CATERING MENU

Freshly prepared for your event or cruise · All packages minimum 20 guests

V Vegetarian VG Vegan GF Gluten Free / No Added Gluten

PACKAGE MENUS

Deluxe BBQ — $37 pp

Min 20 pax · 20–34: 2 salads · 35–49: 3 salads · 50+: 4 salads

- 2 Deluxe Beef Sausages, Long Bread Roll, Caramelised Onions
- American Mustard, BBQ Sauce & Tomato Sauce

Choice of Salads: Chicken Katsu · Green Goddess Chicken · Pesto Chicken & Avocado [GF] · Mexican Chicken [GF] · Greek [V][GF] · Classic Caesar · Thai Beef Noodle [GF] · Soba Noodle [V] · Roasted Pumpkin, Spinach & Basil Penne [V] · Chermoula Couscous [V]

Gourmet BBQ — $49 pp

Min 20 pax · 20–34: 2 salads · 35–49: 3 salads · 50+: 4 salads

- 2 Gourmet Beef Sausages, Peri Peri Grilled Chicken Breast, BBQ Garlic Prawn Skewers
- Long Bread Roll, Caramelised Onions, American Mustard, BBQ Sauce & Tomato Sauce

Choice of Salads: Chicken Katsu · Green Goddess Chicken · Pesto Chicken & Avocado [GF] · Mexican Chicken [GF] · Greek [V][GF] · Classic Caesar · Thai Beef Noodle [GF] · Soba Noodle [V] · Roasted Pumpkin, Spinach & Basil Penne [V] · Chermoula Couscous [V]

Deluxe Burger — $42 pp

Min 20 pax · 20–34: 2 salads · 35–49: 3 salads · 50+: 4 salads

- Angel Bay Angus Beef Burger (cheese, onion, lettuce, onion-cranberry-bourbon relish) served in individual burger box

Choice of Salads: Chicken Katsu · Green Goddess Chicken · Pesto Chicken & Avocado [GF] · Mexican Chicken [GF] · Greek [V][GF] · Classic Caesar · Thai Beef Noodle [GF] · Soba Noodle [V] · Roasted Pumpkin, Spinach & Basil Penne [V] · Chermoula Couscous [V]

Gourmet Burger — $54 pp

Min 20 pax · 20–34: 2 salads · 35–49: 3 salads · 50+: 4 salads

- Angel Bay Angus Beef Burger (cheese, onion, lettuce, onion-cranberry-bourbon relish) served in individual burger box
- Peri Peri Grilled Chicken Breast, BBQ Garlic Prawn Skewers & Caramelised Onions

Choice of Salads: Chicken Katsu · Green Goddess Chicken · Pesto Chicken & Avocado [GF] · Mexican Chicken [GF] · Greek [V][GF] · Classic Caesar · Thai Beef Noodle [GF] · Soba Noodle [V] · Roasted Pumpkin, Spinach & Basil Penne [V] · Chermoula Couscous [V]

Deluxe Buffet — $52 pp

Min 20 pax · 20–34: 2 sides · 35–49: 3 sides · 50+: 4 sides

- Cheese Platter [V]
- Choice of 2 Mains: Zucchini Bacon Slice · Spinach Quiche [V] · Mixed Vegetable Quiche [V] · Quiche Lorraine · Beef Bolognese Lasagne · Pumpkin, Pesto & Ricotta Lasagne [V] · Cajun Chicken & Sun-Dried Tomato Lasagne
- Choice of Sides: Wrap Platter or any Signature Salad

Choice of Salads: Chicken Katsu · Green Goddess Chicken · Pesto Chicken & Avocado [GF] · Mexican Chicken [GF] · Greek [V][GF] · Classic Caesar · Thai Beef Noodle [GF] · Soba Noodle [V] · Roasted Pumpkin, Spinach & Basil Penne [V] · Chermoula Couscous [V]

Gourmet Buffet — $69 pp

Min 20 pax · 20–34: 2 sides · 35–49: 3 sides · 50+: 4 sides

- Cheese Platter [V]
- Choice of 3 Mains: Peri Peri Grilled Chicken Breast · BBQ Garlic Prawn Skewers · Zucchini Bacon Slice · Spinach / Mixed Veg / Lorraine Quiche · Beef Bolognese or Pumpkin Pesto & Ricotta [V] or Cajun Chicken & Sun-Dried Tomato Lasagne
- Choice of Sides: Wrap Platter or any Signature Salad
- Selection of 2 Desserts (2 serves pp): Lime & Coconut / Blackberry Cheese / Chocolate Mud Petite Cupcakes · Mixed Friands · Seasonal Fruit Platter [VG]

CATERING MENU · À LA CARTE

PLATTERS - 15-20 serves

Cheese Platter [V] — **$140**

Brie & cheddar, carrot, grapes, mixed olives, semi sun-dried tomatoes & strawberries with dip, crackers & grissini. Serves 15–20.

Antipasto Platter — **$190**

Prosciutto, brie & cheddar, carrot, grapes, olives, salami, semi sun-dried tomatoes & strawberries with dip, crackers & grissini. Serves 15–20.

Fresh Fruit Platter [VG] [GF] — **$180**

Seasonal fruit: watermelon, rockmelon, honeydew, grapes, orange, strawberry, raspberry, kiwi + chocolate dipping sauce. Serves 15–20.

Wrap Platter — **$130**

Soft white wraps: Ham, Jarlsberg Cheese, Mixed Leaf Salad & Traditional Mayonnaise / Italian Salami, jarlsberg Cheese, Semi Dried Tomatoes with Fresh Basil, Traditional Mayonnaise / Premium Chicken Breast, Jarlsberg Cheese, mixed leaf Salad, Traditional Mayonnaise/ Chicken & Mild Chorizo with Jarlsberg, salad served with hommus.

MINI BURGERS - 20 serves

Mini Chicken Burgers — **$135**

Crispy chicken, American cheese, mixed lettuce & sriracha mayo in soft bun.

Mini Beef Burgers — **$145**

Beef patty, American cheese, mixed lettuce & tomato relish in soft bun.

Mini Halloumi Burgers [V] — **$135**

Premium halloumi, mixed greens, cheese & cherry tomato. Vegetarian favourite.

Mini Hickory Pulled Burgers — **$145**

Hickory pulled meat with carrot, purple cabbage & lettuce in soft bun.

COCKTAIL QUICHES & FRITTATAS - 24 serves

Smoked Salmon Quiche — **$130**

Spinach & Ricotta Quiche [V] — **$130**

Chicken & Mushroom Quiche — **$130**

Mediterranean · Spinach & Fetta · Pumpkin Frittata [V] — **$130 each**

SLICES, QUICHES & LASAGNES - 8-12 serves

SLICES, QUICHES & LASAGNES

Zucchini Bacon Slice — **$120**

8–10 serves.

Spinach / Mixed Vegetable Quiche (2 × 8") [V] — **$120 each**

8–12 serves.

Quiche Lorraine (2 × 8") — **$120**

8–12 serves.

Large Pumpkin Pesto Lasagne [V] — **$150**

10–12 serves.

Large Beef Lasagne — **$150**

10–12 serves.

SIGNATURE SALADS 15- 20 serves

Chicken Katsu Salad — **$115**

Fresh mesclun lettuce, sliced chicken schnitzel, Japanese slaw, cucumber, brown rice & red quinoa tossed in sesame dressing. Served with house-made creamy katsu mayonnaise.
Contains: Gluten, Wheat, Egg, Milk, Soy, Sesame

Green Goddess Chicken Salad — **$115**

A vibrant mix of freekeh, lentils, edamame, kale and mesclun lettuce, paired with poached chicken breast and pesto dressing.
Contains: Gluten, Wheat, Milk, Soy, Sesame

Pesto Chicken & Avocado Salad [GF] — **$115**

Fresh mesclun lettuce, sliced cucumber, poached chicken breast in house-made green pesto dressing, creamy Danish feta & sliced avocado topped with roasted walnuts.
Contains: Milk, Walnut

Mexican Chicken Salad [GF] — **$115**

Fresh mesclun lettuce and chicken breast with rice, beans and chipotle peppers in a Mexican-inspired salsa dressing.
Contains: Egg, Milk

Greek Salad [V] [GF] — **$115**

Classic Greek salad with tomato, cucumber, red onion, olives and feta.

Classic Caesar Salad — **$115**

Crisp cos lettuce, shaved parmesan, bacon and croutons. Dressing packed separately.
Contains: Gluten, Wheat, Egg, Fish, Milk, Soy

Thai Beef Noodle Salad [GF] — **$115**

Vermicelli noodles with marinated Thai beef, crisp vegetables, fresh aromatic herbs and sesame seeds in a Thai lime dressing.
Contains: Soy, Sesame

Soba Noodle Salad [V] — **$115**

Soba noodles with pickled radish, slaw and edamame, mixed with an orange, ginger and miso dressing and sprinkled with sesame seeds.
Contains: Gluten, Wheat, Egg, Soy, Sesame

Roasted Pumpkin, Spinach & Basil Penne [V] — **$115**

Penne pasta with celery, roasted pumpkin, sun-dried tomato and parsley in pesto mayonnaise.
Contains: Gluten, Wheat, Egg, Milk

Chermoula Couscous with Beetroot, Feta & Rocket [V] — **$115**

Israeli couscous with roast pumpkin, pepitas, roast red capsicum and chermoula dressing. Rocket, feta and pickled beetroot packed separately.
Contains: Gluten, Wheat, Milk

DESSERTS

Mixed Friands (24) · Baked Lemon Tarts (12) · Frangipane Fruit Tart (12) · Chocolate Tart (12)	**$145 each**
Petite Lime & Coconut / Blackberry Cheese / Chocolate Mud Cupcakes (20)	**$135 each**
Seasonal Fruit Platter [VG] [GF]	**$180**

All prices AUD. Dietary icons are a guide only — please advise all allergies and dietary requirements when ordering.