



John Oxley Menu

BBQ Menu

JOHN OXLEY SAUSAGE SIZZLE

\$10 per person (minimum 10 pax)

Includes sausages, onions, fresh white bread, Tomato & BBQ sauce and mustard

JOHN OXLEY DIY BURGER MENU

\$25 per person (minimum 10 pax)

Includes, burger buns, meat patties, sliced tomato, lettuce, cheese, pineapple rings, mayo, tomato & BBQ sauce and fries, all laid out in a buffet so you can make it the way you like it.

JOHN OXLEY BBQ

\$40 per person (Min 10 pax)

Scotch fillet Steak
Marinated Chicken thighs
Sausages
2 mixed salads
Bread rolls

JOHN OXLEY PREMIUM BBQ

\$50 per person (Min 10 pax)

Eye fillet steak
Premium sausages, marinated chicken breasts,
4 beautiful home made salads
including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato
Salad,
and a loaf of crusty sourdough bread



JOHN OXLEY SURF & TURF

\$95 per person (Min 10 Pax)

Includes fresh seasonal Australian Seafood to start such as prawns, oysters, bugs and king crab, hot seafood cooked on the BBQ as well as your choice of scotch fillet or eye fillet steak, premium sausages, marinated chicken breasts, four salads including 4 beautiful home made salads including our famous Caesar, Waldorf, Tomato Basil and Burrata & Truffle Potato Salad, and a loaf of crusty sourdough bread

Grazing Stations

BRUNCH GRAZE

\$45 per person (minimum 20 pax)

Set up on the aft deck of the John Oxley, the BRUNCH GRAZE has something to impress all of your guests. With a selection of continental style offerings such as muesli, fresh seasonal fruit and yogurt, along with a hearty cooked breakfast prepared on board and some delicious sweets to finish

PLOUGHMAN'S GRAZE

\$40 per person (minimum 20 pax)

A variety of Cheeses, typically a soft white, blue and a cheddar or other hard cheese, a selection of cold meats, olives, fresh tomato, basil & burrata salad, figs with candied walnuts and goats cheese, dips and crackers and fresh artisan bread with olive oil and balsamic..

SEAFOOD GRAZE

\$95 per person (minimum 20 pax)

Includes a selection of fresh locally sourced cold seafood such as Prawns, Balmain bugs, King Crab, Sydney Rock Oysters, whole smoked salmon, calamari, lobster rolls, 2 salads,
Fresh bread and a cheese platter

SUBSTANTIAL GRAZE

\$60 per person (minimum 20 pax)

Including a variety of Cheeses, you will find a few more on this table, a soft white, blue, cheddar, truffle cheddar with honey comb & stringy halloum.

A selection of cold meats such as prosciutto, bresaola, salami, pastrami and leg ham tend to feature, olives, meatballs in a rich tomato and egg plant sauce with crusty sourdough bread to dip in the sauce, home made baguette rolls with either roast beef with horseradish mayo, or a pork and apple sauce with fennel, a tomato basil and burrata salad and figs with candied walnuts and goats cheese



Platters

MORNING TEA PLATTER

\$22 per person (minimum 10 pax)

Includes a selection of morning tea delights, such as a variety of sweet and savory croissants, pikelets with jam, muffins & seasonal fruit

ANTIPASTO PLATTER

\$22 per person (minimum 10 pax)

A selection of cheeses, cold meats, fresh and pickled vegetables, seasonal fruit, dips, olive oil and balsamic vinegar served with crackers and fresh artisan bread

VEGAN ANTIPASTO PLATTER

\$27 per person (minimum 10 pax)

Includes a selection of delicious vegan cheeses, fresh and pickled vegetables, seasonal fruit, crackers, fresh artisan breads, beautiful olive oil with dukka and balsamic vinegar.

FRUIT PLATTER

\$18 per person

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.

PETIT FOUR PLATTER

\$15 per person (minimum 10 pax)

Includes a variety of cakes, slices and tarts

VEGAN DESSERT PLATTER

\$20 per person (minimum 10 pax)

Includes a selection of vegan, gluten free treats such as slices, cakes and doughnuts and fresh seasonal fruit

CHEESE PLATTER

\$15 per person (minimum 10 pax)

Includes a selection of fresh seasonal fruit and sweets beautifully presented on a large platter.