

**CHEESE PLATTER** - Serves up to 5 guests **\$150**

Special selection of cheeses, dips, fruits and crackers

**1M ANTIPASTO CHEESE BOARD** - Serves up to 15 guests **\$250**

More substantial selection of the cheese platter

**PICNIC PLATTER** - Serves up to 5 guests **\$150**

Selection of wraps; vegetarian, ham & chicken

**FRUIT PLATTER** - Serves up to 5 guests **\$100**

Seasonal selection of fresh tropical fruits

**DESSERT PLATTER** - Serves up to 5 guests **\$100**

Selection of sweets

**FRESH SEAFOOD PLATTER** **\$100 per person**

Local Prawns, Bugs, Oysters, Crab, Smoked Salmon

**OYSTERS BY THE DOZEN** **\$90**

Natural or three ways



All BBQ Buffets are served with three seasonal selection of salads, condiments & fresh locally baked bread

**SILVER BBQ** - Minimum 4 people

**\$65** per person

- BBQ marinated chicken pieces
- Gourmet pork, apple & caramelized onion sausages
- 150g Aged beef rib steaks

**GOLD BBQ**

**\$95** per person

- Marinated chicken skewers
- 150g Beef steaks
- Moreton-Bay bugs
- Local chilled prawns
- Fresh Oysters with condiments

**SAUSAGE SIZZLE** - Kids Under 12

**\$15** per person

- Gourmet sausages & bread with condiments
- Mix of salads



**FIVE canapé** \$80 per person

**EIGHT canapé** \$100 per person

\*Minimum 15 people

## COLD SELECTION

- Whipped goats cheese mousse with slow roast Bowen tomato & parmesan shortbread
- Pacific oyster with mignonette dressing (GF/ DF)
- Huon cold smoked salmon bilini with horseradish cream & dill
- Rare roasted beef with mustard aioli on potato rosti
- BBQ duck pancakes with hoisin, coriander & cucumber (can be GF)
- Oven baked flat bread with chargrilled zucchini, haloumi and balsamic glaze (VG)
- Chilled tiger prawn served on Thai green paw paw salad (GF/ DF)
- Sugar cured salmon gravlax wrapped in petite avocado salad & served in cones (GF)

## HOT SELECTION

- Dukkah spiced chicken skewers with orange drizzle
- Grilled tiger prawns with chorizo
- Beef fillet mignons with chimmi churri salsa (GF/ DF)
- Lamb kofta with minted yoghurt & pomegranate (can be DF)
- Moroccan BBQ'd lamb fillet served on a spiced chickpea salad
- Thai coconut chicken curry with steamed jasmine rice



# EXOTIC SEAFOOD BUFFET+PRIVATE CHEF

Your very own private chef serving fresh local seafood, sides & season salads & vegetables or custom menu tailored to suit. Enquire for menu & rates

**Private Chef**

\$750 day rate

**Set Exotic Seafood Buffet or Custom Tailored Menu**

## HOT SELECTION

- Roasted eye fillet with seeded mustard crust
- Thai chilli wok tossed mud crab
- Fresh local reef fish
- BBQ garlic infused jumbo prawns
- Garlic and herb roasted potatoes
- Steamed market vegetables

## COLD SELECTION

- Turmeric ginger grilled chicken or chilled chicken with lime, chilli and ginger
- Chilled fresh local tiger prawns
- Fresh local bay bugs
- Mixed cold meats- salami & ham
- Freshly shucked natural oysters
- Cured rum infused Atlantic salmon
- Marinated baby octopus salad
- Selection of four salads
- Assortment of breads with salted butter and condiments

## DESSERT

- Fresh tropical fruit salad with traditional Pavlova

