



Menus

The Bosuns BBQ

“Just ideal for that no fuss day for a group of friends”

BBQ Gourmet Sausages

Served with Hot and Mild Mustards, BBQ and Tomato Sauces

with

Home Baked Crusty Bread Rolls with Butter

\$18.00 per person

Why not add a fresh Salad? – Just add \$10 per person (*Refer to Salad Selections*)

The Clipper BBQ

“Just ideal for that family get together”

BBQ Rump Steaks – Marinated in a Smoked Hickory Sauce and Seasonings

with

BBQ Gourmet Sausages

All served with condiments of Hot and Mild Mustards, BBQ and Tomato Sauces

with

Fresh Salads – Choice of any 2 (*Refer to Salad Selections*)

and

Home Baked Crusty Bread Rolls with Butter

\$38.00 per person

Why not add a dessert? – Just add \$8.00 per person

The Castaway BBQ

“Just ideal for that corporate event”

BBQ Premium Scotch Fillet – Marinated in Worcestershire sauce and spices

with

BBQ Tender Chicken Breast Fillets – Marinated in lime juice and rum

and

BBQ Gourmet Sausages

All served with condiments of hot and mild mustards, barbecue and tomato sauces

with

Fresh Salads – Choice of any 2 (*Refer to Salad Selections*)

with

Home Baked Crusty Bread Rolls with Butter

and

Dessert – Choice of any 1 (*Refer to Dessert Selections*)

or

Fruit & Cheese Platter

\$48.00 per person

Captains Seafood BBQ

“Served hot and straight from our onboard Barbecue”

Large Whole BBQ Snapper – Barbecue baked with shallots, lemon, butter and fresh herbs, served with our own *Weathersfield* sauce

with

BBQ Baby Octopus – Marinated in our own sweet chilli & spicy cajun sauces

with

Fresh King Prawns – served with our very own *Weathersfield* cocktail sauce

with

Fresh Salads – Choice of any 2 (*Refer to Salad Selections*)

and

Home Baked Crusty Bread Rolls with Butter

and

Dessert – Choice of any 1 (*Refer to Dessert Selections*)

or

Fruit & Cheese Platter

\$65.00 per person

Surf & Turf

“Served straight from the Barbecue combined with a selection of Fresh NSW Seafood”

Premium Scotch Fillet Steaks – lightly marinated in our own special smoked hickory sauce
with

Tender Chicken Breast Fillet – Marinated in lime juice and rum
with

A Seafood Platter - Sydney Rock Oysters with Queensland King Prawns served with our own
Weathersfield seafood cocktail sauce

with

Fresh Salads – Choice of any 2 (*Refer to Salad Selections*)

and

Home Baked Crusty Bread Rolls with Butter

and

Dessert – Choice of any 1 (*Refer to Dessert Selections*)

or

Cheese & Fruit Platter

\$68.00 Per Person

Mariners Feast

Buffet – A Special Selection of Fresh NSW Seafood including:

Sydney Rock Oysters, Moreton Bay Bugs, Blue Swimmer Crabs, Rock Lobster, King Prawns, Scallops, BBQ Baby Octopus, Smoked Salmon served with our own *Weathersfield* Seafood Cocktail Sauce. (*All subject to seasonal availability*)

Fresh Salads – Choice of any 2 (*Refer to Salad Selections*)

with

Home Baked Crusty Bread Rolls with Butter

and

Dessert – Choice of any 1 (*Refer to Dessert Selections*)

or

Fruit & Cheese Platter

\$95.00 per person

Grazing Platter

“Ideal for that informal event with different foods to try”

A selection of –

Buffalo chicken wings

lamb souvlaki skewers

Mini quiches

Smoked chicken

Marinated baby octopus

Premium cured meats – *prosciutto, salami, pancetta, arancini, bocconcini, provolone*

Australian cheeses – *gouda, blue, cheddar, swiss, brie, fetta, jarlsberg, camembert*

Fresh fruits and vegetables – *cucumbers, cherry tomatoes, figs, carrot, grapes, pineapple, orange, watermelon, mango, apple, dragon fruit, banana, strawberries, kiwifruit, blueberries*

Dolmades, kalamata olives, marinated artichokes, roasted red peppers

Milk and dark chocolate

Dips – *hummus, tzatziki, guacamole, spinach*

Breads, crackers, corn chips, bread sticks, pita slices

Nuts – *walnut, pistachios, cashews, almonds, macadamias*

Dried fruits

\$30.00 per person

We can prepare a grazing platter for any number of guests up to 30.

Canapes & Finger Food

“Perfect for that intimate or informal Cocktail Party”

Home Made Dips and Pates - *Server with fresh vegetable crudites, bread sticks, pita slices or corn chips*

Tzatziki – *Greek yoghurt, cucumber, lemon and herbs*

Hummus – *Mashed chickpeas, tahini, lemon juice and garlic*

Guacamole – *Fresh avocado, tomatoes, onion and parsley*

Chicken and Bacon Pate – *Savoury and meaty with distinctive bacon flavour*

Duck and Orange Pate – *rich and earthy, seasoned with brandy*

Canapés

Mini Spring Rolls

Smoked Salmon & Cream Cheese

Buffalo Chicken Wings

Quiche Lorraine

Marinated baby octopus

Barbecued lamb cutlets

Mini Beef and Chicken Pies

Mini Sausage Rolls

Pizza Bites

Chicken Satay skewers

Bruschetta – *toasted thin slices of crusty garlicky bread topped with tomatoes and onions in balsamic vinegar dressing*

Dolmades – *stuffed grape leaves with beef, rice and spices cooked in tomato sauce*

Arancini Rice Balls – *rice balls stuffed with cheese and pumpkin coated with breadcrumbs and deep fried*

Meatballs of Pork or Beef – *chargrilled served with tomato relish*

Lamb souvlaki skewers – *marinated in red wine, olive oil and Greek seasoning*

\$25.00 per person (select any 4)

Gourmet Wraps & Sandwiches

“Perfect for lunch on the go”

Smoked Chicken & Avocado

Pork & Salad

Ham, Cream Cheese & Carrot

Chicken & Beetroot

Souvlaki Lamb & Salad

Mediterranean Beef

Ham, Egg & Rocket

Chicken Rainbow

Smoked Salmon & Avocado

Chicken Caesar

Prawn & Cos Lettuce

\$25.00 per person (select any 3)

Salad Selections

Coleslaw: Cabbage, Carrot, Parsley, Shallots and Capsicum mixed with a Light Tangy Mayonnaise or Italian Dressing

Fresh Garden Salad: Selected Varieties of Lettuce, Celery, Tomatoes and Capsicum with a French Dressing

Potato Salad: Potatoes, Shallots and Eggs mixed together with Sour Cream, Spices and Mayonnaise

Caesar Salad: Crispy Romaine Lettuce, Fresh grated Parmesan Cheese, Crunchy Bacon Pieces, Fresh Croutons with The Original Caesar Salad Dressing

Herbed Tomato Salad: Tomatoes, Onions, Pine Nuts and Fresh Basil in a Wine Vinegar and Olive Oil Dressing

Pasta Salad: Spiral Pasta, Sundried Tomatoes, Continental Parsley served with a homemade Pesto Sauce

Greek Salad: Traditional recipe with Black Olives, Onion, Tomato, Cucumber, Fetta Cheese, Spices, Oregano, Olive Oil

Dessert Selections

An assortment of:

Danish pastries

Mud Cake

Black Forest Gateau

Cheesecakes

Pavlova: *A traditional favourite*

Fresh Tropical Fruit Salad: *served with fresh cream*



Cheese and Fruit Platter

All fruits subject to seasonal availability

Cheeses: Jarlsberg, Swiss, Gouda, Smoked, Edam, Tasty, Cheddar, Camembert, Brie, Danish Blue Vein, Apricot & Almond Fruit & Rum with water crackers

Fruits: Honey Dew Melon, Rock Melon, Mango, Kiwifruit, Grapes, Tamarillo, Guava, Pawpaw, Pineapple, Strawberries, Watermelon, Blackberries, Blueberries, Peach

Nuts: Cashews, Pistachio, Almonds