

CLOUD 9



MENU



BASIC SAUSAGE SIZZLE - \$20

Traditional Beef sausages (DF, GF)

Sliced onions

Fresh Bread rolls

Condiments

BBQ ONE - \$54

Traditional Bratwurst sausage (DF, GF)

La Ionica chicken breast, burnt brown sugar

Orange confit & thyme (DF, GF)

German potato salad, bacon & egg (DF, GF)

Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)

Sonoma sourdough breads & Pepe Saya butter

BBQ TWO - \$84

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

All platters are designed for 20 pax but do not substitute a meal
Minimum order of \$750 if not ordered in conjunction with a Gourmet BBQ menu
A delivery fee of \$150 applies to stand-alone platter/station orders

CHEESE - \$263

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

CHARCUTERIE - \$315

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

ANTIPASTO - \$200

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

FRUIT - \$150

Seasonal cut fruit

SEAFOOD

\$280 (small) | \$440 (medium)

Sydney Rock oysters (2|3 dozen)
Peeled King prawns (20|40 pieces)
Lemons / limes, cocktail sauce

SEAFOOD DELUXE

\$460 (small) | \$755 (medium)

Sydney Rock oysters (2|3 dozen),

Peeled King prawns (20|40 pieces)

Salmon sashimi (20|40 pieces)

Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces),

Lemons / limes cocktail sauce, mignonette, wasabi

GRAZING TABLE - \$42 PP

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 PP

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 (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter

KIDS MENU - \$34

MAIN select 1

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 1

Banana, hazelnut & Nutella muffin (GF)

Chocolate & raspberry brownie, chocolate sauce

Seasonal fruit cups



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