



Food Stations

Grazing Antipasto Station

- \$49pp (minimum 20 guests)

Grilled marinated vegetables, sliced salami, prosciutto, cured meats, olives & freshly baked crusty breads.

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A selection of local and international cheeses, dried fruits, fruit paste & assorted crackers.

Seafood Ice Bar

- \$59pp (minimum 20 guests)

Assorted Sushi, Fresh Prawns, Sydney Rock Oysters, Pacific Oysters with Dipping Sauces Served on Crushed Ice.

Please Note: This can also be customised further to include Moreton Bay Bugs, Lobster, Grilled Scallops, Cured or Smoked Salmon & Pickled Baby Octopus.

Oyster Shucking Station

- \$29pp (minimum 20 guests)

Fresh assorted Sydney Rock & Pacific Oysters shucked to order in front of your guests. Served with assorted dressings & sauces, fresh lemon & lime wedges.

Whole Baked Honey Leg Ham

- \$600 (minimum 20 guests*)

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

*Suitable for 50 to 80 guests with other food selections.

Dessert Station

- \$49pp (minimum 20 guests)

Fruit Brochettes, Mini Macarons, Lemon Tarts & Boardwalk Chocolate Brownie with Salted Caramel.

Public Holiday Menu Surcharge 25% / Public Holiday Chef Surcharge 100%

