

Seabbatical Catering Menus 2024

BBQ MENUS

BBQ Package 1

Snags + Skewers – \$38.50 per person

(Minimum 10 guests)

Local pork sausages (gf) + condiments

Free range chicken skewers (gf)

VEGO | VEGAN OPTION: Beetroot burger pattie w/, buckwheat, legumes, herbs & spices

Roasted chat potato salad w/ lemon & dill aioli (v)

Summer salad greens, fresh peas, feta & balsamic (v gf)

Soft rolls & butter (v)

BBQ Sides

Sliced halloumi with lemon wedges – \$6.60 per piece

Corn on the cob with parmesan butter – \$8.80 per piece

Beetroot burger pattie w/ buckwheat, legumes, herbs & spices – \$8.80 per piece

BBQ Package 2

Beef + Chicken Burgers – \$38.50 per person

(Minimum 10 guests)

Beef burger patties 50%

Five spice rubbed chicken fillets 50% (gf)

VEGO | VEGAN OPTION: Beetroot burger pattie w/, buckwheat, legumes, herbs & spices

Lettuce, tomato slices, burger cheese + pickles

Sweet'n spicy slaw (v)

Roasted chat potato salad w/ lemon & dill aioli (v)

Burger rolls, sauces + condiments

BBQ Sides

Sliced halloumi with lemon wedges – \$6.60 per piece

Corn on the cob with parmesan butter – \$8.80 per piece

Beetroot burger pattie w/ buckwheat, legumes, herbs & spices – \$8.80 per piece

BBQ Package 3

Steak+ Prawns – \$58 per person

(Minimum 10 guests)

Beef sirloin steaks with smoked paprika rub (gf)

Green garlic prawns in garlic + chilli (gf)

VEGO | VEGAN OPTION: Beetroot burger pattie w/, buckwheat, legumes, herbs & spices

Roasted chat potato salad with lemons & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v, gf)

Sourdough rolls + butter (v)

BBQ Sides

Sliced halloumi with lemon wedges – \$6.60 per piece

Corn on the cob with parmesan butter – \$8.80 per piece

Beetroot burger pattie w/ buckwheat, legumes, herbs & spices – \$8.80 per peice

LUNCH SPREAD MENU

Minimum of 10 guests

Lunch Spread 1

Chicken + Salad – \$55 per person

Lemon + thyme roasted free-range chicken (gf)

Spinach & cherry tomato frittata w/smoky relish (v)

Roasted chat potato salad with lemons& dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v, gf)

Sourdough rolls + butter (v)

Lunch Spread 2

Chicken + Prawns – \$66 per person

Lemon + thyme roasted free-range chicken (gf)

Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf)

Spinach & cherry tomato frittata w/smoky relish (v)

Roasted chat potato salad with lemon & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v, gf)

Sourdough rolls + butter (v)

GRAZING BOXES MENU

GRAZING BOX 1

DIPS, OLIVES + NUTS – \$99 per box

Beetroot & feta hummus

Smoky eggplant dip & dukkha

House marinated olives

Mixed spice roasted nuts

Crudites + Grissini

GRAZING BOX 2

CHEESE, MEATS, DIP + OLIVES – \$143

Coal River triple cream brie

Prosciutto

Sopressa Salami

Beetroot + feta hummus

House marinated olives

Crackers, wafers + grissini

GRAZING BOX 3

3 CHEESES – \$171 per box

Coal River triple cream brie

Gorgonzola doice

Vintage cheddar

Paired with seasonal accompaniments



Crackers, wafers + grissini

Something Sweet (Each box serves 10 guests)

Brownie Box – \$80 per box

Flourless double choc brownies + fresh strawberries & clotted cream

Fresh Fruit Box – \$91 per box

Best fruits of the season sliced & diced

SEAFOOD BOXES MENU

SEAFOOD BOXES

Seafood is packed with temperature-controlled gel-ice packs

NB: prawns are NOT peeled

PRAWN BOX – \$210

2kg x fresh, market best tiger or king prawns (unpeeled)

Lemon + lime wedges

Bloody Mary (seafood) dipping sauce

OYSTER BOX – \$137.50

2doz x market best Sydney rock oysters

Lemon + lime wedges