



Cloud 9 Menu

Minimum order of 10 guests. For orders less than 20 guests a surcharge of \$100 applies.

Public holiday surcharge of 25% applies on all catering orders except for Christmas Day and New Years Day where custom menus are required.

Platters ordered without a Gourmet BBQ menu require a minimum spend of \$750 and incur a delivery fee of \$150.

Basic Sausage Sizzle Menu

\$15 per person

Traditional Beef sausages (DF, GF)

Sliced onions

Fresh Bread rolls

Condiments

Gourmet BBQ Menu 1

\$45 per person

Traditional Bratwurst sausage (DF, GF)

La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)

German potato salad, bacon & egg (DF, GF)

Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)

Sonoma sourdough breads & Pepe Saya butter



Gourmet BBQ Menu 2

\$70 per person

Cheese board

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Huon Valley ocean trout fillets, potato crust (GF)

Traditional Bratwurst sausage (DF, GF)

La Ionica chicken breast, burnt brown sugar, orange confit & thyme (DF, GF)

Smashed potatoes, olive tapenade (GF)

Butter lettuce, vine cherry tomatoes, avocado & lemon (GF, VG)

Caprese salad mozzarella, Roma tomatoes, baby basil, olive oil (GF, V)

Sonoma sourdough breads & Pepe Saya butter

Chocolate, salted caramel & hazelnut slice (GF)

Platters

*All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$750 if not ordered in conjunction with a Gourmet BBQ menu.
A delivery fee of \$150 applies to stand-alone platter/station orders.*

CHEESE \$250

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

CHARCUTERIE \$300

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter



ANTIPASTO \$190

Hummus, tzatziki, babaghannoush, falafel, dolmades, chargrilled eggplant, zucchini, semi-dried tomatoes, chilli & rosemary marinated olives, marinated artichokes, marinated feta, fire roast capsicum (V, GF)

FRUIT \$140

Seasonal cut fruit

SEAFOOD \$270 (small) | \$420 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

SEAFOOD DELUXE \$440 (small) | \$720 (medium)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

GRAZING STATION \$40 per person

Cheese, charcuterie & antipasto platters

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)

Cured salmon, dill yoghurt, horseradish crème fraiche (GF)

Sonoma sourdough breads, bread sticks & Pepe Saya butter

SEAFOOD STATION \$65 per person

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette (DF, GF)

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce

Sonoma sourdough, Pepe Saya butter



Kids Menu \$32

MAIN
select 1

Chicken schnitzel, Napolitano sauce & tasty cheese, seasonal vegetables
Spaghetti Bolognese
Baked macaroni & cheese, fresh tomatoes
Chicken, capsicum & cheese quesadilla
Rainbow pizza (Red & yellow tomatoes, mozzarella, pesto, spinach....)
Ham & cheese sliders

DESSERT
select 1

Banana, hazelnut & Nutella muffin (GF)
Chocolate & raspberry brownie, chocolate sauce
Seasonal fruit cups