

# CATERING MENU

MAYFAIR



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## Main Menu

### BBQ Staples \$20 pp

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

### BBQ Spread 1 \$40 pp

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 pp

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)*

### BBQ Spread 3 \$70 pp *\*Most popular.*

Cheese platter  
Seasonal fruit platter  
Your choice of local rump steak or honey garlic glazed salmon fillets  
Mix of sausages: rosemary lamb, angus beef, Italian style fennel pork  
Marinated garlic teriyaki chicken thighs  
Avocado mixed garden salad  
Creamy classic potato salad  
Bread rolls, spreads & sauces



## Platters

Reg (1plater) ~15pax / Large(2platter) ~30pax

### **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

### **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

*Platters ordered without a BBQ menu require a minimum spend of \$400 and incur a delivery fee of \$80.*

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