



Cloud 9

CATERING MENU

Terms and Conditions

- Minimum order of 10 pax.
- For order less than 20 pax, a delivery surcharge of \$100 applies.
- Platters ordered without a 'Gourmet' BBQ menu requires a minimum spend of \$750 and incur a delivery fee of \$150.
- Public Holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Year's Day where custom menus are required.

Basic Sausage Sizzle

\$20.00 PER PERSON

- Traditional Beef sausages (DF, GF)
- Sliced onions
- Fresh Bread rolls
- Condiments

BBQ One

\$54.00 PER PERSON

- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)

- German potato salad, bacon and egg (DF, GF)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)

- Sonoma sourdough breads & Pepe Saya butter

BBQ Two

\$84.00 PER PERSON

- Cheese board
- Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche
- Huon Valley ocean trout fillets, potato crust (GF)
- Traditional Bratwurst sausage (DF, GF)
- La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)
- Smashed potatoes, olive tapenade (GF)
- Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)
- Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)
- Sonoma sourdough breads & Pepe Saya butter
- Chocolate, salted caramel & hazelnut slice (GF)

Platters / Stations

All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$1,000 if not ordered in conjunction with a canapé or buffet menu.
A delivery fee of \$150 applies to stand-alone platter/station orders.

CHARCUTERIE | \$315.00

Air-dried beef, Sappressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato, chutney, Sonoma sourdough breads, Pepe Saya butter

CHEESE | \$265.00

Warrnambool Cheddar, Udder Delights brie, Udder delights Heysen blue, Friuli Venezia; Quince Paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

ANTIPASTO | \$200.00

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chili & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

FRUIT PLATTER | \$150.00

Seasonal fruits

SEAFOOD | \$280.00 (SMALL) / \$440.00 (MEDIUM)

*Sydney Rock Oysters (2 / 3 dozen)
Peeled King Prawns (20 / 40 pieces),
lemons/limes, cocktail sauce*

SEAFOOD DELUXE | \$460.00 (SMALL) / \$755.00 (MEDIUM)

*Sydney Rock Oysters (2 / 3 dozen)
Peeled King Prawns (20 / 40 pieces)
Salmon sashimi (20 / 40 pieces)
Moreton Bay bugs creme fraiche tarragon mayonnaise (10 / 20 pcs)
lemons/limes, cocktail sauce, mignonette, wasabi*

GRAZING TABLE | \$42.00 PER PERSON

*Cheese, charcuterie & antipasto platters
Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)
Cured salmon, dill yoghurt, horseradish crème fraiche (GF)
Sonoma sourdough breads, bread sticks & Pepe Saya butter*

SEAFOOD STATION | \$68.00 PER PERSON

*Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)
Harvey Bay scallops (GF)
Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
Mexican style roasted split prawns (DF, GF)
Pacific oysters, finger lime mignonette
Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)
Lemons/limes, cocktail cucumbers,
Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter*

Children's Menu

\$34.00 PER PERSON

Main (select one)

- Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
- Spaghetti Bolognese
- Baked macaroni & cheese, fresh tomatoes
- Chicken, capsicum & cheese quesadilla
- Rainbow Pizza (red & yellow tomatoes, mozzarella, pesto, spinach)
- Ham & cheese sliders

Dessert (select one)

- Banana, hazelnut and Nutella muffin (GF)
- Chocolate & raspberry brownie, chocolate sauce
- Seasonal fruit cups

