

MRS & GEORGE

Stylish social food delivered to your boat

The following selection of menus have been especially created for our boat to cater for all occasions and tastes.

If there is something special you need, please ask - our caterers are very flexible and happy to accommodate most dietary requirements.

FOR THE BBQ

(minimum 10 guests)

BBQ PKG 1

SNAGS & SKEWERS - \$30 p.p

Local pork sausages (gf) + condiments
Moroccan spiced free range chicken skewers (gf) w/ tzatziki
Roasted chat potato salad w/ lemon & dill aioli (v)
Summer salad greens, fresh peas, feta & balsamic (v gf)
Soft rolls & butter (v)

BBQ PKG 2

BEEF & CHICKEN BURGERS - \$30 p.p

Beef burger patties 50%
Five spice rubbed chicken fillets 50% (gf)
Lettuce, tomato slices, burger cheese & pickles (v gf)
Sweet n spicy slaw (v)
Burger rolls, sauces & condiments (v)

BBQ PKG 3

STEAK + PRAWNS - \$50 p.p

Beef sirloin steaks w/ paprika garlic rub (gf)
Green garlic prawn skewers (gf)
Roasted chat potato salad w/ lemon & dill aioli (v)
Summer salad greens, fresh peas, feta & balsamic (v gf)
Sourdough rolls & butter (v)



LUNCH SPREADS

Minimum 10 guests

LUNCH SPREAD 1

CHICKEN & SALAD - \$45 per person

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

LUNCH SPREAD 2

CHICKEN & PRAWNS - \$60 per person

- Lemon & thyme roasted free range chicken pieces (gf)
- Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf)
- Whole spinach & tomato tart w/ relish (v)
- Roasted chat potato salad with lemon & dill aioli (v)
- Summer salad greens, fresh peas, feta & balsamic (v gf)
- Sourdough rolls & butter (v)



GRAZING BOXES

each box serves 10 guests

GRAZING BOX 1.

DIPS, OLIVES + NUTS - \$78 per box

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



GRAZING BOX 2.

MEATS + PICKLED VEG - \$115 per box

Prosciutto
Sopressa Salami
Mortadella
House pickled vegetables
Rosemary focaccia



GRAZING BOX 3.

CHEESE, MEATS, DIP + OLIVES - \$120 per box

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



GRAZING BOX 4.

3 CHEESES - \$135 per box

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



SEAFOOD BOXES

NB: prawns are NOT peeled

SEAFOOD BOX 1.

PRAWN BOX - \$190

2kg x fresh, market best tiger or king prawns
Lemon + lime wedges
Thai chilli dipping sauce
Marie rose (seafood) sauce
12 x white milk rolls

SEAFOOD BOX 2.

OYSTER BOX - \$125

2doz x market best Sydney rock oysters
Lemon + lime wedges
Red wine shallot vinaigrette
Wholemeal bread + butter fingers



EXTRAS & SIDES

BBQ SIDES



Sliced halloumi w/ lemon wedges - \$4 per piece

Corn on the cob w/ parmesan butter - \$6 per piece

Chickpea & cauliflower pattie w/ hummus- \$7.5 per piece



SOMETHING SWEET

each box serves 10 guests

BROWNIE BOX - \$75 per box

Flourless double choc brownies w/ fresh strawberries

FRESH FRUIT BOX - \$90 per box

Best fruit of the season sliced & diced

