



FOODZ BY M.L.

Sample BBQ Menu's

BBQ 1 @ 52.00pp –1 Canapé, 3 Grill & 3 Salads & 1 Sweet
BBQ 2 @62.00pp –1 Canapé, 3 Grill, 3 Salads, 1 seafood platter & 1 Sweet
plus Chef @ \$250 plus wait staff as required @ \$250
Minimum 20 guests

Canapés

Mezze Platter to Graze on
Selection of Cured Meats, Home Made Hommos, Pesto Dips
Olives & Marinated Vegetables
With Turkish Toast



From the Grill

Select 3

Sesame Crusted Salmon Tiles with ginger glaze
Selection of Gourmet Chipolatas
Moroccan Spiced Chicken Skewers with Lemon & Mint Yoghurt
Petit Bacon Wrapped mignons
Warm Coriander & Ginger Prawns Cutlets Cooked on the Grill
Lamb Fillet Kebabs with Rosemary, Lemon & Garlic
New Cut Steak with Red Wine & Mustard Marinade
Tandoori Lamb Cutlets
Lemon & Dill Marinated Fish Parcels
Teriyaki Chicken Skewers with Satay Sauce
Moroccan Spiced Chicken Skewers with Lemon & Mint Yoghurt
Country Beef & Herb Sausages with Tom Relish & Onions
Thai Style Marinated Octopus
Tandoori Lamb Cutlet with Mint & Yoghurt Dressing
Pesto & Rosemary Lamb Cutlet
Asian Infused Atlantic Salmon Fillet
Tiny Beef Chipolatas wrapped in Bacon
Warm Coriander & Ginger Prawns Cutlets Cooked on the Grill
New York Cut Sirloin
Prawn Kebabs with Chilli & Saffron Butter
Seared Grain fed Eye fillet with Bearnaise & Mustard

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All meats served with sauces to compliment
Plus Gourmet Bread basket & Butter



Salads

Select 3

Thai Crunchy Veggie Salad with Sweet Soy Dressing & Almonds
Warm Kipfler Potato Salad with Lemon & Chive Dressing
Greek Salad of Feta Batons, Olives, Tomatoes, & Cucumber
Wild Rocket Salad with Shaved Parmesan, Fresh Pear & Balsamic Dressing
Caesar Salad with Crisp Pancetta & Creamy Dressing
Crunchy Thai Vegetable Salad with Sesame,
Lime & Chilli Dressing
Baby Beet, Goats Curd & Baby Spinach Salad
Herb Potato Salad with Mustard Seed Dressing
Roasted Sweet Potato, English Spinach, & Pine Nut Salad & Sweet Soy
Rocket, Fresh Shaved Pear, parmesan & Balsamic Dressing
Mixed Salad leaves, with Feta, Olive & Oven Roasted Tomatoes
Mango, Avocado & Prawns Salad with Mustard seed Dressing
Wild Rocket with Shaved Parmesan & Semi Dried Tomatoes
Hokkien Noodle & Stir Fried Vegetable Salad with Peanut Dressing
Poached Pear & Goats Cheese Croutons Tossed Through English Spinach
Warm Kipfler Potato Salad with Lime, Mustard & Dill Dressing
Traditional Greek with Feta Batons, Vine Ripened tomatoes,
Cucumber & Griffith Olives
Char Grilled vegetable Salad with Rosemary & Balsamic Glaze
Shaved Fennel, Orange & Watercress with Mustard seed dressing



Dessert

Selection of Frivolities
Or Farm House cheese & Fruit Selection



Seafood Platter Addition

Crystal Bay Prawns with Mango & Basil Sauce & Traditional Seafood sauce
Freshly Shucked Oysters with Lemon & Lime Wedges
Morton Bay Bugs & Char Grilled Chilli Jam Octopus

PLEASE NOTE

Dock hire fee of \$220 applies to ALL bookings and includes use of the dock area and one EastSail staff member for up to 2 hours (up to 30 people). Additional staff and fees apply for groups greater than 30 people or additional time. Tables and chairs can be hired - \$5 pp up to 40 guests, \$11 pp 41 – 120 guests. Linen available for an additional fee. BYO drinks, or order through CBD Cellars – see drinks order form.

Marquee - The dock area is not under cover. Marquees can be reserved in case of inclement weather at a non-refundable fee of \$350 each and erected for an additional \$350 each. Each marquee can accommodate 50 people standing or 25-30 people seating.