



1. BBQ Buffet Menus:

Selection of three Australian BBQ cuisine. Please note that with BBQ menu 2 and 3, and all other cooked meals, we recommend the hire of our Chef to prepare and cook everything for you. Chef hire @ \$50 per hour.

Menu 1: \$35.00 per guest (minimum 10 people)

Chat potato salad, tomato & shallot vinaigrette

- Mediterranean salad, balsamic dressing
- Gourmet sausages (beef, pork, lamb)
- Vegetarian burgers
- Freshly baked bread rolls
- Selection of condiments
- Seasonal fresh fruit platter + a selection of macarons

Menu 2: \$45.00 per guest (minimum 10 people)

- Blue cheese and caramelized onion tart
- Sweet potato, parmesan and leek frittata topped with hummus and basil

Followed by:

- Vine ripened tomato & Persian feta salad, red wine dressing
- Beetroot, goats cheese and macadamia salad, rocket & basil dressing
- Garden salad, tomato, cucumber, balsamic dressing
- Char-grilled scotch fillet
- Peppered salmon fillet
- Marinated chicken breast fillet
- Freshly baked bread rolls
- Selection of condiments
- Seasonal fresh fruit platter + a selection of macaroons

Menu 3: \$55.00 per guest (minimum 10 people)

- Blue cheese and caramelized onion tart
- Sweet potato, parmesan and leek frittata topped with hummus and basil

Followed by:

Select 3 of the following salads and select 3 of the following mains:-

Salad

- Mixed leaf with balsamic dressing

- Crisp garden salad, tomato, cucumber with balsamic dressing
- Traditional Caesar salad
- Greek salad
- Beetroot, goats cheese and macadamia salad, rocket and basil dressing
- Vine ripened tomato and persian feta salad, red wine dressing

Mains

- Grilled tiger prawns
- Char-grilled scotch fillet
- Garlic & herb rubbed chicken breast fillet
- Vegetarian burgers
- Grilled salmon fillet

Your selection will be accompanied by freshly baked bread roll and a selection of condiments

Dessert Buffet

- Dessert Platter
- Fruit Platter
- Cheese Platter

*** PLEASE NOTE THAT WITH BBQ MENU 2 and 3, and all other cooked meals, the hire of our Chef is also necessary. Chef hire @ \$50 per hour.



2. Deluxe Seafood Platters (minimum 10 people):

Our award-winning chef can also prepare beautiful, deluxe seafood platters for you, designed around your own specific tastes and requirements. Please enquire for specific costs.

Starting price \$55 per person (prawns, oysters, balmain bugs, smoked salmon)



3. Canapé Selection (minimum 10 people)

Silver Canapé Selections \$45.00 per guest

- Frittata of heirloom tomato, parmesan topped with hummus & basil
- Caprese skewers of tomato, mozzarella & basil drizzled with aged balsamic
- Tomato bruschetta with basil and parmesan
- Mixed rice paper rolls
- Caramelized onion tarts with S^tAgur blue
- Sushi with a mixture of condiments

Gold Canapé Selections \$65.00 per guest

- Duck pancakes with hoy sin sauce
- Smoked salmon & Meredith valley goats cheese tarts with dill
- Portobello mushroom & taleggio bruschetta finished with aged balsamic
- Fresh sashimi and sushi with a mixture of condiments
- Trout nicoise salad
- Prosciutto, watermelon and mozzarella skewers
- Caramelized onion tarts with S^tAgur blue

- Duck pancakes with hoy sin sauce
- Smoked salmon & Meredith valley goats cheese tarts with dill
- Portobello mushroom & taleggio bruschetta finished with aged balsamic
- Fresh sashimi and sushi with a mixture of condiments
- Trout nicoise salad
- Prosciutto, watermelon and mozzarella skewers
- Caramelized onion tarts with S^tAgur blue

Platinum Canapé Selections \$85.00 per guest

- Oysters (Natural, royal and champagne)
- Rolled smoked ocean trout omelette with horseradish cream & salmon roe caviar
- Balmain bugs with green mango salsa
- Figs wrapped in Serrano Prosciutto & S^T Agur drizzled with black truffle honey
- King fish ceviche on crudité
- Lobster, potato & caviar salad
- Duck pancakes with hoy sin sauce
- Smoked salmon & Meredith valley goats cheese tarts with dill

4. Sandwiches/Rolls/Wraps (minimum 25 people)

\$15 per guest

Served on a selection of freshly baked sliced breads, rolls and wraps

Select 3 from the following

- Rare roast beef, cheddar, seeded mustard, tomato relish & mixed leaf
- Smoked salmon, crème cheese & cucumber
- Italian tuna mayonnaise, sweet corn & capers
- Honey roast leg ham off the bone, semi dried tomatoes, Swiss cheese & pesto
- Roast chicken, tomato, rocket, stuffing & mayo
- Roasted Mediterranean vegetable with tahini & baby spinach leaves

5. 3 Course Seated Lunch/Dinner

(minimum 10 people)

Note: below is a sample menu only, full options available on request.

Entrée

Seared blue fin tuna, micro panzanella salad, red wine vinaigrette

Main

Seared beef fillet, potato puree & sautéed mushrooms, béarnaise sauce

To accompany your mains:

- Dinner rolls
- Fresh Garden salad
- Sauteed Mediterranean vegetables with salsa verde

Dessert

Berry panacotta, vanilla ice cream & chocolate sauce

Coffee, section of teas & biscotti