



Highlander



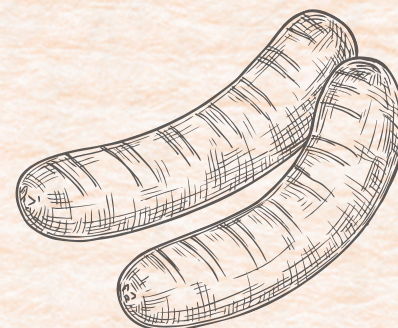
FOOD MENU

BUFFET BBQ OPTIONS

BBQ STAPLES:

\$20 per person

*Plain beef sausages, Plain beef Patties
Buns, onion, cheese & sauces*



BBQ SPREAD 1:

\$40 per person

*Mix of gourmet sausages
Marinated garlic teriyaki chicken thighs
Gourmet garden salad
Creamy classic home-made potato salad
Bread rolls, spreads & sauces*

****Add: Honey garlic glazed salmon fillets (=\$50pp)**



BBQ SPREAD 2:

\$55 per person

*Local rump steak with post marinade
Rosemary lamb / angus beef / Italian pork sausages
Garlic teriyaki chicken thighs
Avocado mixed gourmet garden salad
Creamy classic home-made potato salad
Bread rolls, spreads & sauces*

****Upgrade to eye fillet steak (=\$60pp)**



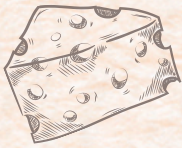


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FOOD MENU

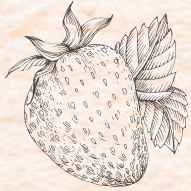
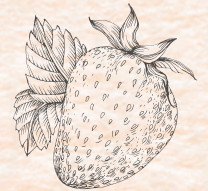
PLATTERS



CHEESE PLATTER:

\$185 | \$333

A selection of gourmet cheeses, fig-nut crackers, water crackers, walnuts, blueberries, strawberries, and dried apricots



CHEESE & CHARCUTERIE PLATTER:

\$225 | \$405

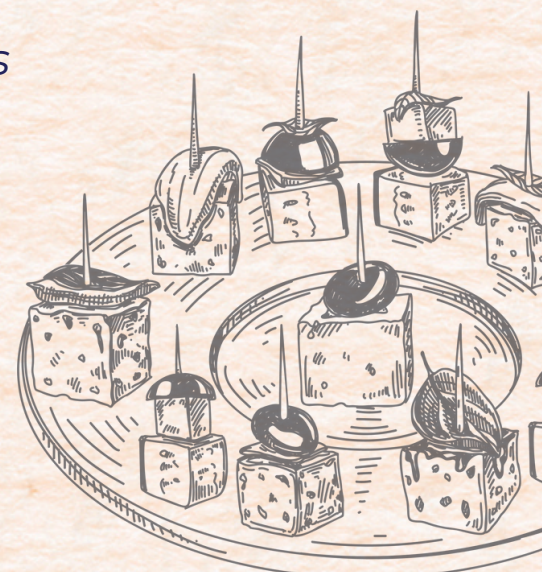
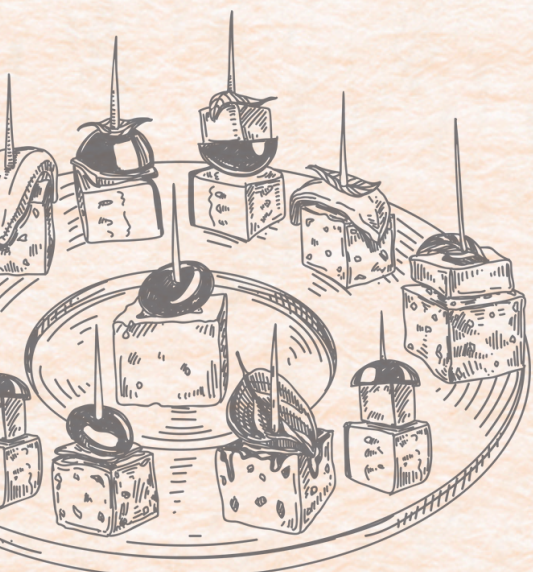
An assortment of Australian cheeses, creamy hummus dip, beetroot dip, tahini dip, selection of cured and deli meats, fig-nut crackers, water crackers, selection of fresh & dried fruit and walnuts



FRUIT PLATTER:

\$105 | \$195

A combination of the freshest in season fruits sourced locally





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PLATTERS

SWEET TREAT:

\$89 | \$160

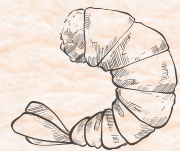
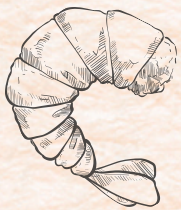
*An assortment of muffins, brownies,
and gourmet indulgent bars*



MIXED SEAFOOD PLATTER:

\$185 | \$295

*Peeled prawns (15/30|pieces)
Sydney rock oysters (18/30peices)
Smoked salmon
Cocktail sauce, garnish & lemons*



PRAWN PLATTER:

\$130 | \$220

*Tiger prawns farmed fresh off the Queensland
coast, cooked perfect to peel & eat
Cocktail sauce, garnish & lemons*



NOTE:

*Platters ordered without a BBQ menu require
a minimum spend of \$400 and incur a delivery fee of \$60.00*

Public holiday surcharge of+ 20% applies on all catering orders.