



SEABBATICAL CATERING MENU



BBQ PACKAGES

Minimum 10 guests

BBQ PACKAGE I

SNAGS & SKEWERS - \$38.50 PER PERSON

Local pork sausages (gf) + condiments

Free range chicken skewers (gf)

VEGO | VEGAN OPTION: Plant based burger pattie

Roasted chat potato salad w/ lemon & dill aioli (v)

Summer salad greens, fresh peas, feta & balsamic (v gf)

Soft rolls & butter (v)

BBQ PACKAGE II

BEEF & CHICKEN BURGERS - \$38.50 PER PERSON

Beef burger patties 50%

Five spice rubbed chicken fillets 50% (gf)

VEGO | VEGAN OPTION: Plant based burger pattie

Lettuce, tomato slices, burger cheese & pickles (v gf)

Sweet n spicy slaw (v)

Roasted chat potato salad w/ lemon & dill aioli (v)

Burger rolls, sauces & condiments (v)

BBQ PACKAGE III

STEAK + PRAWNS - \$60.50 PER PERSON

Beef sirloin steaks w/ paprika garlic rub (gf)

Green garlic prawn skewers (gf)

VEGO | VEGAN OPTION: Plant based burger pattie

Roasted chat potato salad w/ lemon & dill aioli (v)

Summer salad greens, fresh peas, feta & balsamic (v gf)

Sourdough rolls & butter (v)



SEABBATICAL CATERING MENU



LUNCH SPREADS

Minimum 10 guests

LUNCH SPREAD 1

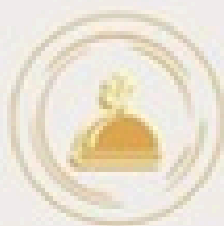
CHICKEN & SALAD - \$57.50 PER PERSON

Lemon & thyme roasted free range chicken pieces (gf)
Spinach & cherry tomato frittata w/ smoky relish (v gf)
Roasted chat potato salad with lemon & dill aioli (v)
Summer salad greens, fresh peas, feta & balsamic (v gf)
Sourdough rolls & butter (v)

LUNCH SPREAD 11

CHICKEN & PRAWNS - \$68.50 PER PERSON

Lemon & thyme roasted free range chicken pieces (gf)
Market fresh tiger or king prawns w/ Bloody Mary dipping sauce (gf)
Spinach & cherry tomato frittata w/ smoky relish (v)
Roasted chat potato salad with lemon & dill aioli (v)
Summer salad greens, fresh peas, feta & balsamic (v gf)
Sourdough rolls & butter (v)



SEABBATICAL CATERING MENU



GRAZING BOXES

Each box serves 10 guests

GRAZING BOX I

DIPS, OLIVES + NUTS - \$99 PER BOX

Beetroot & feta hummus
Smoky eggplant dip & dukkha
House marinated olives
Mixed spice roasted nuts
Crudités + grissini

GRAZING BOX II

CHEESE, MEATS, DIP + OLIVES - \$148.50 PER BOX

Coal River triple cream brie
Prosciutto
Sopressa salami
Beetroot + feta hummus
House marinated olives
Crackers, wafers + grissini

GRAZING BOX III

3 CHEESES - \$181.50 PER BOX

Coal River triple cream brie
Gorgonzola dolce
Vintage cheddar
Paired with seasonal accompaniments
Crackers, wafers + grissini



SEABBATICAL CATERING MENU



ADD ONS

PRAWN BOX

PRAWN BOX - \$209

2 kg x market-best tiger or king prawns

Lemon wedges

Bloody Mary (seafood) sauce

NB: Prawns are NOT peeled.

OYSTER BOX

OYSTER BOX - \$137.50

2 doz x market-best Sydney rock oysters

Lemon wedges

BBQ SIDES

Sliced halloumi w/ lemon wedges - \$9 per piece

Corn on the cob w/ parmesan butter - \$9 per piece

VEGO | VEGAN OPTION: Plant based burger pattie - \$10 per piece

SOMETHING SWEET

EACH BOX SERVES 10 GUESTS

BROWNIE BOX (12 pieces) - \$82.50 per box

Flourless double choc brownies w/ fresh strawberries

FRESH FRUIT BOX - \$93.50 per box

Best fruit of the season, sliced & diced