



WEATHERSFIELD

FOOD MENU

THE BOSUNS BBQ

- **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 (ADD SALAD FOR \$10 PER PERSON)

THE CLIPPER BBQ

- **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)
- **HOME BAKED CRUSTY BREAD ROLLS WITH BUTTER**

\$38.00 PER PERSON (ADD DESSERT FOR \$8 PER PERSON)

THE CASTAWAY BBQ

- **BBQ PREMIUM SCOTCH FILLET**
 - MARINATED IN WORCESTERSHIRE SAUCE AND SPICES
- **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**
- **DESSERT**
 - CHOICE OF ANY 1 (REFER TO DESSERT SELECTIONS)

OR

- **FRUIT & CHEESE PLATTER**

\$48.00 PER PERSON



WEATHERSFIELD FOOD MENU

SALAD MENU

- **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**
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\$65.00 PER PERSON

SURF & TURF

- **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



WEATHERSFIELD

FOOD MENU

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

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, CEMEMBERT
- 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 ARTICHOKE, ROASTED RED PEPPERS
- MILK AND DARK CHOCOLATE
- DIPS
 - HUMMUS, TZATZIKI, GUACAMOLE, SPINACH
- BREADS, CRACKERS, CORN CHIPS, BREAD STICKS, PITA SLICES
- NUTS
 - WALNUTS, PISTACHIOS, CASHEWS, ALMONDS, MACADAMIAS
- DRIED FRUITS

\$30.00 PER PERSON

WE CAN PREPARE A GRAZING PLATTER FOR ANY NUMBER OF GUESTS UP TO 30.



WEATHERSFIELD

FOOD MENU

CANAPES & FINGER FOOD

- **HOME-MADE DIPS AND PATES**
 - SERVER WITH FRESH VEGETABLE CRUDITÉS, 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)



WEATHERSFIELD

FOOD MENU

GOURMET WRAPS & SANDWICHES

- 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
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WEATHERSFIELD

FOOD MENU

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
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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
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