

Highlander Catering Menu

2026/27

BBQ OPTIONS

BBQ Staples **\$35pp**

Plain beef sausages, Plain beef Patties
Buns, onion, cheese & sauces

BBQ Spread 1 **\$65pp**

Mix of gourmet sausages
Marinated garlic teriyaki chicken thighs
Gourmet garden salad
Creamy potato salad
Bread rolls, spreads & sauces

BBQ Spread 2 **\$90pp**

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

PLATTERS *Reg ~ 10pax / Large ~ 18pax*

Cheese Platter **\$170/\$295**

A selection of gourmet cheeses,
fig-nut crackers, water crackers,
walnuts, blueberries, strawberries, and dried
apricots

Cheese & Charcuterie Platter **\$270/\$450**

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

Fruit Platter **\$140/\$235**

A combination of the freshest in season fruits
sourced locally

Sweet Treat **\$125/ \$195**

An assortment of muffins, brownies,
and gourmet indulgent bars

Mixed Seafood Platter **\$265/ \$455**

Peeled prawns (15/30|pieces)
Sydney rock oysters (12/24peices)
Smoked salmon
Cocktail sauce, garnish & lemons

Prawn Platter \$190 / \$295

Tiger prawns farmed fresh off the Queensland
coast, cooked perfect to peel & eat
Cocktail sauce, garnish & lemons

NOTE:

*Platters ordered without a BBQ menu require
a minimum spend of \$450 and incur a delivery
fee of \$90.00*

*Public holiday surcharge of+ 25% applies on all
catering orders.*