



Noah's Kitchen

Professional Catering

Australia Day Menu



Australia Day BBQ Menu

As much as possible we have sourced these products from QLD or Aussie suppliers - Shop Local - Think Local!
Either choose 1, 2 or 3 course. Can be served as a **fully catered function** or as a **delivery!**

Entrée

An Aussie seafood platter - \$22.00 per person (min 10 people)

3 x freshly schucked oysters with shallot and red wine vinaigrette per person

6 x freshly cooked prawns with garlic aioli per person

Tasmanian smoked salmon with lemons and capers

Served on a bed of salad leaves with kalamata olives, cherry tomatoes and cocktail sauce.

Main Course

Choose minimum of 3 items and add the prices together

Aussie Barramundi fillet marinated with wild bush lemon myrtle - \$14.95

Tender marinated calamari rings (6) with tropical fruit and avocado salsa - \$4.95

Lime and chilli crab cakes (2) with salsa verde - \$6.95

100g grass fed QLD beef rib fillet steak - \$7.50

Lamb Cutlet marinated in pesto - \$6.95

Chilli and lemon infused prawn skewer - \$6.95

Marinated and spiced vegetable kebab with haloumi - \$4.95

Salad selection

*Garden Salad is included and then your choice of 2 from the following:

Seeded mustard and rosemary potato salad

Noah's Kitchen coleslaw

Roasted Mediterranean vegetable and basil pesto penne pasta salad

Fresh tomato and red onion salad with balsamic dressing

Greek salad with marinated feta and Kalamata olives

Caesar Salad with garlic croutons

Honey roast pumpkin, baby spinach, feta and cumin dressing

Dessert - \$9.90

A selection of:

Individual pavlovas with fresh fruit, chantilly cream and coulis

Lamingtons with chantilly cream, fresh strawberries and coulis

A selection of fine Australian cheese, dried fruits and nuts and homemade chutney

GST INCLUSIVE Min 50 guests PENALTY RATES FOR STAFF Equipment needed