



Grazing Drop Off Menu

Menu

\$ 35.00 per person, minimum order 10 guests

Delivered fresh on the day of the charter in biodegradable presentation boxes ready to serve.

Cocktail napkins included.

Dietary requirements on request only.

Vietnamese rice paper rolls with chicken or tofu, served with nuoc cham dipping sauce. [GF, V, VEG]

Sushi and nori hand rolls including salmon, tuna, prawn, chicken and vegetables.

Served with soy sauce, wasabi and pickled ginger. [GF, V, VEG]

Pulled pork, pulled chicken and rare roast beef sliders with aioli and slaw on brioche roll.

Oregano, garlic and lemon zest marinated chicken tenders with tatziki. [GF]

Finger sandwiches and wraps, fillings to include a mixed selection from the following list:

Smoked salmon and rocket with crème fraiche and chives.

Tuna, celery, spanish onion and basil aioli.

Shaved ham, cheddar cheese, tomato and seeded mustard mayonnaise.

Roast beef, rocket, semi dried tomato and dijon.

Tandoori chicken with cucumber yogurt and crisp lettuce.

Chicken, avocado, mayonnaise and spanish onion.

Turkey, cranberry and camembert.

Grilled mediterranean vegetable wrap with hommus. [V, VEG]

Egg, chive, mayonnaise and baby spinach. [V]

Pumpkin, goats cheese and rocket. [V]

GF – Gluten free | V – Vegetarian | VEG - Vegan



Optional Additions

Antipasto Platter

\$139.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Rustic Italian breads, grissini and flatbreads [including gf options].

Oven baked semi dried tomatoes, marinated green olives, grilled eggplant, zucchini and bell peppers, marinated artichokes, Persian feta, smoked salmon, hot sopressa salami and San Danielle prosciutto.

Cheese Platter

\$139.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Selection of local cheeses, dried fruits and assorted crackers [including gf options].

Seafood Platter

\$558.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Ocean cooked king prawns with dill aioli.

Fresh Pacific oysters with shallot dressing and salmon roe.

Blue swimmer crab with fresh lemon wedges.

Balmain bugs with tartare sauce.

BBQ salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto.

Dessert Platter

\$178.00, including GST, minimum 10 people (can be ordered in multiples of 10 only)

Petite lemon meringue pie.

Assorted petite French macarons.

Choc dipped strawberries.

Petite piquant chocolate brownie.