



SUNSET

Bar & Grill

CATERING MENU

2023/2024

SUNSET EXPERIENCE 1

Four Cheese Arancini balls with Garlic Ailoi (V)

Tom Yum Chicken Skewers

Vegetarian Spring rolls with Sweet Sticky Asian Sauce (V)

Coconut Barramundi Slider with Creamy Tartare

Butter Chicken Tartlet topped with Tzatziki

Homemade Meatballs & Dipping Sauce

SUNSET EXPERIENCE 2

Mini Steak Gourmet Pies

Barramundi Crumbed Bites with Creamy Tartare Sauce

Vegetarian Spring Rolls with Sweet Sticky Asian Sauce (V)

Salmon, Cream Cheese and Black Caviar Blinis

Chicken, Shallot and creamy Mayonaisse Sandwiches

Haloumi, Spinach & Pesto Slider (V)

SUNSET EXPERIENCE 3

Cheesy Beef Burger Slider with pickle and Creamy Mustard

Mixed Sushi Platter with Ginger, Wasabe and Soy

Karaage Chicken Skewers with Teriyaki and Kewpie Mayo

Vegetarian Frittata with Tomato Relish (V)

Chicken and Mushroom Arancicni with Ailio

Fried Prawn Twisters with Asian Dipping Sauce

6 Canapes - \$45.00 per person, based on minimum of 20 people
Plus Staff Costs

Note: These menus can be adapted for your function needs.
We also have more options if you request.

BREAKFAST MENU

Vegetarian Frittata with Tomato Relish (V)

Fresh Egg & Bacon Slider with a BBQ Relish

Ham & Cheese Croissants

Mixed Mini Baked Muffins

Seasonal Fruit Platter

Selection of Fruit Juices

\$45.00 per person

SUBSTANTIAL CANAPES

Slow Cooked red wine Beef Ragout , Gnocchi, shaved Parmesan and Herbs

Thai Green Chicken Curry with Fragrant Jasmine Rice

Creamy Prosciutto, Mushroom and Lemon Penne with a hint of Chilli, topped with shaved
Parmesan and Chives

Pulled Pork Nachos topped with Sour Cream and Fresh Salsa

Vegetarian Risotto seasonal, with Mushrooms and greens Shaved parmesan and fresh herbs

\$10 per person per item to add to your Canapé menu

Wooden forks and eco bowls provided

GRAZING BOARDS

A curated selection of cheese, cured meats antipasto vegetables, fruits, breads, crackers
and dips to enjoy as a communal experience.

\$25 per person

DESERT BOARDS

Toffee Popcorn slice, Macaroons, Cheesecakes, Chocolate Mousse Cups, Decadent

Brownie, Mini Eclairs, Mini Churros Mini Doughnuts

\$25 per person

SANDWICH & WRAP PLATTERS

Fresh mixed wraps (10) cut into 3 **Price \$95.00**

Gourmet sandwich Platter (10) cut into 4 **Price \$85.00**

SEAFOOD OPTIONS

Fresh Prawns from the trawlers with homemade Seafood Sauce

Pre order - P.O.A

Fresh Oysters - P.O.A

CONTACT

events@sunsetbarrandgrill.com.au

(07) 5528 2622

31/74 Seaworld Dr, Main Beach QLD 4217 *(for pick up orders)*

*Please advise of any dietary requirements, special requests for any menu as we are here to
make your event to remember.*