



Catering Menu

The BBQ Menu \$35 pp

A classic Summer favourite, with a great selection of grilled meats, cooked on our BBQ and fresh home-made salads. Perfect for a relaxed day/evening on the harbour, enjoyed with your favourite cold beer/wine.

- Locally sourced grain eye-fillet steaks, with a delicious home-made post-marinade.
 - Selection of organic sausages.
- Home-made marinated teriyaki Chicken thighs.
 - Colourful gourmet garden salad
 - Home-made Potato Salad

The Seafood Menu \$55 pp

A fresh selection of gourmet ocean treats, including dipping sauces and salads, perfect for a special occasion or a group of seafood loving friends.

- Fresh large tiger-prawns, served with home-made wasabi mayonnaise.
 - Seared Scallops with Herb-Butter Sauce*
- Fresh BBQ Tasmanian Salmon cooked to perfection by Captain Ben.
 - Colourful gourmet garden salad
 - Crunchy Asian Salad

The "Mix" \$80 pp

For those who want it all! Combine our BBQ and Seafood Menu for the ultimate feast.

- Locally sourced grain eye-fillet steaks, with a delicious home-made post-marinade.
 - Home-made marinated teriyaki Chicken thighs.
- Fresh large tiger prawns, served with home-made wasabi mayonnaise.
 - Seared Scallops with Herb-Butter Sauce*
- Fresh BBQ Tasmanian Salmon cooked to perfection by Captain Ben.
 - Colourful gourmet garden salad
 - Crunchy Asian Salad
 - Home-made Potato Salad
- *Alternative: Sydney Rock-Oysters, served with lemon charlotte vinaigrette.

Grazing Board \$10 pp

A selection of deli cheeses, gourmet dips, prosciutto, quince paste and olives, with your favourite crackers.