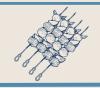


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SILVER BBQ MENU

MINIMUM 10 PERSON

\$52.90 PER HEAD

Appetizers on arrival

- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Chef selection of sushi

Platter (*Choose ONE from the below)

 Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

• Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

All price are included GST. All BBQ menu comes with soft finger roll

Vegan and Gluten Free option available, please feel free to let us know your dietary requirement. Delivery is available. Please contact us for details.

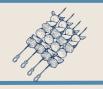
All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.



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GOLD BBQ MENU

MINIMUM 10 PERSON

\$69 PER HEAD

Appetizers on arrival

- Vietnamese crab meat spring roll (GF)
- Chef selection of sushi

Platter (*Choose ONE from the below)

 Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

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• Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

All price are included GST. All BBQ menu comes with soft finger roll

Vegan and Gluten Free option available, please feel free to let us know your dietary requirement. Delivery is available. Please contact us for details.

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PATINUM BBQ MENU

MINIMUM 10 PERSON

\$82.80 PER HEAD

Appetizers on arrival

- Vietnamese crab meat spring roll with Thai sweet chilli (GF)
- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
- Chef selection of sushi

Platter (*Choose ONE from the below)

 Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

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• Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- 6hr Sous vide lamb rack with rosemary rub (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Teriyaki salmon fillet with grilled lemon
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

All price are included GST. All BBQ menu comes with soft finger roll

Vegan and Gluten Free option available, please feel free to let us know your dietary requirement. Delivery is available. Please contact us for details.

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CHEF SELECTION OF SUSHI



SWEET POTATO SALAD, CUCUMBER, CORN, QUINOA, ONION AND CHERRY TOMATO (GF) (V)



ANTIPASTO WITH SLICED MEATS, HAM, SALAMI, PROSCIUTTO AND MARINATED OLIVES



BBQ PULLED PORK
BAO WITH
CUCUMBER, SOUR
REDDISH AND CHILI
MAYO



CHEF SELECTION SASHIMI (SALMON, TUNA, SCALLOP ETC.) WITH LEMON WEDGES (GF)



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6HR SOUS VIDE LAMB RACK WITH ROSEMARY RUB (GF)



GRILLED PRAWNS WITH GARLIC BUTTER AND SHALLOTS (GF)



STICKY AMERICAN STYLE PORK RIB WITH SMOKY BBQ GLAZE (GF)



SPANISH CHORIZO SAUSAGES (GF)
BEEF TRUFFLE AND PARMESAN
SAUSAGES (GF)



TERIYAKI SALMON FILLET WITH GRILLED LEMON



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DESSERT PLATTER FOR SHARE



VARIETY SEASONAL FRUITS WITH WATERMELON, ROCKMELON, PINEAPPLE, FRESH BERRIES