

I · M · A · G · I · N · E

on board menu

high tea

\$36 per person

high tea stands available for hire - \$10 per stand

finger sandwiches (2)

assortment may include:

salmon & dill cream cheese

egg & cress (v)

chicken, apricot & almond and cream

cheese & cucumber (v)

grilled zucchini ribbons with goat's curd and red pepper (gf) (v)

tomato tarte tatin with provencal glaze,
persian fetta & basil (V) (1)



french macarons (1)

a selection of mouth-watering
french macarons

flavours may include:

coffee

hazelnut

chocolate

pistachio

toffee

vanilla

mini lemon meringue tartlet (1)

devonshire scones (1)

these classic scones are baked fresh daily
and are served with sweet preserves and
whipped cream

red velvet gateaux petite (1)



light lunch

\$25 per person

orders in multiples of 5, minimum order 10 persons.

includes

antipasto platter

a mediterranean inspired feast with an
abundance of gourmet goodies
including marinated feta, char grilled
capsicum, sliced salami, falafel,
kalamata olives, spicy chorizo sausage,
semi-dried tomatoes, artichokes,
mini frittatas, breads, crackers and dip

mixed bakery rolls and breads

assortment includes: gourmet seeded rolls,
baguettes, paninis, tortilla wraps, turkish
pides and triangle points (the selection of
fillings are on a weekly rotation)

note: actual menu items may differ slightly to images in menu



budget bbq

\$35 per person

italian pork sausage with tomato relish (gf) (df) (2)
 chicken, zucchini & rosemary kebabs (gf) (df) (1)
 asian style coleslaw (v) (df) (gf)
 traditional caesar Salad
 vietnamese noodle salad (v) (df) (gf)
 baby baguette with butter

classic bbq

\$40 per person

minute steak with tomato and tarragon butter (gf) (1)
 sticky chicken & capsicum skewers with lemon & garlic (gf) (df) (1)
 italian pork sausage (gf) (df) (1)
 spaghetti vegetable fritters, spiced yoghurt (v)
 baby potatoes, cress, shallots (v)
 pasta & crunch vegetable salad (v)
 asian style coleslaw (v) (gf) (df)
 bbq onions (v)
 bbq and tomato sauce (v)
 baby baguette with butter (v)

something substantial

\$50 per person

combined canapés & bbq

canapés

tomato tarte tatin with provencal glaze,
 persian feta & basil (v) (1)

sesame glazed asian chicken lollipop
 (gf) (df)

grilled zucchini ribbons with goat's curd and
 red pepper (gf) (v)

mini frittatas: sweet corn,
 ham and chive (gf) (1)

+ bbq

minute steak with tomato and tarragon
 butter (gf) (1)

sticky chicken & capsicum skewers
 with lemon & garlic (gf) (df) (1)

italian pork sausage (gf) (df) (1)

spaghetti vegetable fritters, spiced
 yoghurt (v)

baby potatoes, cress, shallots (v)

pasta & crunch vegetable salad (v)

asian style coleslaw (v) (gf) (df)

bbq onions (v)

bbq and tomato sauce (v)

baby baguette with butter (v)

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feasting platters

ocean platter

small: \$184 (up to 8 people)
large: \$270 (up to 12 people)

freshly shucked oysters
chilled chilli king prawns
poached and smoked tasmanian salmon
crab & avocado sushi rolls
tarragon & caper aioli
mixed leaves & bread rolls (df)

gourmet Cheese, fruit and crackers

small: \$70 (up to 10 people)
large: \$95 (up to 15 people)

a selection of local and imported cheeses, sliced seasonal fruit, and an assortment of crackers, accompanied by dried fruit and nuts.

tortilla, turkish and gourmet dips

small: \$48 (up to 10 people)
large: \$65 (up to 15 people)

wedges of freshly baked turkish bread and baked tortilla chips accompanied by a selection of gourmet dips.

antipasto platter

small: \$100 (up to 10 people) |
large: \$145 (up to 15 people)

a mediterranean inspired feast with an abundance of gourmet goodies including marinated feta, char grilled capsicum, sliced salami, falafel, kalamata olives, spicy chorizo sausage, semi-dried tomatoes, artichokes, mini frittatas, breads, crackers and dip

continental meats platter

small: \$110 (up to 8 people)
large: \$160 (up to 12 people)

a sensational smorgasbord of premium meats including a whole boned seasoned roast chicken, rare roast beef, hungarian salami and shaved leg ham. accompanied with sun dried tomatoes, kalamata olives, char-grilled capsicum and mixed leaves

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something sweet

offered as additions to any menu
not available separately

assorted cakes and slices

\$5.50 per person

assortment may include:

orange and poppy seed cake

cherry and almond slice

chocolate mud slice

carrot & walnut cake

chocolate brownie (gf) and marshmallows (gf)

\$3.00 per person



PLEASE NOTE:

Minimum Order quantity of 20 for all menu items

Minimum order value of \$800 for feasting platter menus, unless ordered as extras to accompany a main meal

A delivery fee of \$100 applies to all catering orders

All orders on public holidays or between 25th December and 10th January require an approved quotation.

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