



# CATERING

## **Silver BBQ Menu | \$20pp**

Traditional beef sausages, Tossed garden salad, Fresh Bread Rolls, BBQ onions, Variety of sauces

---

## **Kondor Signature Grazing Platter | \$25pp**

Cured sliced meats, Assorted cheeses, Fresh dips, Bread, Crackers, Fresh fruits, Chocolates & Nuts

---

## **Gold BBQ Menu | \$35pp**

Wraps Platter, Gourmet Beef Patties, Cheese, Pickles, Selection of Gourmet Burger Toppings & Spreads, Tossed Garden Salad, Fresh Bread Rolls & Fresh Fruit Skewers

---

## **Classic Harbour Menu - \$30pp**

- Mini assorted pizzas to include Meat Lovers / Vego Supreme
  - Mini pork sausage rolls, piccalilli relish (Spinach & feta rolls available for vegetarian)
  - Assorted sourdough sandwiches - double smoked ham & Swiss cheese / roast vegetables ricotta pesto
  - Greek or Caesar Salad
  - Fruit platter
- 

## **Premium Harbour Menu - \$40pp**

- Mini assorted pizzas to include Meat Lovers / Vego Supreme
- Mini pork sausage rolls, piccalilli relish (Spinach & feta rolls available for vegetarian)
- King prawn platter, seafood sauce, lemons (2pp)
- Assorted sourdough sandwiches - double smoked ham & Swiss cheese/ roast vegetables ricotta pesto
- Greek or Caesar Salad
- Fruit platter
- Chocolate brownies & berries



### **Luxury Harbour Menu - \$60pp**

- Continental platter of herbed chicken breast, buffalo mozzarella, heirloom tomato & avocado. Served with pesto & grissini
- Charcuterie platter of artisan cured meats, olives, semi dried tomatoes, Quinoa, roast cauliflower, Persian feta, pomegranate, pine nut salad
- Seafood platter - king prawns, smoked salmon, balmain bugs & oysters; seafood sauce, lemons (1 prawn/ 1 slice salmon/ 1 oyster/ ½ bug)
- Chocolate raspberry brownies
- Mini loaded donuts
- Fruit platter, biscoff dipping sauce

### **BYO | FREE**

Bring all your own food free of charge to save on costs. Our customer service team will be there to help you with the planning the whole way through

### **Catering Policy for Large Groups**

If your charter has 40 or more guests, we ask that you either:

- Choose from one of our non-BBQ catering options, or;
- Bring along your own pre-prepared food/catering (platters, trays, etc.).

For safety and smooth service, BBQ use isn't available for groups of this size.