



HIGHLANDER

FOOD MENU

BBQ OPTIONS

- **BBQ STAPLES - \$35 PER PERSON**
 - PLAIN BEEF SAUSAGES, PLAIN BEEF PATTIES, BUNS, ONION, CHEESE & SAUCES
 - **BBQ SPREAD 1 - \$65 PER PERSON**
 - MIX OF GOURMET SAUSAGES
 - MARINATED GARLIC TERIYAKI CHICKEN THIGHS
 - GOURMET GARDEN SALAD
 - CREAMY POTATO SALAD
 - BREAD ROLLS, SPREADS & SAUCES
 - **BBQ SPREAD 2 - \$90 PER PERSON**
 - LOCAL RUMP STEAK WITH POST MARINADE
 - ROSEMARY LAMB / ANGUS BEEF / ITALIAN PORK SAUSAGES
 - GARLIC TERIYAKI CHICKEN THIGHS
 - AVOCADO MIXED GOURMET GARDEN SALAD
 - CREAMY CLASSIC HOME-MADE POTATO SALAD
 - BREAD ROLLS, SPREADS & SAUCES
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PLATTERS

REG - 10PAX / LARGE - 18PAX

- **CHEESE PLATTER - \$170/\$295**
 - A SELECTION OF GOURMET CHEESES, FIG-NUT CRACKERS, WATER CRACKERS, WALNUTS, BLUEBERRIES, STRAWBERRIES, AND DRIED APRICOTS
- **CHEESE & CHARCUTERIE PLATTER - \$270/\$450**
 - AN ASSORTMENT OF AUSTRALIAN CHEESES, CREAMY HUMMUS DIP, BEETROOT DIP, TAHINI DIP, SELECTION OF CURED AND DELI MEATS, FIG-NUT CRACKERS, WATER CRACKERS, SELECTION OF FRESH & DRIED FRUIT AND WALNUTS
- **FRUIT PLATTER - \$140/\$235**
 - A COMBINATION OF THE FRESHEST IN-SEASON FRUITS SOURCED LOCALLY
- **SWEET TREAT - \$125/ \$195**
 - AN ASSORTMENT OF MUFFINS, BROWNIES AND GOURMET INDULGENT BARS



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- **MIXED SEAFOOD PLATTER - \$265/ \$455**
 - PEELED PRAWNS (15/30|PIECES)
 - SYDNEY ROCK OYSTERS (12/24PEICES)
 - SMOKED SALMON
 - COCKTAIL SAUCE, GARNISH & LEMONS
 - **PRAWN PLATTER - \$190 / \$295**
 - TIGER PRAWNS FARMED FRESH OFF THE QUEENSLAND COAST, COOKED PERFECT TO PEEL & EAT COCKTAIL SAUCE, GARNISH & LEMONS
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NOTE:

- PLATTERS ORDERED WITHOUT A BBQ MENU REQUIRE A MINIMUM SPEND OF \$450 AND INCUR A DELIVERY FEE OF \$90.00
- PUBLIC HOLIDAY SURCHARGE OF+ 25% APPLIES ON ALL CATERING ORDERS.