



Seagulls
EST. 1971

SPECIAL OCCASIONS AND EVENTS





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CANAPÉS

LIGHT CANAPÉS

CARAMELIZED ONION AND GOATS CHEESE TARTLET

SMOKED SALMON, CREAM CHEESE & CHIVE TARTLET

VEGETARIAN SPRING ROLLS

Served with sweet chilli dipping sauce

VEGETARIAN SAMOSA

Served with tomato relish

SOUTHERN FRIED POPCORN CHICKEN

Served with chipotle dipping sauce

PETITE CHICKEN & CAMEMBERT PIE

Topped with cranberry sauce

ITALIAN TOMATO ARANCINI

Served with aioli

5 + 1 SUBSTANTIAL

\$38pp

SUBSTANTIAL CANAPÉS

\$8pp

SUBSTANTIAL CANAPÉS

SUMMER MADRAS CURRY (V, GF, VEO, DF)

Coconut base, vegetables, crispy fried curry leaf, spiced oil & basmati rice, choice of chicken or tofu

VEGETABLE LASAGNA (GF, DF, V, VE)

Eggplant, zucchini, pumpkin, red capsicum, kale, cashew & coconut cream, Napoli sauce topped with cashew cheese served with a side salad

SLIDERS

Beef, Pulled Pork, Southern Fried Chicken, Haloumi

THAI SQUID SALAD

Mixed lettuce, cherry tomatoes, cucumber, mint, coriander, sweet basil, bean sprouts, namjim dressing & lemon wedge

ALTERNATE DROP

2 COURSE

\$60pp

3 COURSE

\$70pp

ENTRÉE

SMOKED SALMON CARPACCIO

ANTIPASTO PLATE

ROASTED PUMPKIN AND BEETROOT SALAD

Lorem ipsum

BEEF MEATBALLS

Served with creamy polenta, parmesan crisp and nap sauce

MAIN

SLOW COOKED BEEF CHEEK

Served with cream mashed potato, broccolini & red wine jus

CRISPY SKIN SALMON

Served with roasted cherry tomatoes, green beans with a green pea puree

ROAST CHICKEN BREAST

Served with broccolini, roasted potatoes, black berry and balsamic sauce

VEGETARIAN LASAGNA

Served with garden salad

DESSERT

NEW YORK BAKED CHEESECAKE

Served with berry compot

AMERICAN BROWNIE

Served with whipped cream and chocolate sauce



GRAZING

MIN 10 GUESTS

GRAZING SELECTION

\$35PP

CHARCUTERIE BOARD (ON ARRIVAL)

With cured meats, cheeses and sweets and savoury bites

CHEF'S SELECTION OF AL TAGLIO PIZZAS

Vegetarian options available

CHEF'S SELECTION OF SALADS

Portion size based off 10 guests would be: 1 platter & salad and 2 pizzas



BEVERAGES

STANDARD BEVERAGE PACKAGE

4 HOURS	\$55pp	+ House tap beer + House white wine + House red wine + House Sparkling + Soft drink and juice
3 HOURS	\$48pp	
2 HOURS	\$38pp	

**Details available upon request*

PREMIUM BEVERAGE PACKAGE

4 HOURS	\$65pp	+ Premium tap beer + Premium white wine + Premium red wine + Premium Sparkling + Soft drink and juice
3 HOURS	\$58pp	
2 HOURS	\$48pp	

**Details available upon request*

NON-ALCOHOLIC PACKAGE

4 HOURS	\$25pp	+ Assorted Soft drink and juice
3 HOURS	\$20pp	
2 HOURS	\$15pp	

BAR TABS

Bar tabs can be prepaid at the time of booking or set up on the day of your event. These can include a pre-selected range of beverages or open up a bar tab to the value of your choice.

