mild Salami, Quince Paste  
Kabana/Cabanossi – A spicy smoked Australian  
Salami, Goat Cheese & Black Truffle Dip, Goat  
Cheese, Smoked Cheddar, Triple Cream Brie,  
Gourmet Crackers

**CHEESE PLATTER**  
**\$50 per item**  
(15 guests)

Selection of cheeses,  
crackers, grapes or dried  
fruits

**FRUIT PLATTER**  
**\$50 per item**  
(15 guests)

Selection of seasonal fruit

\*\* menu items may be subject to change

## PLATTER MENUS

### WRAP PLATTER (MEAT LOVERS)

**\$80 per item**

(5 - 10 guests)

*4 combinations*

Salami, Jarlsberg and Semi Dried Tomatoes  
Chicken Breast Supreme with lettuce and mayonnaise  
Ham, Jarlsberg, Semi Dried Tomatoes & mayonnaise  
Ham, Jarlsberg, Lettuce & mayonnaise

### WRAP PLATTER (VEGGIE DELIGHT)

**\$70 per item**

(5 - 10 guests)

*3 combinations*

Kale Slaw & Mayonnaise  
Tabbouleh & Hummus  
Jarlsberg, Semi Dried Tomatoes & Hummus

\*\* menu items may be subject to change  
of - gluten free

**CANAPES & BUFFET**  
minimum order 30 guests

**LIGHT CANAPE MENU**  
**\$43 per person**

(6 pieces per person)

Smoked Salmon Tartlets/ Puff Pastry/ Shallots / Dill - 1 Qty  
Prawn Rice Paper Parcels/ Lychee/ Mint / Coriander ~ Chilli Dipping Sauce GF – 1 Qty  
Moroccan Vegan High Top Cocktail Pie V VG – 1 Qty  
Cumin Spiced Lamb Kofta ~ Cucumber Tzatziki GF H – 1 Qty  
Arancini/ Mushroom & Parmesan ~ Truffle Mayonnaise V GF – 1 Qty  
Spicy Chicken Empanada/ Spiced Aioli/ Coriander/ Shallot – 1 Qty

**CANAPE OPTION 1**  
**\$76 per person**

(12 pieces per person)

Smoked Salmon Tartlets/ Puff Pastry/ Shallots / Dill - 1 Qty  
Cumin Spiced Lamb Kofta ~ Cucumber Tzatziki GF H – 2 Qty  
Arancini/ Mushroom & Parmesan ~ Truffle Mayonnaise V GF – 2 Qty  
Oysters/ Seasonal Varieties/ Condiments/ Lime – 1 Qty  
Pumpkin Goats Cheese Tartlet/ Caramelised Onion/ Pine nuts – 1 Qty  
Prawn Rice Paper Parcels/ Lychee/ Mint / Coriander ~ Chilli Dipping Sauce GF – 2 Qty  
Petit Chicken & Leek Pie/ Celery/ Spring Onion/ Crisp Golden Pastry - 1 Qty  
Vietnamese Inspired Coconut Dusted Sugar Cane Prawns ~ Lime Dipping Sauce – 1 Qty  
Moroccan Vegan High Top Cocktail Pie V VG – 1 Qty

\*\* menu items may be subject to change

**CANAPES & BUFFET**  
**minimum order 30 guests**

**CANAPE OPTION 2**  
**\$89 per person**

(14 pieces per person)

Satay Chicken/ Hawker Style Flame Charred/ Coriander/ Dry Fried Onion  
~ Peanut Coconut Sambal H GF – 2 Qty  
Smoked Salmon Tartlets/ Puff Pastry/ Shallots / Dill - 2 Qty  
Moroccan Vegan High Top Cocktail Pie V VG – 1 Qty  
Assorted Nori ~ such as Salmon/ Tuna/ Teriyaki Chicken/  
California/ Tempura Prawn/ Tofu/ Egg/ Cucumber/ Avocado 1 Qty  
Arancini/ Blue Cheese ~ Caramelised Onion GF – 1 Qty  
Oysters/ Seasonal Varieties/ Condiments/ Lime – 2 Qty  
Prawn Rice Paper Parcels/ Lychee/ Mint / Coriander ~  
Chilli Dipping Sauce GF – 2 Qty  
Steak Green Peppercorns Mini Gourmet Pies ~ Tomato Ketchup – 1 Qty  
Vietnamese Inspired Coconut Dusted Sugar Cane Prawns  
~ Lime Dipping Sauce – 2 Qty

\*\* menu items may be subject to change

**CANAPES & BUFFET**  
**minimum order 30 guests**

**BUFFET OPTION 1**  
**\$56 per person**

Charcuterie/ Antipasto ~ Bresaola/ Prosciutto/ Salami/  
Eggplant Dip/ Chickpea Dip/ Tzatziki Dip/  
Vegetable Crudites/ Olives/ Feta/ Crusty Bread/ Crackers  
Lemon Roasted Chicken/ Charred Lemon/ Rosemary/ Thyme – 1 Qty  
Thai Beef Salad ~ Glass Noodles/ Snow Pea/ Capsicum/ Choy Sum/ Baby Corn/  
Cucumber/ Coriander Mint Lime Dressing – 1 Qty  
Kumara Salad ~ Baby Spinach/ Roasted Pine Nut/  
Chickpea/ Shallot/ Balsamic – 1 Qty  
Quinoa Salad ~ Roast Pumpkin/ Coconut/ Seeds/ Mint – 1 Qty  
Crusty French Baguette – 1 Qty

**BUFFET OPTION 2**  
**\$67 per person**

Charcuterie/ Antipasto ~ Bresaola/ Prosciutto/ Salami/ Eggplant Dip/ Chickpea  
Dip/ Tzatziki Dip/ Vegetable Crudites/ Olives/ Feta/ Crusty Bread/ Crackers  
Lemon Roasted Chicken/ Charred Lemon/ Rosemary/ Thyme – 1 Qty  
Smoked Salmon ~ Crusty Baguette/ Grilled Lemon/ Capers/ Pickled Red Onion/  
Dill ~ Horseradish Cream – 1 Qty  
Caramelized Onion Pumpkin & Pepper Polenta Tart V – 1 Qty  
Thai Beef Salad ~ Glass Noodles/ Snow Pea/ Capsicum/ Choy Sum/ Baby Corn/  
Cucumber/ Coriander Mint Lime Dressing – 1 Qty  
Kumara Salad ~ Baby Spinach/ Roasted Pine Nut/  
Chickpea/ Shallot/ Balsamic VVG GF H- 1 Qty  
Exotic Black Salad Rice ~ Black Rice/ Pickled Beetroot/Walnuts/Baby  
Spinach/Feta/Balsamic 1 Qty  
Crusty French Baguette – 1 Qty

\*\* menu items may be subject to change

**CANAPES & BUFFET**  
**minimum order 30 guests**

**ASIAN BUFFET OPTION**  
**\$84 per person**

Satay Chicken/ Hawker Style Flame Charred/ Coriander/ Dry Fried Onion ~ Peanut  
Coconut Sambal H GF – 1 Qty  
Peking Duck Spring Roll ~ Hoisin Plum Dipping Sauce – 1 Qty  
Dumpling Station ~ Prawn Dumpling w Soy & Hot Chilli/ Pork Dim Sum w Ginger  
Soy Sauce/ Vegan Dumplings with Chilli Masterstock – 2 Qty  
Drunken Chicken Breast ~ Szechuan Star Anise Masterstock – 1 Qty  
Tofu & Black Mushrooms/ Julienne Carrots ~ Chilli Sesame Oil V VG – 1 Qty  
Ginger Soy Marinated Ocean Trout/ Baked/ Crispy Skin/  
Pea Shoots/ Snow Peas – 1 Qty  
BBQ Pork Noodles ~ BBQ Pork/ Singapore Curried Noodles/ Shallot/ Julienne  
Carrots – 1 Qty  
Braised King Prawns/ Broccolini/ Garlic/ Chilli – 1 Qty  
Chinese Greens ~ Bok Choi or Choy Sum/ Oyster Sauce V VG H – 1 Qty  
Steamed Rice – 1 Qty  
Custard Tart – 1 Qty  
Fresh Fruit Platter ~ Seasonal Best Fruits/ Sliced/ Skin Off – 1 Qty

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