



ZABAVA CATERING MENU



STARTERS

FRUIT PLATTER | \$10.00 PER PERSON

Selection of seasonal cut fruit

MEZZE PLATTER | \$16.00 PER PERSON

Substantial cold cut meats, marinated olives, grilled vegetables, feta, hummus, crackers and breads

SNACKS & NIBBLES | \$15.00 PER PERSON

Artisan Cheeses, dips, cured meats, veggie sticks, mixed nuts and savoury bites

TO TIE YOU OVER

FINGER SANDWICHES | \$8.00 PER PERSON

A mix of fresh fillings like chicken & avocado, egg & lettuce, ham & cheese, and cucumber & cream cheese

RICE PAPER ROLLS | \$15.00 PER PERSON

2 x Fresh rolls filled with crisp vegetables, herbs and a choice of chicken or tofu served with dipping sauce

SALADS: CHOICE OF 1 | \$10.00 PER PERSON

- Roast pumpkin, baby spinach, feta, & balsamic glaze
- Pesto pasta salad with sundried tomatoes & parmesan
- Classic garden salad with lemon dressing



BBQ MENU



BBQ

AUSSIE BBQ | \$10.00 PER PERSON

Sausages with onions, white bread, mustard, tomato sauce, BBQ sauce

GOURMET BURGERS | \$20.00 PER PERSON

Prepared and cooked fresh on the BBQ.

Beef, chicken, or vegetarian patty with lettuce, tomato, cheese, pickles & slaw.

Served with burger rolls & condiments.

PREMIUM BBQ | \$35.00 PER PERSON

Steak, Sausages & Skewers with 1 salad (see above) & fresh bread rolls

SEAFOOD

SEAFOOD PLATTER | \$500.00

Serves 10 people.

Fresh Prawns, oysters, smoked salmon, and sashimi. Served with lemon wedges, and cocktail sauce

- **Optional Add-Ons at Market Price**

- Balmain Bugs, Lobster and Crab, which can be confirmed based on seasonal availability.

PLEASE NOTE

Please note that catered items may vary depending on the season and availability.

Catering orders typically require a minimum turnaround time of 4 days.

We can accommodate all dietary requirements and offer special menus for specific occasions. Additionally, we can provide birthday cakes or cakes for other celebrations upon request.