

CATERING MENU

STARTERS

MEZZE PLATTER

\$16 PP

Cold cut meats,
marinated olives, grilled
vegetables, feta, hummus,
crackers, and breads.

NIBBLES PLATTER

\$15 PP

Artisan cheeses, dips,
cured meats, crackers,
veggie sticks, mixed nuts,
and savoury bites.

TO TIE YOU OVER

FINGER SANDWICHES

\$8 PP

A mix of fresh fillings like
chicken & avocado, egg &
lettuce, ham & cheese
and cucumber & cream
cheese

FRUIT SALAD

\$10 PP

Selection of seasonal cut
fruit



CATERING MENU

B B Q

A U S S I E B B Q

\$ 1 0 P P

Sausages with onions,
white bread, mustard,
tomato sauce, BBQ sauce

P R E M I U M B B Q

\$ 3 5 P P

*Marinated Steak, Sausages
& Chicken Skewers with 2
salads (below) & fresh
bread rolls*

G O U R M E T B U R G E R S

\$ 2 0 P P

Prepared & cooked fresh on
the BBQ.

Beef, chicken, or vegetarian
patty with lettuce, tomato,
cheese, pickles, and slaw.

Served with seasoned
potatoes, burger rolls, and
condiments.

S A L A D S

\$ 1 0 P P

Your choice of 2:

- Roast pumpkin, baby
spinach, feta & balsamic
glaze
- Pesto pasta salad with
sundried tomatoes &
parmesan
- Classic garden salad with
lemon dressing





CATERING MENU

SEAFOOD

COLD SEAFOOD PLATTER

\$ 5 0 0

Serves 10

Fresh prawns, oysters,
smoked salmon, mussels, and
calamari.

Served with lemon wedges,
cocktail sauce, and aioli

OPTIONAL ADD ONS

MARKET PRICE

Add ons include Balmain
Bugs, Lobster and Crab,
which can be confirmed
based on seasonal
availability and Market
Price.

