



Please advise of any dietary requirements



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BOOKINGS@ALANI.COM.AU

CHEESE PLATTER - Serves up to 5 guests **\$150**
Special selection of cheeses, dips, fruits and crackers

1M ANTIPASTO CHEESE BOARD - Serves up to 15 guests **\$250**
More substantial selection of the cheese platter

PICNIC PLATTER - Serves up to 5 guests **\$150**
Selection of wraps; vegetarian, ham & chicken

FRUIT PLATTER - Serves up to 5 guests **\$100**
Seasonal selection of fresh tropical fruits

DESSERT PLATTER - Serves up to 5 guests **\$100**
Selection of sweets

SEAFOOD PLATTER **\$100 per person**
Local Prawns, Bugs, Oysters, Crab, Smoked Salmon

OYSTERS BY THE DOZEN **\$90**
Natural or three ways



FIVE canapé \$80 per person

EIGHT canapé \$100 per person

*Minimum 15 people

COLD SELECTION

- Whipped goats cheese mousse with slow roast Bowen tomato & parmesan shortbread
- Pacific oyster with mignonette dressing (GF/ DF)
- Huon cold smoked salmon bilini with horseradish cream & dill
- Rare roasted beef with mustard aioli on potato rosti
- BBQ duck pancakes with hoisin, coriander & cucumber (can be GF)
- Oven baked flat bread with chargrilled zucchini, haloumi and balsamic glaze (VG)
- Chilled tiger prawn served on Thai green paw paw salad (GF/ DF)
- Sugar cured salmon gravlax wrapped in petite avocado salad & served in cones (GF)

HOT SELECTION

- Dukkah spiced chicken skewers with orange drizzle
- Grilled tiger prawns with chorizo
- Beef fillet mignons with chimmi churri salsa (GF/ DF)
- Lamb kofta with minted yoghurt & pomegranate (can be DF)
- Moroccan BBQ'd lamb fillet served on a spiced chickpea salad
- Thai coconut chicken curry with steamed jasmine rice



All BBQ Buffets are served with three seasonal selection of salads,
condiments & fresh locally baked bread

SILVER BBQ - Minimum 4 people

\$65 per person

- BBQ marinated chicken pieces
- Gourmet pork, apple & caramelized onion sausages
- 150g Aged beef rib steaks

GOLD BBQ

\$95 per person

- Lemon & thyme marinated chicken skewers
- Local bugs with garlic butter
- Local tiger prawns
- Aged beef fillet

PLATINUM BBQ

\$110 per person

- Natural large Pacific oysters
- Cooked local tiger prawns
- Cooked mud crab
- Mussels
- Local wild caught Mackerel fillet

SAUSAGE SIZZLE - Kids Under 12

\$15 per person

- Gourmet sausages & bread with condiments
- Mix of salads



EXOTIC SEAFOOD BUFFET + PRIVATE CHEF

Your very own private chef serving fresh local seafood, sides & season salads & vegetables or custom menu tailored to suit.

Private Chef
Set Exotic Seafood Buffet

\$750 day rate
\$165 per person

HOT SELECTION

- Roasted eye fillet with seeded mustard crust
- Thai chilli wok tossed mud crab
- Fresh local reef fish
- BBQ garlic infused jumbo prawns
- Garlic and herb roasted potatoes
- Steamed market vegetables

COLD SELECTION

- Turmeric ginger grilled chicken or chilled chicken with lime, chilli and ginger
- Chilled fresh local tiger prawns
- Fresh local bay bugs
- Mixed cold meats- salami & ham
- Freshly shucked natural oysters
- Cured rum infused Atlantic salmon
- Marinated baby octopus salad
- Selection of four salads
- Assortment of breads with salted butter and condiments

DESSERT

- Fresh tropical fruit salad with traditional Pavlova

