



As our guests board they are welcomed with delicious selection of A range of delicious dips, lavosh and cornichons

**Canapé selection see separate menu**

**Antipasto platters** Price: \$25 per person

A selection of:

Cured meats

Olives, nuts and dates

Quality Australian soft and hard cheeses

Mozzarella

GF & non GF crackers, Grissini (GF)

**Cheese Platter** Price: \$20 per person

A selection of:

Quality Australian soft and hard cheese

Dips, carrot and cucumber crudités

Dates and nuts

GF & non GF crackers

**Seasonal Fruit Platter** Price: \$15 per person

A wide selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc

## **BBQ Menus**

### **'Mates' BBQ (\$40 pp)**

Marinated chicken skewers  
A selection of gourmet sausages  
A selection of salads

### **'Aussie' BBQ (\$60 pp)**

Peeled tail-on King Prawns  
Angus eye fillet steak  
A selection of gourmet sausages  
A selection of salads

### **'Seafood' BBQ (\$60 pp)**

Tasmanian salmon steaks  
BBQ king prawns

## **Fresh Seafood Platters**

Price: \$100 per person (minimum order of 6 people)

\$90 per person additionally for more than 6 people.

A selection of:

Fresh local prawns

Oysters

Dressed Crab

Half lobster

Smoked salmon, assorted sashimi

Moreton Bay bugs (GF) and caviar

## **Our salad selection**

For group of up to 6, choose 2 salads

For group of up to 7+, choose 3 salads

Spicy pumpkin and couscous

Beetroot, goats cheese and walnuts

Classic Greek salad

Garden fresh green salad

Creamy aioli potato salad

(Note\*\* salads can be altered slightly to accommodate allergies; salads are subject to seasonal variations)