



North Sea Menus

BBQ MENU (minimum 10 guests)

BBQ MENU 1 \$24.00 per person

Antipasto Platter

A selection of marinated vegetables, shaved meats, olives, homestyle dips, nuts & dried fruit served with Turkish Bread and a selection of crackers

Main Course

Gourmet Gluten Free Sausages served with BBQ onions, fresh bread rolls and a selection of condiments.

Lamb Kofta served with Yoghurt Dipping Sauce.

Garden Salad

BBQ MENU 2 \$35.00 per person

Antipasto Platter

A selection of marinated vegetables, shaved meats, olives, homestyle dips, nuts & dried fruit served with Turkish Bread and a selection of crackers.

Main Course

Premium Beef mince patties served on fresh Hamburger Buns with bbq onions, tomatoes, lettuce, cheese, bacon and a selection of condiments.

Lamb Kofta served with Yoghurt Dipping Sauce or Tandoor Chicken Skewers

Dessert

Sweet slice (chocolate brownies/lemon slice) & Strawberries/Blueberries

BBQ MENU 3 \$42.00 per person

Antipasto Platter

A selection of marinated vegetables, shaved meats, olives, home style dips, and nuts & dried fruit served with Turkish Bread and selection of crackers.

Main Course

Eye Fillet Steak cooked to your liking, served with a selection of mustards and special chutney.

Chicken Thigh Fillets marinated in honey, soy and garlic.

Walnut, Pear, Persian Feta and baby spinach salad with a vinegarette dressing

Crisp garden salad (Mixed lettuce leaves, grape tomatoes, cucumber, capsicum, carrot and fresh herbs, with a vinegarette dressing)



Baby Chat potatoes baked in garlic, sea salt and olive oil
Mini Rolls and Butter
Dessert
Chocolate Brownies & Strawberries

BBQ MENU 4 - SEAFOOD

\$48.00 per person

Antipasto Platter

A selection of gourmet cheeses, marinated vegetables, shaved meats, olives, home style dips, dried fruit and nuts served with Turkish Bread and crackers.

Main Course

A selection of fresh Australian Prawns and local Oysters

Atlantic Salmon marinated in sweet chilli, kaffir lime and fresh herbs

Mixed lettuce garden salad with a homemade dressing

Pearl Couscous and Pomegranate salad with fresh seasonal herbs and vege with a home made vinegarette dressing

Mini Rolls and Butter

Dessert

Mixed slices and fresh fruit

BUFFET MENU

(Minimum of 10 guests)

BUFFET MENU

\$45.60 per person

Antipasto Platter

A selection of marinated vegetables, shaved meats, olives, home style dips, dried fruit & nuts served with Turkish Bread and a selection of crackers.

Main Courses (Choose 3)

Shredded Tarragon Chicken served with roasted nuts, fresh asparagus, and crisp fresh vegetables in a whole egg mayonnaise lemon dressing, served on a bed of coral and butter lettuce.

OR

Slow Roasted Leg of Lamb marinated in garlic and rosemary served with roasted Mediterranean vegetables and Israeli couscous, with Persian fetta and a cucumber yoghurt sauce.

OR

Vegetable frittatas - mix of slow roasted vegetables with fresh herbs straight from the garden.

OR

Rare Roast Beef sliced and served with a crisp Thai Salad. (Corriander, Kaffir Lime Leaves, Mixed Chinese Cabbage leaves, red and green capsicum, seasonal vege's and a special Thai Dressing.

OR

Fresh local prawns, sliced mangoes, macadamia nuts, butter lettuce, seasonal veges served with a Lime, Chilli, Honey Dressing.



OR

Seafood Platter with Citrus and Mint Pearl Couscous
Served with
Freshly baked mini bread rolls and butter

Dessert

Chocolate Brownies and fresh fruit

SANDWICH MENU

(Minimum 10 guests)

GOURMET SANDWICHES

\$15.00 per person (1 ½ to 2 per person)

A Selection of gourmet sandwiches made with white and multigrain bread, including but not limited to:

Smoked salmon, cream cheese, capers, Spanish onion
Poached Chicken, walnuts, celery, whole egg mayonnaise, lemon juice.
Rare Roast Beef, horseradish cream, baby lettuce
Selection of fresh vegetables with pesto
Swiss Cheese, Ham off the bone and Truss Tomatoes

Any dietary requirements are happily looked after.

PLATTERS

(serves 10-15 people)

ANTIPASTO PLATTER: \$ 96.00

Selection of Gourmet Dips, Shaved Premium Meats, Vegetables for dipping, crackers and Turkish Bread.

CHARCUTERIE PLATTER: \$144.00

Selection of Gourmet Cheeses, Dips, Cold Meats, Olives, Marinated Roasted Vegetables, fruit & nuts, bread and gourmet crackers.

CHEESE PLATTER: \$114.00

Selection of Gourmet Cheeses, quince, fresh dates, figs, nuts, gourmet crackers, grapes, blueberries, and other seasonal fruits.

FRUIT PLATTER: \$ 84.00