

Catering Menu

TERMS & CONDITIONS

Minimum order of 12 pax. For orders less than 12 pax a surcharge of \$100 applies. Custom menus can be offered for lower numbers on application.

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

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

BBQ SPREAD 1 \$40

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 (+ \$10/pp)*

BBQ SPREAD 2 \$55

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 (= +\$5/pp)*

BBQ SPREAD 3 \$70

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

PLATTERS

(1 platter serves 15 guests)

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

(Regular serves 15 guests, Large serves 30 guests)

Mixed Seafood Platter \$185 / \$295

Peeled prawns (15/30 | pieces), Sydney rock oysters (18/30 pieces), 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

Sashimi Platter \$140 (72pc)

A selection of fresh sashimi: Salmon, tuna, kingfish, scallops, salmon caviar, and black lumpfish caviar