

CATERING & BEVERAGES MENU

CATERING



BBQ MENU

SIT BACK AND ENJOY THE FEAST, WE DO IT ALL FOR YOU!

AUSSIE BBQ - 20pp

BEEF BURGERS WITH LETTUCE,
TOMATO, & CHEESE
THICK BEEF & PORK CHIPLOTA
SAUSAGES
COLESLAW
GARDEN SALAD
FRESH ROLLS

GOURMET BBQ - 29pp

BEEF BURGERS WITH LETTUCE,
TOMATO, & CHEESE
THICK BEEF & PORK CHIPLOTA
SAUSAGES
SATAY CHICKEN KEBABS
CHOICE OF 3 SALADS
FRESH ROLLS

PREMIUM BBQ - 35pp

BEEF BURGERS WITH LETTUCE,
TOMATO, & CHEESE
THICK BEEF & PORK CHIPLOTA
SAUSAGES
SATAY CHICKEN KEBABS
HONEY SOY CHICKEN WINGS
PORTERHOUSE STEAK
CHOICE OF 3 SALADS
FRESH ROLLS

SALADS

COLESLAW
CAESAR
POTATO
GARDEN
GREEK
TABBOULEH
MEDITERRANEAN RICE
ASIAN GLASS NOODLE

Minimum of 16 people required for all menus

All meat and salads are GF. GF bread and rolls available upon request.

All meat (apart from pork) is halal certified. Vegetarian burgers are available.

10.00 per child for sausages in bread with onions.

CATERING



DIY BBQ

50.00 HIRE FEE

WE SUPPLY

BBQ WITH GAS
OIL
BBQ COOKING UTENSILS
PAPER TOWEL
GLOVES & APRON
TRESTLE TABLE WITH TABLECLOTH
SET UP IN AL FRESCO

YOU SUPPLY

ALL MEAT & FOOD
CROCKERY & CUTLERY
SERVING WARE
NAPKINS
CONDIMENTS
CHEF

CATERING



PLATTERS

All platters serve approximately 10 adults

- 55 **Fruit platter:** Seasonal fruit platter that is sliced for easy handling.
- 25 **Mini Muffin platter:** Flavours vary daily from blueberry, apple and cinnamon, chocolate, chocolate chip, and raspberry white chocolate.
- 40 **Sandwich platter:** Various delicious fillings and cut into triangles. 24 triangles per platter.
- 95 **Cheese platter:** Four artisanal cheeses consisting of brie, blu, washed wind and a local speciality cheese served with fresh fruits, lavosh, and breads.
- 95 **Tuscan platter:** Prosciutto, capricola, fontina, provolone, bocconcini cheeses, green olives, char roasted eggplant and capsicum served with breads.
- 75 **Sushi platter:** Nigiri, inari, inside-out futomaki, California rolls, Tokyo rolls served with seaweed salad, wasabi and daikon. 30 pieces
- 65 **Classic platter:** Traditional dolmades, crudities, char roasted capsicum, a trio of seasonal dips served with seasoned pita chips.

Please note that a \$150 minimum spend applies on weekdays and a \$225 minimum spend applies on weekends.

BEVERAGES



ALCOHOLIC

- 7.5 Canadian Club Premium Dry Whiskey - 330ml
- 6.5 Somersby Apple Cider - 330ml
- 7.5 Vodka Cruiser - 275ml

- 8 Stone&Wood Pacific Ale - 330ml
- 7 Mountain Goat Pale Ale - 330ml
- 8 Mountain Goat Steam Ale - 330ml
- 8 Sample Pale Ale - 330ml
- 8 Sample Gold Ale - 330ml
- 7 Cricketers Arms Spearhead Pale Ale - 330ml

- 8 Sample Lager - 330ml
- 7 Cricketers Arms Keepers Lager - 330ml
- 7.5 Asahi Super Dry - 330ml
- 7.5 Peroni Nastro Azzurro - 330ml
- 6.5 Carlton Draught - 375ml
- 6 Peroni Leggera - 330ml

- 7.5 Brown Brothers King Valley Prosecco 187ml
- 7.5 Wolf Blass Chardonnay 187ml
- 7.5 Richland Black Pinot Grigio 187ml
- 7.5 Yellowtail Merlot 187ml

TAB OR CASH BAR // NO BYO

**NO ALCOHOL IS ALLOWED ON GOLF COURSE, MINI GOLF COURSE, OR
DRIVING RANGE**

BEVERAGES



NON - ALCOHOLIC

Hot Drinks:

- 3.8 Regular Coffee
- 5 Large Coffee
- 3 Tea
- 3 Hot Chocolate

Cold Drinks:

- 3.2 Water - 600ml
- 4.5 Water - 750ml
- 4 Sparkling Water - 600ml
- 4 Various Soft Drinks - 375mL
(Pepsi, Pepsi Max, Solo, Mountain Dew, Creamy Soda, Sunkist)
- 5.2 Various Gatorade - 600ml
- 3.9 Spring Valley Juice - 390ml
- 4.5 Nestle Iced Tea
- 4 Various Schweppes Agrum Blends - 300ml

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