YARRANABBE
CATERING MENU

CANAPE MENU
Minimum 10 guests

Gourmet
$49 PER PERSON
BBQ pulled pork bao with cucumber, sour radish and chilli mayo
Spinach ricotta turnover (V)
Calamari bite with aioli
Pumpkin & goat cheese arancini (V)
Mini fruit cup (V)(GF)

Silver
$62 PER PERSON
Garlic prawn skewers (GF)
4 cheese arancini (V)
Lemongrass chicken skewers (GF)
BBQ pulled pork bao with cucumber, sour radish and chilli mayo
Mini wagyu burger in brioche bun with tomato and cheddar
Mini fruit cup (V)(VG)(GF)

Gold
$78 PER PERSON
Prawn cocktail tartlets with avocado mousse and fish roe
Lemongrass chicken skewers (GF)
Teriyaki scallop
Cheeseburger spring roll with sweet chilli sauce
Jalapeño & cheese bite (V)
Mini wagyu burger in brioche bun with tomato and cheddar
Mini fruit cup (V)(VG)(GF)

Platinum
$95 PER PERSON
Prawn cocktail tartlets with avocado mousse and fish roe
Smoked salmon rose
Natural oyster (GF)
Teriyaki scallop
Peking duck spring roll
Sweet chilli chicken taco
Calamari bite with aioli
Fruit platter



V = VEGETARIAN VGN = VEGAN GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE

12/11/2026

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BBQ MENU

Minimum 10 guests

Silver
$72 PER PERSON

Appetisers on arrival

- Pumpkin & goat cheese arancini (V)
- BBQ pulled pork bao with cucumber, sour radish and chilli mayo

Platter — choose one

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vegetables, olives, nuts, dips and crackers

Main course

- Angus beef patties (GF)
- Lamb & rosemary sausages (GF)
- Lemongrass chicken skewers (GF)
- Variety seasonal fruits platter (V)(VG)(GF)
- Hot dog roll

Gold
$82 PER PERSON

Appetisers on arrival

- Cheeseburger spring roll
- BBQ pulled pork bao with cucumber, sour radish and chilli mayo

Platter — choose one

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vegetables, olives, nuts, dips and crackers

Main course

- Wagyu beef patties (GF)
- Beef chipolata sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Variety seasonal fruits platter (V)(VG)(GF)
- Hot dog roll

Platinum
$101 PER PERSON

Appetisers on arrival

- Peking duck spring roll
- Teriyaki scallop

Platter — choose one

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vegetables, olives, nuts, dips and crackers

Main course

- Wagyu beef patties (GF)
- Pork, fennel and white wine sausages (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Lemongrass chicken skewers (GF)
- Grilled salmon fillet (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Variety seasonal fruits platter (V)(VG)(GF)
- Hot dog roll



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BUFFET MENU

Minimum 10 guests

Silver
$88 PER PERSON

Appetisers on arrival

- Calamari bite with aioli
- Homemade mini quiches (V)
- 4 cheese arancini (V)

Platter — choose one

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vegetables, olives, nuts, dips and crackers

Main course

- Herb roasted whole chicken with hearty oven-baked vegetables (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share, petit four size (V)
- Variety seasonal fruits platter (V)(VG)(GF)

Gold
$98 PER PERSON

Appetisers on arrival

- Garlic prawn skewers (GF)
- Pumpkin & goat cheese arancini (V)
- Cheeseburger spring roll

Platter — choose one

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vegetables, olives, nuts, dips and crackers

Main course

- Slow cooked striploin (GF)
- Homemade cheesy angus beef lasagne
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share, petit four size (V)
- Variety seasonal fruits platter (V)(VG)(GF)

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CATERING MENU

BUFFET MENU (CONT.)

Minimum 10 guests

Platinum
$122 per person

Appetisers on arrival

- Peking duck spring roll
- BBQ pulled pork bao with cucumber, sour radish and chilli mayo
- Sweet chilli chicken taco

Platter — choose one

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives
- Vegetarian antipasto with grilled vegetables, olives, nuts, dips and crackers

Main course

- Teriyaki salmon fillet
- Slow cooked striploin (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (V)(VG)(GF)
- Dessert platter for share, petit four size (V)
- Variety seasonal fruits platter (V)(VG)(GF)

ADD-ONS

Assorted Sushi Platter - $77
approx. 36 pcs · Salmon, aburi salmon, avocado, cucumber and/or crab on assorted nori

Pumpkin Arancini (V)(VG)(GF) - $91
approx. 20 pcs

Tomato Arancini (V)(VG)(GF) - $91
approx. 20 pcs

Sweet Potato Croquettes (V)(VG)(GF) - $100
approx. 20 pcs

Vegetable Lasagne (V) - $124
approx. 2.5kg

Cheese Platter - $130
Mature cheddar, blue vein and creamy brie with fresh berries, crackers, lavash, nuts and/or dried fruits

Spinach & Ricotta Cannelloni (V) - $130
approx. 2.5kg

Vegan Burger (V) - $152
approx. 16 pcs

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