
SILVER BBQ MENU

MINIMUM 10 PERSON

\$52 per head

Appetizers on arrival

- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
- Chef selection of sushi

Platter

(*Choose **ONE** from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size) (V)

(All BBQ menu comes with soft finger roll)

GOLD BBQ MENU

MINIMUM 10 PERSON

\$65 per head

Appetizers on arrival

- Chef selection of sushi
- Vietnamese crab meat spring roll (GF)

Platter

(*Choose **ONE** from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
 - Spanish chorizo sausages (GF)
 - Grass-fed beef chuck steak and brisket patties (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size) (V)

(All BBQ menu comes with soft finger roll)

PLATINUM BBQ MENU

MINIMUM 10 PERSON

\$75 per head

Appetizers on arrival

- Chef selection of sushi
- Vietnamese crab meat spring roll
with Thai sweet chilli (GF)
- Chef selection sashimi
(salmon, tuna, scallop etc.) with lemon wedges (GF)

Platter

(*Choose ONE from the below)

- Antipasto with sliced meats, ham,
salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege,
olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- 6hr Sous vide lamb rack with rosemary rub (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Teriyaki salmon fillet with grilled lemon
- Sweet potato salad, cucumber, corn, quinoa, onion
and cherry tomato (GF)(V)
- Variety seasonal fruits with watermelon, rockmelon,
pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size)(V)

(All BBQ menu comes with soft finger roll)

SAUSAGE SIZZLE BBQ MENU

MINIMUM 15 PERSON

\$30 per head

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)(V)

(Comes with soft finger roll)



VEGAN FRIENDLY BBQ PLATTER

SERVE 2-4 PERSON

\$43 per platter

- Meat Free Sausages x 10 pcs
 - Sweet Corn Cobbettes x 4 Pcs
 - Field Mushroom x 4 pcs
 - Capsicum x 4 Pcs
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VEGGIE FRIENDLY BBQ PLATTER

SERVE 2-4 PERSON

\$53 per platter

- Meat Free Sausages x 10 pcs
- Sweet Corn Cobbettes x 4 Pcs
 - Field Mushroom x 4 pcs
 - Capsicum x 4 Pcs
- Halloumi (Slice) x 4 pcs

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

PLATTER
SERVE 10-15 PERSON

\$138 each

Cheese Platter

Mature Cheddar / Blue Vein Cheese/
Creamy Brie served with fresh berries and crackers,
lavash, nuts and dried fruits

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons,
pineapple fresh berries and strawberries

Dessert Box

Variety Sweet and Dessert –Caramel Slices,
Brownie Slices, New York Cheese Cake and
Chocolate Mousse Dessert

Assorted Sushi

Grilled salmon, avocado, teriyaki chicken,
tempura prawn cucumber, tofu and tuna on assorted nori

Vegetarian Antipasto and Dipping (V)

Hummus, beetroot hummus, babaganoush,
vegetables, marinated olives, pickles,
flat bread and crisp such as grissini,
lavosh or crackers

Charcuterie board

Salami, prosciutto, ham, trio of dips,
olives, crackers and nuts

Gluten free or vegetarian option

Authentic sicilian eggplant parmigiana (V)(GF) \$38
(Serve for 2-3 Pax)

Vietnamese satay chicken noodle salad (GF) \$42
(Serve for 2-3 Pax)

Vietnamese crispy tofu noodle salad (V, GF) \$42
(Serve for 2-3 Pax)

Teriyaki tofu vermicelli with cucumber, sour carrot
and yuzu dressing (V, GF) \$95
(Serve for 5 Pax)

Lemongrass chicken vermicelli with cucumber,
sour carrot and yuzu dressing \$98
(Serve for 5 Pax)

GOLD SEAFOOD PLATTER

SERVE 3-4 PERSON

\$334 per platter

- Fresh shucked oysters and lemon wedges 12 pcs
 - Salmon sashimi with soy sauce, wasabi paste
 - Grilled scallops on shell with house dressing 10 pcs
 - Whole vanamei prawns with lemon 2kg
 - New Zealand green lip mussel 1kg
 - Lobster tail grilled with garlic butter and herbs 2pcs
 - Teriyaki salmon fillet boneless with skin 2pcs
 - Crumbed calamari rings
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PREMIUM SEAFOOD PLATTER

SERVE 3-4 PERSON

\$550 per platter

- Fresh shucked oysters and lemon wedges 24 pcs
 - Sashimi platter (salmon, tuna, scallop etc.)
with soy sauce, wasabi paste
- Grilled lobster tail with garlic butter and herb 4pcs
- Grilled scallops on shell with house dressing 10pcs
 - Whole Vanamei prawns with lemon 2kg
- Jumbo scampi serve raw with slice lemon 4pcs
 - New Zealand green lipped mussel 1kg
- Teriyaki salmon fillet boneless with skin 2pcs
 - Crumbed calamari rings

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