



AMBROSIA

CATERING & EVENT HIRE

*Sun, Sea
& Gourmet Delivered*

CURATED GOURMET BOXES
DELIVERED STRAIGHT TO YOUR BOAT



Boat catering ready to enjoy!



Ambrosia Charter Boat Boxes



- ✦ **Charter Boat Boxes** - Premium, chef-curated treats for luxury cruises.
- ✦ **Ambrosia Boxes** - Crowd-pleasing favourites for casual groups.
- ✦ **Specialty Curated Boxes** - Themed options for parties, birthdays, or corporate events.
- ✦ **Boat-friendly Dining Options** - With an onboard chef and professional service team taking care of everything.

Why Choose Ambrosia?

- ✦ **Fresh & Seasonal**
Menus crafted with the finest seasonal ingredients, designed to travel well on the water.
- ✦ **Fully Customisable**
Tailored menus and service options to suit your group size, preferences, and occasion.
- ✦ **Boat-Friendly & Sustainable**
Food delivered in biodegradable boxes with eco-friendly serviceware for a smooth, guilt-free experience.
- ✦ **Stress-Free Experience**
From delivery and setup to cleanup, we manage every detail.
- ✦ **Memorable Events**
Stylish, high-quality catering that turns your boat charter into an unforgettable celebration.
- ✦ **Trusted Professionals** - Experienced in corporate, private, and special events on water.

DELIVERED DIRECTLY TO YOUR BOAT, READY TO ENJOY.

FREMANTLE, BARRACK ST PERTH, MENDES ST SOUTH PERTH & HILLARYS * delivery fees apply

Book your
boat catering
today!



AMBROSIA
CATERING & EVENT HIRE

☎ 9591 3666

✉ info@ambrosiacatering.com.au

🌐 www.ambrosiacatering.com.au

📍 13 MacKinnon Street, Rockingham WA 6168



Canapés



BUTCHER

- Beef carpaccio on wheat bread crouton, fermented cucumber, parmesan cream | 5.5
- Chicken lollipops rolled in sticky bbq tabasco sauce, sour cream & chives | 5.5
- Kipfler potato wrapped in hickory smoked bacon, HP sauce | gf, df 5.5
- BBQ smoked chicken drumettes, chives, peri peri sauce | gf, df 5.5
- Crumbed nduja and tomato arancini ball, saffron aioli | 5.5
- Wagyu beef sausage roll, Gentleman's relish | 5.5
- Duck spring rolls, hoisin dipping sauce | 6
- Pork & pistachio, prune, lemon myrtle, rocket | gf, df 6
- Tartlet with braised brisket, olive oil potato puree, cheddar cheese top | 6
- Sourdough bruschetta with smoked chicken, tomato, basil pesto | df 6
- Duck rilette, orange marmalade, native dukkah | gf, df 6.6
- Quail breast drunk on orange and thyme, beetroot crisp, creme fraiche | gf 5.5
- Pulled beef empanada, smashed avocado salsa, habanero sauce | 7.5
- Pulled brisket brioche slider, Maplefern chilli sauce, kale slaw | 8

FISHMONGER

- Prawn cigar spring roll, sticky soy & ginger broth dip | 5.5
- Shucked oyster, lemon myrtle, shallot vinegar | gf, df 5.5
- Katiffi wrapped tiger prawn, ouzo aioli | 6
- King fish tartare on prawn cracker, green onion, young ginger mayo | gf, df 5.5
- Abrolhos Island ballot saucer scallop, finger lime, basil vinaigrette | gf, df 5.5
- Blue swimmer crab & limoncello arancini, dill green sauce | 5.5
- Hot smoked salmon, yuzu glazed, black sticky rice, wakame, sesame | gf, df 6.6
- Shark Bay prawn po'boy, mini baguette, lettuce, spicy mayo | df 9
- Western Australian crayfish brioche slider, lettuce, preserved lemon ranch sauce | 10

Vegetarian | v
Gluten Free | gf
Dairy Free | df

We recommend 3–4 canapés per person per hour. All canapés include napkins. Minimum order applies. Additional serving ware and staff are available on request and may attract extra charges – we're happy to chat through the best options for your event



Canapés



GREENGROCER

- Mini bruschetta with crushed garden peas, ricotta & peppermint gum | v 5.5
- Vine ripened tomato caprese, basil, mozzarella & muddled olives | gf, v 5.5
- Tartlet of green heritage tomato, semolina wafer, soft sheep milk feta | v 6
- Almond flour battered broccolini chips, cheddar cheese drizzle | gf, v 7
- Zucchini flower stuffed, almond & native oregano labneh, saffron mayo | v 7.7
- Tempura pumpkin stick, spiced honey dipping sauce | df, v 6
- Wheat bread crostini, La Delizia Latticini stracciatella, sea asparagus | v 5.5
- Zatar rubbed flatbread, hummus, feta, pine nut | v 5.5
- Polenta bites with bush tomato marmalade | gf, v 5.5
- Ricotta & honey tart, pistachio crumbles | v 5.5
- Baked polenta, red onion marmalade, curd, rosella flowers | gf, v 6

PATISSERIE

- Finger lime brulee tart | 5.5
- Red velvet cup cake | 5.5
- Profiterole, vanilla crème chocolate coating | 5.5
- Caramel slice, orange glaze | 5.5
- Mini lemon myrtle meringue pie | 5.5
- Petite donuts | 5.5
- Cherry & coconut slice | 5.5
- Passionfruit & boya nut trifle cup | 5.5
- Spanish churros donuts, cinnamon sugar, chocolate dipping sauce | 5.5
- Carrot & walnut cake slice | 5.5

Cambray Cheese Platter | v +82
Suitable for 8 people

Selection of artisan, crisp bread, crackers, lavosh
Camembert, orange marmalade
Farmhouse gold, dates
Blackwood blue, quince paste
Fresh seasonal fruit

Vegetarian | v
Gluten Free | gf
Dairy Free | df

We recommend 3–4 canapés per person per hour. All canapés include napkins. Minimum order applies. Additional serving ware and staff are available on request and may attract extra charges – we're happy to chat through the best options for your event



Substantial Canapés



Butcher

- Pulled beef empanada, smashed avocado salsa, habanero sauce | 7.5
- Pulled brisket brioche slider, Maplefern chilli sauce, kale slaw | 8
- Pork Belly Banh Mi, pate, coriander, pickled vegetables | 8
- Chicken jumbo spring roll, bbq hoisin | 7.5
- Chicken fajita, guacamole, shredded lettuce, refried beans, coriander | gf, df 8
- Butter milk chicken waffle burger, maple bacon jam, slaw | 8
- Korean chicken bao, yang yum sauce, pickled slaw, kewpie mayo | 7.5

Fishmonger

- Shark Bay prawn po'boy, mini baguette, lettuce, spicy mayo | df 9
- Western Australian crayfish brioche slider, lettuce, preserved lemon ranch sauce | 10
- Battered tempura sand whiting fish & chips, lemon myrtle & dill tartare, lemon wedge | 9
- Scallop dumplings (2), green chilli soy | df 9.5
- Black sesame seed crusted Tuna saku bao, wakame, soy caramel, lettuce | df 8.5

Greengrocer

- Bao bun with pulled jack fruit, pickled slaw, kewpie mayo | df, v 7.5
- Chilli sing carne burrito, tomato salsa, brown rice, parsley | gf, df, v 7.5
- Vegetarian jumbo spring roll, nam jim | v 7.5
- Lebanese pita, hummus, chunky tabouli, | df, v 7.5

Vegetarian | v
Gluten Free | gf
Dairy Free | df

We recommend 2-3 canapés per person per hour. All canapés include napkins. Minimum order applies. Additional serving ware and staff are available on request and may attract extra charges – we're happy to chat through the best options for your event



Charter Boat Boxes

WA SEAFOOD BOX | 605

SERVES 10

Albany Akoya oysters & Shark Bay scallops chilled aioli & lemon myrtle | gf, df

Exmouth whole prawns, chipotle sauce | gf, df

WA cray & salt bush mayo, brioche roll

House hot-smoked king fish on buckwheat blini, capers & crème fraîche

Blue swimmer crab tartlet, Davidson plum & chives

Artisan bread and cultured butter

IMPERIAL SUSHI AND SASHIMI BOX | 605

SERVES 10

Sashimi of fresh local caught fish - snapper, tuna, kingfish | gf, df

Sushi - avocado, teriyaki chicken, prawn tempura | df

Nigiri - octopus, prawn, salmon, katsu chicken

Rice paper roll, tuna, satay chicken, tamago | gf, df

Seaweed salad and edamame cups | v, gf, df

served with soy sauce, wasabi, pickled ginger

MEDITERRANEAN TAPAS BOX | 495

SERVES 10

Char-grilled octopus salad with lemon and native oregano | gf, df

Marinated Fremantle sardines with caperberries | gf, df

Blue swimmer crab sliders with ouzo citrus mayo

Marinated olives, lemon myrtle, dolmades, falafel | v

Couscous and roasted vegetable salad cups | v, df

Roasted red pepper and feta dip with pita crisps | v

Vegetarian | v
Gluten Free | gf
Dairy Free | df

Boxes include biodegradable plates, cutlery/napkin sets.
Supplied in biodegradable boxes,
This option is supplied without service staff. Delivery charges apply.



Charter Boat Boxes



CONTINENTAL PICNIC BOX | 420

SERVES 10

Shaved salumi, jamon serrano, chorizo, coppa, mortadella | gf, df
Antipasto vegetables, artichokes, olives, semi-dried tomato | df, v, gf
Hummus dip, lavosh, seeded crackers | df, v, gf
Seasonal fruit cluster, grapes, cherries, figs | df, v, gf
Ciabatta rolls with butter | v

PLANT BASED PICNIC BOX | 385

SERVES 10

Charred vegetable skewers, balsamic glaze | gf, v, df
Quinoa tabbouleh cups, coconut labneh | gf, v, df
Falafel bites with tahini, peanut sauce | gf, v, df
Vegan cheese with nut crackers | v, df
Pita wedges and guacamole dip | v, f
Marinated olives, lemon myrtle | gf, v, df

CHEESE AND WINE PAIRING BOX | 440

SERVES 10

Cambray cheese company cheeses, camembert, aged cheddar, blue | gf
Quince paste | df, gf, v
Dried figs, muscatels | df, gf, v
Honeycomb, walnuts | gf, df
Lavosh seeded crackers | v

Vegetarian | v
Gluten Free | gf
Dairy Free | df

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Charter Boat Boxes



DECADENT CHOCOLATE LOVERS BOX | 330

SERVES 10

Ambrosia brownies, chocolate ganache, edible flowers | v

Chocolate dipped strawberries | v, gf

Mini chocolate mousse cups

Cocoa-dusted chocolate truffles

PETTIT FOURS AND PASTRIES BOX | 350

SERVES 10

Macarons; pistachio, raspberry, chocolate | v

Eclairs filled with creme patissière

Mini fruit tartlets | v

Madelines | v

TROPICAL INDULGENCE BOX | 360

SERVES 10

Coconut pannacotta cups with passionfruit | v, gf, df

Mango and white chocolate cheesecake bites | v

Fresh pineapple and dragon fruit slices | v, df, gf

Coconut macaroons | v, gf



Ambrosia Boxes



WRAPS & SANDWICHES | 55

BAGELS & PANINIS | 70

20 pieces/10 serves

Select Two

Leg ham, seeded mustard, cheddar, salad

Shaved roast beef, onion relish, salad | df

Pulled chicken, salt bush mayo, salad | df

BLT, smoked bacon, tomato & lettuce salad | df

Chicken katsu, Kunze pickled vegetables, salad

Classic continental, shaved salami, tomato tapenade, salad | df

Avocado, tomato, Cambray feta, salad | v

Golden beetroot, hummus & flax seed, salad | df, v

GREENGROCER | 95

Suitable for 20 people

Select One

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf, v

Caesar salad, lemon myrtle mayo, shaved parmesan

Kale & green apple slaw, green onion sour cream dressing | gf, v

Potato salad, bacon bites, spring onion, spinach, Kakadu plum mayo | gf

Cracked farro, falafel, orange crisps, almonds, tahini cheese | v

Classic Greek salad | gf, v

SAUSAGE ROLLS | 110

20 pieces/20 serves

Select One

Wagyu beef sausage roll, Gentleman's relish

Timberhill pork & fennel sausage roll, apple chutney

Lamb merguez sausage roll, bush tomato relish

Zucchini & sweet corn sausage roll, herb bearnaise | v

Vegetarian | v
Gluten Free | gf
Dairy Free | df

Boxes include biodegradable plates, cutlery/napkin sets.
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Minimum numbers apply
Delivery charges apply.



Ambrosia Boxes



MINI QUICHES | 88

20 pieces/20 serves

Select Two

Leg ham, caramelised onion, mozzarella

Tomato, basil, parmesan | v

Leek, rosella, ricotta | v

Asparagus, salt bush, pecorino | v

Mushroom, thyme, feta | v, df

ARANCINI | 110

20 pieces/20 serves

Select One

Crumbed nduja & tomato arancini, saffron aioli

Blue swimmer crab & limoncello arancini, dill green sauce | df

Melody of mushroom & thyme arancini, herb hollandaise | v

Braised leek & comte arancini, confit garlic mayo | v, df

Pumpkin & scamorza mozzarella arancini, almond pesto | v

SLIDERS | 165

20 pieces/20 serves

Select One

Pulled brisket slider, Maplefern chilli sauce, kale slaw

Classic beef cheeseburger, cheese, pickles, red onion, mustard

Falafel slider, tomato, red onion, parsley, hummus | v

Grilled chicken tenderloin slider, iceberg lettuce, guacamole

ASSORTED RICE PAPER ROLLS | 110

40 pieces/20 serves

Condiments included peanut & chili sambal, fresh ginger & soy

ASSORTED SUSHI | 110

40 pieces/20 serves

Condiments included kewpie mayo, soy sauce, wasabi, pickled ginger

Vegetarian | v
Gluten Free | gf
Dairy Free | df

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Ambrosia Boxes



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ASSORTED JUMBO COOKIES | 65
20 pieces/20 serves

SWEET TREATS | 110
20 pieces/20 serves

Select Two

Carrot & walnut cake slice | v

Berry friand | gf, v

Profiterole, vanilla crème, chocolate coating | v

Red velvet mini cake | v

Cherry & coconut slice | v

Ambrosia brownie | gf, v

Finger lime brulee tart

Caramel slice, orange glaze | v

Mini lemon myrtle meringue pie | v

Spanish churros donuts, cinnamon sugar | v

Petite donuts | v

CAMBRAY CHEESE | 80

Suitable for 8 people

Selection of artisan, crisp bread, crackers, lavosh | v

Camembert, orange marmalade | v

Farmhouse gold, dates | v

Blackwood blue, quince paste | v

Fresh seasonal fruit | gf, df, v

CHARCUTERIE | 105

Suitable for 8 people

Selection of artisan, crisp bread, crackers, lavosh | v

Salumi's meats – prosciutto, coppa, cacciatore, chorizo | gf, df

Pickled & raw vegetable crudites with house made dips | gf, v

Fresh seasonal fruit & fruit paste | gf, df, v

Local marinated olives | gf, df, v

Dried fruit & nuts

Vegetarian | v
Gluten Free | gf
Dairy Free | df

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Delivery charges apply.





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Ambrosia Boxes

MUFFINS | 110

20 pieces/20 serves

Select Two

Chocolate chip | v

Orange & poppy seed | v

Apple & almond | v

Savoury muffin | v

CUPS | 88

20 pieces/20 serves

Select One

Greek yoghurt with seasonal fruit puree, puff rice granola | gf, v

Seasonal fruit salad, smoked almond crumble | gf, df, v

Chia pudding, banana, chocolate ganache | v

BREAKFAST BAGELS | 155

40 pieces/20 serves

Select Two

Smoked salmon & dill crème fraiche

Avocado, flax seed & rocket | v

Tomato, basil & feta spread | v

CROISSANTS | 88

20 pieces/20 serves

Select Two

Plain

Pain au chocolat

Almond

Leg ham, cheese

Tomato, cheese

WHOLE FRUIT | 66

20 pieces

Seasonal whole fresh fruit

SLICED FRUIT | 155

Suitable for 20 people

Seasonal sliced fresh fruit

Vegetarian | v
Gluten Free | gf
Dairy Free | df

Boxes include biodegradable plates, cutlery/napkin sets.
Supplied in biodegradable boxes,
This option is supplied without service staff.
Minimum numbers apply
Delivery charges apply.



Build Your Own Grazing Box



AMBROSIA
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SAVOURY

- Leg ham, caramelised onion, mozzarella mini quiche | +4.4
- Tomato, basil, parmesan mini quiche | v +4.4
- Leek, rosella, ricotta mini quiche | v +4.4
- Asparagus, salt bush, pecorino mini quiche | v +4.4
- Mushroom, thyme, feta mini quiche | v +4.4
- Smoked salmon & dill crème fraiche bagel | +7.5
- Avocado, flax seed & rocket bagel | v +7.5
- Tomato, basil & feta spread bagel | v +7.5
- Selection of artisan, crisp bread, crackers, lavosh | v +3.3
- Camembert Cambray cheese, orange marmalade | v +5.5
- Farmhouse gold Cambray cheese, dates | v +5.5
- Blackwood blue Cambray cheese, quince paste | v +5.5
- Salumi's meats – prosciutto, coppa, cacciatore, chorizo | gf, df +7.5
- Pickled & raw vegetable crudites with house made dips | gf, v +5.5
- Local marinated olives | gf, df, v +3.3
- Smoked Salmon 200g & cream cheese | +16.5
- Dried fruit & nuts | +4.4
- Greek yoghurt 170ml | +4.4
- Savoury condiments - cream cheese, french onion, pate | +4.4

PÂTISSERIE

- Berry friand | gf, v +5.5
- Ambrosia brownie | gf, v +5.5
- Finger lime brulee tart | +5.5
- Carrot & walnut cake slice | v +5.5
- Caramel slice, orange glaze | v +5.5
- Profiterole, vanilla crème, chocolate coating | v +5.5
- Spanish churros donuts, cinnamon sugar | v +5.5
- Orange & poppy seed muffin | v +5.5
- Apple & almond muffin | v +5.5
- Banana bread & butter | v +5.5
- Savoury muffin | v +5.5
- Petite donut | v +5.5
- Plain croissant | +4.4
- Pain au chocolat croissant | +4.4
- Almond croissant | +4.4
- Leg ham, cheese croissant | +4.4
- Tomato, cheese croissant | +4.4
- Mini pancakes | +4.4
- Seasonal sliced fresh fruit | +7.5
- Greek yoghurt with seasonal fruit puree, puff rice granola cup | v +4.4
- Seasonal fruit salad, smoked almond crumble cup | gf, df, v +4.4
- Chia pudding, banana, chocolate ganache cup | v +4.4
- Sweet condiments - strawberry jam, marmalade, nutella, peanut butter | +3.3

Each item is priced per piece/serve, per person. Orders are supplied in biodegradable boxes with serving ware included. Service staff are not provided. Minimum order and delivery fee apply. Additional serving ware and staff are available on request and may attract extra charges – we're happy to discuss the best options for your event.

Vegetarian | v
Gluten Free | gf
Dairy Free | df



Charter Boat Boxes

WA SEAFOOD BOX | 605

SERVES 10

Albany Akoya oysters & Shark Bay scallops chilled aioli & lemon myrtle | gf, df

Exmouth whole prawns, chipotle sauce | gf, df

WA cray & salt bush mayo, brioche roll

House hot-smoked king fish on buckwheat blini, capers & crème fraîche

Blue swimmer crab tartlet, Davidson plum & chives

Artisan bread and cultured butter

IMPERIAL SUSHI AND SASHIMI BOX | 605

SERVES 10

Sashimi of fresh local caught fish - snapper, tuna, kingfish | gf, df

Sushi - avocado, teriyaki chicken, prawn tempura | df

Nigiri - octopus, prawn, salmon, katsu chicken

Rice paper roll, tuna, satay chicken, tamago | gf, df

Seaweed salad and edamame cups | v, gf, df

served with soy sauce, wasabi, pickled ginger

MEDITERRANEAN TAPAS BOX | 495

SERVES 10

Char-grilled octopus salad with lemon and native oregano | gf, df

Marinated Fremantle sardines with caperberries | gf, df

Blue swimmer crab sliders with ouzo citrus mayo

Marinated olives, lemon myrtle, dolmades, falafel | v

Couscous and roasted vegetable salad cups | v, df

Roasted red pepper and feta dip with pita crisps | v

2026
Vegetarian | v
Gluten Free | gf
Dairy Free | df

Boxes include biodegradable plates, cutlery/napkin sets.
Supplied in biodegradable boxes,
This option is supplied without service staff. Delivery charges apply.



Charter Boat Boxes



CONTINENTAL PICNIC BOX | 420

SERVES 10

Shaved salumi, jamon serrano, chorizo, coppa, mortadella | gf, df
Antipasto vegetables, artichokes, olives, semi-dried tomato | df, v, gf
Hummus dip, lavosh, seeded crackers | df, v, gf
Seasonal fruit cluster, grapes, cherries, figs | df, v, gf
Ciabatta rolls with butter | v

PLANT BASED PICNIC BOX | 385

SERVES 10

Charred vegetable skewers, balsamic glaze | gf, v, df
Quinoa tabbouleh cups, coconut labneh | gf, v, df
Falafel bites with tahini, peanut sauce | gf, v, df
Vegan cheese with nut crackers | v, df
Pita wedges and guacamole dip | v, f
Marinated olives, lemon myrtle | gf, v, df

CHEESE AND WINE PAIRING BOX | 440

SERVES 10

Cambray cheese company cheeses, camembert, aged cheddar, blue | gf
Quince paste | df, gf, v
Dried figs, muscatels | df, gf, v
Honeycomb, walnuts | gf, df
Lavosh seeded crackers | v

Vegetarian | v
Gluten Free | gf
Dairy Free | df

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This option is supplied without service staff. Delivery charges apply.



Charter Boat Boxes



DECADENT CHOCOLATE LOVERS BOX | 330

SERVES 10

Ambrosia brownies, chocolate ganache, edible flowers | v

Chocolate dipped strawberries | v, gf

Mini chocolate mousse cups

Cocoa-dusted chocolate truffles

PETTIT FOURS AND PASTRIES BOX | 350

SERVES 10

Macarons; pistachio, raspberry, chocolate | v

Eclairs filled with creme patissière

Mini fruit tartlets | v

Madelines | v

TROPICAL INDULGENCE BOX | 360

SERVES 10

Coconut pannacotta cups with passionfruit | v, gf, df

Mango and white chocolate cheesecake bites | v

Fresh pineapple and dragon fruit slices | v, df, gf

Coconut macaroons | v, gf



Grill & Chill Onboard Barbeque

Signature BBQ | 44

2x sausages or skewers, 2x hot greengrocer, 2x cold greengrocer

Abundance BBQ | 60

2x sausages or skewers, 1x burger, 3x hot greengrocer, 3x cold greengrocer

Dinner rolls, butter | v

SAUSAGES

Includes BBQ onions & condiments

Beef & onion | gf, df
Pork & fennel | gf, df
chicken & sage | gf, df
Spanish chorizo | gf, df
Lamb merguez | gf, df

Additional sausage option | +10

SKEWERS

Angus Beef

Pepper berry rub | gf, df
Garlic & rosemary | gf, df
Bush tomato relish | gf, df

Chicken Tenderloin

Native lemongrass, peanut sauce | gf, df
Southern style buffalo sauce | gf, df
Thyme & lemon gum leaf rub | gf, df

Local Whole Prawns

Young ginger & chili | gf, df
Finger lime & parsley Verde | gf, df

From the Garden

Corn cobb, zucchini, cherry tomato, capsicum, mushroom | gf, df, v

Additional skewer option | +10

Vegetarian | v
Gluten Free | gf
Dairy Free | df

This menu is available as a fully staffed option.
Minimum guest numbers apply.
Serving ware and staff can be arranged on request, with additional charges.
We'd be happy to discuss options to best suit your event.



Grill & Chill Onboard Barbeque

HOT GREENGROCER

Duck fat potatoes, garlic, rosemary | gf, df
Steamed new potatoes, cultured butter, Ollson's sea salt | gf
Cous cous, pumpkin, sultanas, smoked almonds, Davidson plum vinaigrette | df
Quinoa, green bean, red onion, Tuscan cabbage, citrus dressing | df
Buttered corn on the cobb, smoked paprika dust | gf

Additional hot greengrocer option | +9

COLD GREENGROCER

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf
Caesar salad, lemon myrtle mayo, shaved parmesan
Kale and green apple slaw, green onion sour cream dressing | gf
Potato salad, bacon bites, spring onion, spinach, Kakadu plum mayo | gf
Cracked farro, falafel, orange crisps, almonds, tahini cheese
Classic Greek salad | gf

Additional cold greengrocer option | +7.5

BURGERS

Served on potato bun

Black angus patty, red onion, pickle, mustard, cheddar cheese
Chicken tenderloins, avocado, tomato, lettuce, lemon myrtle mayo | df
Pork eye fillet, kale slaw, Davidson plum ranch sauce | df
Swiss brown field mushroom, halloumi cheese, bush tomato relish, chicory leaves

Additional burger option +19

Vegetarian | v
Gluten Free | gf
Dairy Free | df

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