



# Mayfair

## CATERING MENU

### Buffet BBQ Options

#### BBQ STAPLES

**\$20.00 Per Person**

*Plain beef sausages, Plain beef Patties Buns, onion, cheese & sauces*

#### BBQ SPREAD 1

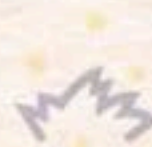
**\$40.00 Per Person**

- A mix of gourmet sausages
- Marinated garlic teriyaki chicken thighs
- Gourmet garden salad
- Creamy classic home-made potato salad
- Bread rolls, spreads & sauces
- **\*\*Add: Honey garlic glazed salmon fillets = \$50.00 per head**

#### BBQ SPREAD 2

**\$55.00 Per Person**

- Local rump steak with post marinade
- Rosemary lamb / angus beef / Italian pork sausages
- Garlic teriyaki chicken thighs
- Avocado mixed gourmet garden salad
- Creamy classic home-made potato salad
- Bread rolls, spreads & sauces
- **\*\*Upgrade to eye fillet steak = \$60.00 per head**





## Platters

**Regular (1 Platter) = 15 Pax / Large (2 Platters) = 30 Pax**

### CHEESE PLATTER | \$185 / \$333

*A selection of gourmet cheeses, fig-nut crackers, water crackers, walnuts, blueberries, strawberries, and dried apricots*

### CHEESE & CHARCUTERIE PLATTER | \$225 / \$405

*An assortment of Australian cheeses, creamy hummus dip, beetroot dip, tahini dip, selection of cured and deli meats, fig-nut crackers, water crackers, selection of fresh & dried fruit and walnuts*

### FRUIT PLATTER | \$105 / \$195

*A combination of the freshest in season fruits sourced locally*

### MIXED SEAFOOD PLATTER | \$185 / \$295

*Peeled prawns (15/30|pieces)  
Sydney rock oysters (18/30peices)  
Smoked salmon  
Cocktail sauce, garnish & lemons*

### PRAWN PLATTER | \$130 / \$220

*Tiger prawns farmed fresh off the Queensland coast, cooked perfect to peel & eat  
Cocktail sauce, garnish & lemons*

### SWEET TREAT | \$89 / \$160

*An assortment of muffins, brownies, and gourmet indulgent bars*

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## Note:

*Platters ordered without a BBQ menu require a minimum spend of \$400  
and incur a delivery fee of \$60.00*

*Public holiday surcharge of+ 20% applies on all catering orders*

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