



TOO UP Menu

Platters

Cheese Platter

\$20 per person (minimum 4 people)

Selection of Quality Australian soft and hard cheese
Dips, carrot and cucumber crudités
Dates and nuts
GF & non GF crackers

Antipasto Platter

\$25 per person (minimum order of 8 people)

Selection of Cured meats
Olives, nuts and dates
Quality Australian soft and hard cheeses
Mozzarella
GF & non GF crackers, Grissini (GF)

Seasonal Fruit Platter

\$15 per person

A wide selection of sliced seasonal fruit including melon, strawberry's, pineapple, mango, grapes, berries etc

Fresh Seafood Platter

\$100 per person (minimum order of 6 people)
\$90 per person additionally for more than 6 people

Selection of Fresh local prawns
Oysters
Crab
Moreton Bay bugs (GF)



BBQ Menu

'Mates' BBQ

\$40 per person

A range of delicious dips / lavosh / cornichons
Selection of gourmet sausages
Marinated chicken skewers
Selection of salads

'Aussie' BBQ

\$60 per person

A range of delicious dips / lavosh / cornichons
Angus Fillet steak
Fresh local prawns
Gourmet sausages
Selection of salads

Seafood BBQ

\$60 per person

A range of delicious dips / lavosh / cornichons
Tasmanian Salmon steaks
BBQ king prawns
Selection of salads

Salad selection

groups of up to 6: select 2 salads

groups over 6: select 3 salads

Spicy pumpkin and couscous
Beetroot, goats cheese and walnuts
Classic Greek salad
Garden fresh green salad
Creamy aioli potato salad



Canape Menu

Lighthouse Package

\$30 per person

Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)
Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)
Little Chicken Sandwiches with Tarragon & Chives
Tartlets with Goat Curd, Tomato & Basil (veg)
Prawn Zucchini Skewers with Lemon Salt (gf)

Porthole Package

\$40 per person

Crostini with Duck Confit & Cornichons
Little Chicken Sandwiches with Tarragon and Chives
Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs
Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)
Rare Roast Beef Brioche with Horseradish Cream & Cress

-hots-

Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)
Arancini with Pumpkin, Sage and Mozzarella (veg)

Anchor Package

\$55 per person

Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)
Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)
Little Chicken Sandwiches with Tarragon & Chives
Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)
Peking Duck Crepe with Hoisin and Cucumber
Roasted Turkey, Cranberry and Brie Brioche

-hots-

Syrian Spiced Lamb Kofta with Tahini
Beef & Guinness Pies with Tomato Relish
Grilled King Prawn in Pernod & Garlic Butter (gf)