



Kondor

CATERING MENU

BBQ Menu

\$20 Per Person

- Traditional beef sausages
- Tossed garden salad
- Fresh Bread Rolls
- BBQ onions
- Variety of sauces

Kondor Signature Grazing Platter

\$25 Per Person

- Cured sliced meats
- Assorted cheeses
- Fresh dips
- Bread
- Crackers
- Fresh fruits
- Chocolates
- Nuts

Gold BBQ Menu

\$35 Per Person

- Wraps Platter
- Gourmet Beef Patties
- Cheese
- Pickles
- Selection of Gourmet Burger Toppings & Spreads,
- Tossed Garden Salad
- Fresh Bread Rolls
- Fresh Fruit Skewers





Classic Harbour Menu

\$30 Per Person

- Mini assorted pizzas to include Meat Lovers / Vego Supreme
- Mini pork sausage rolls, piccalilli relish (Spinach & feta rolls available for vegetarian)
- Assorted sourdough sandwiches - double smoked ham & Swiss cheese / roast vegetables ricotta pesto
- Greek or Caesar Salad
- Fruit Platter

Premium Harbour Menu

\$40 Per Person

- Mini assorted pizzas to include Meat Lovers / Vego Supreme
- Mini pork sausage rolls, piccalilli relish (Spinach & feta rolls available for vegetarian)
- King prawn platter, seafood sauce, lemons (2 per person)
- Assorted sourdough sandwiches - double smoked ham & Swiss cheese/ roast vegetables ricotta pesto
- Greek or Caesar Salad
- Fruit Platter
- Chocolate brownies and berries

Luxury Harbour Menu

\$60 Per Person

- Continental platter of herbed chicken breast, buffalo mozzarella, heirloom tomato and avocado. Served with pesto & grissini
- Charcuterie platter of artisan cured meats, olives, semi dried tomatoes, Quinoa, roast cauliflower, Persian feta, pomegranate, pine nut salad
- Seafood platter - king prawns, smoked salmon, balmain bugs & oysters; seafood sauce, lemons (1 prawn/1 slice salmon/1 oyster/ ½ bug)
- Chocolate raspberry brownies
- Mini loaded donuts
- Fruit platter, biscoff dipping sauce

BYO | FREE

Bring all your own food free of charge to save on costs. Our customer service team will be there to help you with the planning the whole way through

CATERING POLICY FOR LARGE GROUPS

If your charter has 40 or more guests, we ask that you either:

- Choose from one of our non-BBQ catering options, or;
- Bring along your own pre-prepared food/catering (platters, trays, etc.).

For safety and smooth service, BBQ use isn't available for groups of this size.