

## HAMPTONS PLATTERS & BBQ

### GRAZING PLATTERS

#### **Mediterranean - \$200**

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V

#### **Cured Meats - \$250**

Salami, prosciutto and melon, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions

#### **Fromage - \$250**

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

#### **Fruit - \$150**

Selection of in season fresh fruit

**Each Platter serves approximately 10-15 guests**

### BBQ MENU

#### **SAILORS BBQ - \$45**

1 X BBQ dish  
1 X Veg dish  
1 X Salad

#### **CAPTAINS BBQ - \$65**

2 X BBQ dish  
1 X Veg dish  
2 X Salad



## BBQ MENU SELECTION

Grilled market fish, papaya, coconut lime chili, GF  
Beef sliders, American cheese, pickles  
BBQ chorizo, hummus, pomegranate GF  
BBQ Chicken, smoked tomato tarragon vinaigrette GF  
Lamb skewers, chimichurri sauce GF  
Pork and fennel sausages GF  
Miso salmon, pickled ginger, sesame cucumber GF  
Vegan burger, kale slaw, cauliflower, hummus VE

## SALAD MENU SELECTION

Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate,  
toasted fennel seeds, almond flakes and tahini yoghurt dressing - GF  
Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing - GF  
Quinoa, mint, tomato, lemon oil, tabouli  
Smoked trout, new potatoes, sour cream, chives - GF  
Chermoula potato salad with crispy chorizo, sweet corn, olives - GF  
Super greens, tamari seeds; broccolini, beans,  
preserved lemon and herb labneh - GF

## VEGETARIAN MENU SELECTION

Grilled corn, manchego cheese, smoked paprika  
Charred broccolini, mint and almonds  
Haloumi, parsley lemon caper chili salad  
Roasted root vegetables, salsa verde

