



DECK PARTY MENUS

PARTY

menus

\$35PP

PLATTERS TO SHARE

NACHOS DIPS

guacamole, sofrito beans, chilli cheese served w homemade tostadas

MIXED SLIDERS 2 EACH

achiote chicken - pulled achiote chicken, cress mix, coriander, shallot, cucumber, pineapple salsa & chipotle mayo on soft flour tortillas

asada beef - slow cooked pulled beef brisket, guacamole & salsa picante

SALT & PEPPER SQUID

salt & pepper squid, coriander, vietnamese mint, shallots, peanuts & vermicelli served w a nuc cham dressing

CRYING DRAGON BEEF

grilled beef, coriander, saw-tooth coriander, mint, sliced shallots, ground roasted rice dressed in namh jimh, served w a wedge of iceberg lettuce

BAJA FISH TACOS

flour tortilla, citrus dressed lettuce & cress, jalapeños, caper mayo, coriander & lemon

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\$45PP

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NACHOS DIPS

guacamole, sofrito beans, chilli cheese served w homemade tostadas

BUFFALO CHICKEN WINGS

authentic american style spicy wings w blue cheese ranch dipping sauce & celery salsa

STICKY CHICKEN WINGS

sticky chicken wings marinated in ginger, hoisin w a wasabi & sesame seed dus

CRYING DRAGON BEEF

grilled beef, coriander, saw-tooth coriander, mint, sliced shallots, ground roasted rice dressed in namh jimh, served w a wedge of iceberg lettuce

SALT & PEPPER SQUID

salt & pepper squid, coriander, vietnamese mint, shallots, peanuts & vermicelli served w a nuc cham dressing

CHICKEN TACOS

pulled achiote chicken, cress mix, coriander, shallot, cucumber, pineapple salsa & chipotle mayo on soft flour tortillas

CHURROS

traditional spanish doughnuts w ocho tequila orange syrup & warm chocolate sauce w cinnamon chilli sugar

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guacamole, sofrito beans, chilli cheese served w homemade tostadas

HOUSE OLIVES

deck marinated olives w garlic, chilli, citrus & herbs stone roasted breads

SALT & PEPPER SQUID

salt & pepper squid, coriander, vietnamese mint, shallots, peanuts & vermicelli served w a nuc cham dressing

SIRLOIN STEAK

lemon grass & lime marinated grain fed sirloin w rosemary & smoked chilli salt chips & chimmi churri

CREOLE BARRAMUNDI

grilled barramundi fillet in new orleans spices on lime dressed broccoli & green beans

CLASSIC PRAWN SALAD

prawns, tomato, Spanish onion, celery marie rose cream on shredded iceberg lettuce

FRESH TOSSED SALAD

mixed green, cucumber, onion, tomato, marinated olives lime dressed salad

CHURROS

traditional spanish doughnuts w ocho tequila orange syrup & warm chocolate sauce w cinnamon chilli sugar