

PLATTERS

Cheese Board

2 cheeses \$65 *or* 3 cheeses \$75

Mixed marinated olives

Assortment of house dips (GF*)

Salted nuts

Pickles

Lavosh crackers

Wild breads

Seasonal fruit

Asian

\$69

Chicken karaage (GF*)

Spiced calamari (GF*)

Asian green vegetable spring rolls (V)

Coconut sesame prawns

Edamame (V)

Crudités and dips

\$35

Assorted seasonal vegetables (V)

Blue cheese onion cream dip (V)

Sweet potato hummus (V)

Each platter serves approx 4 to 6 people

(V) Vegetarian Option
(GF*) Can be made gluten free
(GF) Gluten free

CANAPES & SLIDERS

Your choice of 4 canapes \$24pp

Add an extra canape for \$5pp per selection

Select 3 canapes plus 1 slider for \$27pp

Add mini golf for \$10pp

Canapes

- | | |
|---|--|
| Red onion jam, cherry tomato and goat's curd tart (V) | Spiced calamari with Ponzu mayonnaise (GF*) |
| Bruschetta with avocado and cherry tomato
with chilli lime olive oil (V,GF*) | Puff pastry triangles with cheesy wild mushroom (V) |
| Sweet potato and mozzarella arancini (V) | Crispy fried chicken with Dashi mayonnaise (GF*) |
| Thai green curry potato croquette (V) | Buffalo wings with white bbq sauce (GF*) |
| Pork belly Kushiyaki | Asian green spring rolls with sweet chilli (V) |
| Spanner crab, radish, cucumber, shiso (GF) | Tasmanian Salmon brandade, garden chives, crostini's (GF*) |
| San Choy Bow with pork or chicken | Chilli Angus beef balls with house bourbon bbq sauce (GF) |

Slider Menu

- Pulled pork and kimchi
- Angus beef pattie, blue cheese, onion jam
- Chicken, corn pesto, rocket, mayonnaise
- Haloumi, pesto, rocket (V)

Something Extra

- Something sweet \$9.50pp
- Cheese platters \$10.50pp

(V) Vegetarian Option
(GF*) Can be made gluten free
(GF) Gluten free

CLASSIC BYO BURGER

\$42.50pp

The Classic Build Your Own Burger with a hickory smoked twist straight off the BBQ

Choose from either:

Smoked Angus rib fillet

Smoked free range chicken breast

Fresh brioche bun

Classic condiments

Beer battered fries

House garden salad

Selection of sauces

Something extra

Gourmet sausages \$5pp

BBQ corn on the cob \$5pp

Garlic bread \$3.50pp

Heirloom tomato, basil & marinated fetta skewers \$5pp

Includes 18 holes of mini golf

[V] Vegetarian Option
[GF*] Can be made gluten free
[GF] Gluten free

GREENSIDE BBQ

\$59pp

Choice of two to share:

Angus rib fillet

Free range chicken breast

Fresh fish fillet

Gourmet sausages

Assortment of house salads

Fresh artisan breads

Signature house sauces

Something extra

Marinated prawn skewers \$8pp [GF]

Grilled Moreton Bay Bug \$12pp [GF]

BBQ corn on the cob \$5pp

Garlic bread \$3.50pp [V]

Includes 18 holes of mini golf

[V] Vegetarian Option
[GF*] Can be made gluten free
[GF] Gluten free

SEAFOOD SPECTACULAR

\$99pp

Sashimi, sushi & Nigiri
Freshly shucked oysters
Oysters Kilpatrick
Grilled Moreton bay bugs
Mooloolaba spanner crab
Local prawns
Prawn and avocado cocktails
Smoked trout
Smoked salmon
Garlic prawn skewers
Steamed mussels

Served with
Gourmet house salads
Artesan breads
Selection of condiments

Includes 18 holes of mini golf

Minimum of 40 people

[V] Vegetarian Option
[GF*] Can be made gluten free
[GF] Gluten free

HIGH TEE

\$35pp

Selection of 4 from the following:

Scones, jam and vanilla bean cream

Sandwiches

Filled cucumber bites

Mini quiches (2 flavours)

Assorted cakes and slices

Berry cream tarts

Mini chai tea biscuits

Add a group lesson with a PGA Professional for an extra \$30pp

Minimum of 4 people

Gluten free option available