



*Tropic Spirit Catering*

Ph: 4031 5705

[www.tropicspiritcatering.com.au](http://www.tropicspiritcatering.com.au)

## Tropic Spirit Catering Menu Kit 2016

**All prices are per person** - based on minimum 50 pax, under 50 pax price P.O.A  
Prices are for Chefs, food/beverage, and miscellaneous equipment  
Tables, chairs, crockery, linen P.O.A

**Wait staff are charged at \$38.00 ph.**

### Breakfast

#### **Individual Boxed Breakfast Packs \$14.00 pp**

Fresh Fruit Muffin  
Mungalli Yoghurts  
Ham and cheese croissant  
Seasonal Tropical Fruit

#### **Add on 1 of the following \$6.00 pp**

Slow roast tomato and goats cheese filo tart  
Smoked Salmon and cream cheese Omelette roll  
Bacon and Vegetable Frittata

#### **Quick Bite Morning Buffet \$16.00 pp**

Filter Coffee and Selected Teas  
Fresh juices  
Fresh baked mini Danishes  
Banana and Blueberry muffins  
Seasonal and Tropical Fruit Platter

#### **Light Buffet \$23.00 pp**

Filter coffee and Selected Teas  
Fresh Juices  
Fresh baked mini Danish pastries  
Banana and Blueberry muffins  
Roast Vegetable mini Frittata bites  
Gourmet Tropical muesli mix  
Premium Cereals  
Mungalli Yoghurts  
Seasonal Tropical Fruit Platters

#### **Plated option add on - \$12.00**

- Scrambled eggs, smoked salmon and capers on sour Vienna
- Crispy bacon, eggs, slow roast roma tomato, herb and garlic roast mushrooms

Tropic Spirit Catering  
(07) 4031 5705  
2 / 6-7 Plath Close  
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## **Tropical Big Filler Buffet \$33.00 pp**

Filter coffee and selected teas  
Fresh juices  
Fresh Baked mini Danish pastries  
Premium Cereals  
Mungalli Fruit Yoghurts  
Crispy Bacon  
Scrambled Eggs  
Hash browns  
Veal chipolatas  
Grilled Tomato  
Seasonal Tropical Fruit Platters

## **Healthy Heart Starter Buffet \$33.00 pp**

Filter coffee and Selected Teas  
Fresh juices  
Homemade Super Hippy Granola  
Mungalli Bio Dynamic Yoghurts and Nuts  
Seasonal Tropical Fruit Platters  
Homemade Baked Beans  
Roast Mushroom, Balsamic and Capsicum Medley  
Baked eggs and spinach in a spicy tomato pot  
Roast Pumpkin, Fetta and Sundried Tomato frittata  
Baked Cinnamon apples

## **Morning and Afternoon Tea**

**Choose 2 items - \$8.00 pp**  
**Or 3 items - \$12.00 pp**

Fresh selected Danish Pastries  
Mini Ham and Cheese Croissants  
Variety of Fruit Muffins  
Scones with Strawberry Jam and Double Cream  
Smoked Turkey, Cranberry and Camembert Roulade  
Date, Feta and Walnut Roulade  
Assorted Fresh Baked Cookies  
Seasonal Tropical Fruit Platter  
Bacon, mushroom, spinach and olive Frittata

Filter coffee and selected Tea station - \$4.50 - includes crockery  
\$4.00 - includes disposable ware

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## Lunches

### **Sandwich Menu \$16.00 pp**

Select 3 sandwich options

Silverside, hummus, cucumber and rocket on Wholegrain  
Chicken breast, pesto, brie and spinach Turkish  
Roast Beef, Caramelised Onion and Rocket on Rye  
Roast pumpkin, olive, feta and rocket pesto Wrap  
Leg ham, roma tomato, Dijonaise and Tasty Cheese Focaccia  
Roast Chicken, Herb Aioli, Carrot, Cucumber and Salad Wrap  
Salami, Gherkin, Swiss cheese and Seeded Mustard Baguette  
Sundried Tomato, Cream Cheese, Olives and Capers on Turkish  
Smoked Salmon, Herb and Garlic Cottage Cheese, Tomato on Rye

Served with Seasonal Tropical Fruit Platter with Fresh Coconut Shavings

### **Add on 2 salad options \$6.00 pp**

Garden Salad - market mix, tomato, cucumber, red onion  
Pasta Salad - Tri coloured pasta, roast mushroom, zucchini, capsicum, and spicy Cajun dressing  
Chickpea Tabouli - Tahini Yoghurt Dressing  
Coleslaw - Red and white cabbage, red onion, and carrot with Lime Aioli  
Potato Salad - hot English mustard, shallot, dill, homemade mayonnaise  
Rocket and Parmesan Salad  
Roast Eggplant, Zucchini, Scorched Corn, Sumac, Date and Mint Salad

### **Add on Bottled Water and Orange Juice \$4.00 pp**

### **Add on Premium Gallo Cheese, fig chutney and crackers \$7.00 pp**

### **Add on Selected cakes and Slices \$6.00 pp**

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## Individual Packed Lunch Boxes

### #1

#### **EAT AND PLAY LUNCH \$21.00 pp**

Focaccia bread and butter  
Chilled Tiger Prawns  
Sliced leg ham  
Sliced Cold Roast Beef  
Honey and Soy marinated Chicken drumettes  
Cheddar Cheese  
Cajun pasta salad  
Garden vegetables  
Potato salad  
Carrot and walnut cake with cream cheese icing  
Seasonal Fresh Tropical Fruit

### #2

#### **GOURMET SNORKLE LUNCH \$25.00 pp**

Focaccia bread and butter  
Salmon and avocado sushi  
Teriyaki chicken cold roll  
Date, fetta and Walnut Mountain wrap  
Brie  
Asian coleslaw  
Marinated vine leaf and risotto rolls  
Rocket and Parmesan  
White Chocolate and Raspberry cake  
Seasonal Fresh Tropical Fruit

### **Banquet Lunch Platters**

Sit down premium lunch platters to share

#### **Banquet Lunch #1 \$28.00 pp - 1 course**

Variety of fresh baked bread and butter  
Smoked Salmon and wakami  
Local chilled Tiger Prawns with cocktail sauce  
Honey and Soy marinated chicken wingettes  
Champagne Leg Ham  
Cold Sliced Roast Beef  
Roast vegetable mini frittata bites

With

Garden Salad - market mix, cherry tomato, cucumber, red onion, balsamic Vinergette  
Pasta Salad - roast red capsicum, mushroom, zucchini, spicy Cajun mayonnaise

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**Banquet Lunch #2 \$36.00 pp - 2 course**

Assorted Fresh bread with olive tapenade and butter  
Smoked Salmon and wakami  
Prawn, mango and avocado tartlets  
Smoked Black mussels  
Paprika and garlic roast chicken pieces  
Double Smoked Leg Ham  
Sliced Chilled Roast Beef  
Mild Salami  
Roast vegetable mini frittata bites

With

Rocket, shaved Parmesan and red onion salad

Premium Local Cheese, fig chutney, seasonal tropical Fruit and crackers

**Banquet Lunch #3 \$49.00 pp - 2 course**

Variety of fresh baked breads, basil pesto, olive tapenade, butter and olive oil  
Avocado, Sprout, Cucumber and Mango Chutney Cold Rolls  
Smoked Salmon and wakami  
Fresh chilled Local Tiger Prawns  
Teriyaki Chicken Sushi  
Date, fetta and walnut roulade  
Sesame crusted seared tuna  
Paprika and garlic Roast Chicken pieces  
Honey Smoked Leg Ham  
Marinated vegetables  
Vine leaf rice rolls

Rocket, shaved Parmesan and red onion Salad

Potato Salad - Homemade mayonnaise, hot mustard, shallots and dill

Gourmet Australian Brie and Cheddar, fig chutney and seasonal fruits  
Selection of mini cakes, strawberries and fresh cream

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## Canapé and platters menu

Minimum 6 Canapés \$32 pp - suits a 1 to 2 hour function

Additional Canapés \$3.60 per item

We recommend 8 - 10 canapés and 2 fork dishes to suit a meal replacement for a cocktail wedding or event

Pre Dinner - 3 Canapés per person \$12

### COLD CANAPE

Bruschetta with bocconcini and fresh tomato salsa

Avocado Mousse with Chilli and Sweet Corn Salsa and Filo Twist

Salmon and avocado sushi with Soy Dipping Sauce and Pickled Ginger

Japanese Marinated Beef and Pickled Vegetable Wraps with Wasabi Mayonnaise

Sesame crusted seared tuna, wakami and cucumber

Gin Cured Ocean Trout with Shaved Fennel Slaw and Lime Aioli

Crab and avocado tian with taro chip

Moroccan spiced Swordfish with sweet fennel aioli

Fresh Pacific Oysters with Tom Yum Vinaigrette or Salsa Verde

Teriyaki chicken and vermicelli Vietnamese rice paper roll

Five spice duck and spring vegetable Vietnamese rice paper roll

Smoked turkey, cranberry and Camembert wrap roll

Seared pepper beef medallion - Caramelised Onion

Savoury tuille cones with - smoked salmon and dill

- Sundried tomato, olive and caper

- Thai chicken and avocado

### HOT CANAPE

Salt and pepper calamari

Tempura prawns - Pickled Ginger Mayonnaise

Thai fish cakes - sweet chilli sauce

Barramundi spring rolls - lime aioli

BBQ Prawns Skewers with Pineapple and Chilli Jam

Korean Beef Bulgogi Skewers

Paperbark smoked eggplant and yoghurt cheese Pizzetta

Sundried Tomato, Olive and Bocconcini Arancini balls - rocket and macadamia pesto aioli

Spinach and feta triangles

Chicken, pumpkin, pine nut filo parcels

Fig and Blue cheese Tartlets

Lamb feta and beetroot pastries

Pork belly, grilled scallop - coriander and chilli jam

Peking duck pancake - shallots - hoi sin sauce

Coconut and ginger chicken skewers

San choi bow spring rolls - sweet and sour plum sauce

Chicken and pork wontons - mango chutney

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**Fork dishes for tray service addition to your canapé menu or self-serve buffet station**

**\$6.00 each pp for canapé inclusion**

**\$8.00 each pp for self-serve buffet - includes all service ware**

Beef golden curry  
Butter chicken  
Lamb korma  
Yellow fish curry with green vegetables and fried tofu  
Turmeric and Coriander spiced Indian Chicken Curry

- The above come with jasmine rice

Chicken, Vegetable and Noodle stir fry with Oyster sauce  
Singapore noodles with Tiger Prawn and Chicken  
Hot smoked Ocean Trout Thai noodle salad with chilli, coriander and lime dressing in Bamboo Boat  
Veal and mushroom risotto  
Thai Beef Laab and Green Papaya Salad Bamboo Boats

## **Dessert Canapés**

**\$4.00 pp**

White Chocolate and Macadamia Blondie's  
Chocolate and Raspberry Mousse cones  
Chocolate dipped Strawberries  
Lime and Dark Chocolate Macaroons  
Vanilla Bean Pannacotta shots  
Dark chocolate and Coconut truffle rum balls  
Mini Mango and Coconut Pavlova

**Platters to share - ask our staff on the best combination and quantity to suit your event**

- **These platters are priced to suit 20 people**

## **Dips and breads \$65**

- Selected breads - Vegetable Crudities - 4 dips - may include guacamole, beetroot, hummus, and babaganoush

## **Cheese \$125**

- 3 premium local Gallo cheeses, Seasonal Tropical Fresh Fruit, Fig Chutney, Water Crackers

## **Antipasto \$165**

- Double Smoked Leg Ham, Roast Beef, Salami, Smoked Salmon, Spiced Nuts, Sundried Tomatoes and Feta, Dolmades - fresh breads

## **Cold cuts \$165**

- Champagne Leg Ham, Roast Beef, Australian Salami, Pastrami, Honey soya chicken drumettes, Pickles, Selected Mustards, Assorted Bread

## **Chilled seafood \$30.00pp**

- Prawns, Smoked Salmon, Oysters, Smoked Mussels, Salmon and Avocado Sushi - cocktail sauce, wasabi, pickled ginger, limes and cut baguette

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## Event Gourmet Plated Menu

Alternate Drop 3 courses - \$77.00pp, 2 courses \$60.00pp

2 course Banquet \$77.00pp - canapé or entrée, followed by breads, banquet main which includes 3 dishes, and 2 side dishes to share

3 course Banquet with dessert share platters, coffee and tea \$88.00 pp

Fresh crusty bread selection with pesto, butter and olive oil

## ENTREES

Thai calamari salad - fresh chilli, tomato and herb salad - cassava chips

Twice Cooked Pork Belly - pickled cucumber, daikon and toasted sesame salad - chilli caramel sauce

Chilled Local prawn, Mango and Avocado tian - green chilli mayonnaise - taro crisps

Smoked Tasmanian Salmon, cream cheese and citrus roulade, fine vegetable salad, sunrise lime and caper dressing

Soy and chilli glazed chicken with hot vermicelli noodle and julienne vegetable salad- fried Eschallot

Vegetarian Alternative - Panko and herb crusted boccocini with Caponata, rocket salad and scorched balsamic

## MAINS

Baked Saddle tail Snapper fillet - pistachio and pea risotto, saffron beurre blanc and fresh asparagus

Seared Ocean Trout fillet - baby new potatoes, mint relish and Pepperonata

Grilled lamb short loin - Crisp olive and sundried tomato polenta cake - rocket and gremolata

Baked Chicken Supreme - shallot and mushroom port butter sauce, roast garlic mash - English spinach

Baked Barramundi fillet - chilli coconut sugar rice - bok Choy - red curry sauce

Beef Tenderloin - pumpkin Rosti, green beans, seeded mustard jus

Vegetarian Alternative - Truffled mushroom, pistachio and asparagus risotto

## DESSERT

Vanilla bean Pannacotta - mango jelly and coconut tuille

Warm Orange and Almond pudding - Cointreau cream and strawberry salad

Flourless Chocolate and Almond Cake - Raspberry caramel - Vanilla cream  
Passion fruit Cheesecake - Wild Berry compote

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## REEF EXPERIENCE BUFFET \$36 per person

Fresh bread selection with butter

### COLD SELECTION

Chilled cooked Tiger prawns with cocktail sauce and lemon wedges

Selected Local Cold Meat Platters including Honey soy garlic chicken pieces Sliced Leg Ham, Roast beef

### HOT SELECTION

Japanese Beef Golden Curry

Chicken and Vegetable Stir-fry with Oyster Sauce

Turmeric and Coriander Spiced Indian Chickpea Curry

Served with Steamed Jasmine Rice

### SALADS

Potato salad - homemade mayonnaise, mustard, shallots and dill

Garden salad - market mix, tomato, cucumber, red onion

Rocket, Spanish onion and shaved Australian Parmesan

Cajun Pasta salad - roast red capsicum, onion, zucchini, mushroom

### DESSERT

Seasonal Tropical Fruit Platters

## DEEP SEA DELUXE BUFFET \$65 per person

Fresh crusty bread selection with hummus and butter

### COLD SELECTION

Chilled Tiger Prawns Tropical spice smoked mussels

Marinated Calamari with chilli, lime and garlic

Sliced Leg Ham and Pastrami

Marinated vegetables with fetta and olives

### HOT SELECTION

Tandoori Chicken pieces with avocado raita

Garlic, lemon and herb marinated lamb loin chops

Beef, mushroom, red wine and herb ragout

Prawn and Chinese Sausage Fried rice

Roast vegetable, Tomato and Penne Bake

### SALADS

Roast Sweet Potato - spinach, fetta, macadamia nuts, and balsamic glaze

Garden Salad - Mesculin leaves, cherry tomatoes, cucumber, red onion, snow peas sprouts

Asian Coleslaw - cabbage, carrot, bean sprouts, sweet soy and chilli

### DESSERT

Seasonal Tropical Fruit Platter Selected Local Cheese Platter Strawberry cheesecake

## SCUBA SEAFOOD SENSATION BUFFET \$80 per person

Freshly baked variety of breads with selected dips

### COLD SELECTION

Freshly shucked Pacific Oysters Chilled Local Prawns Ocean Trout Gravlax

Swimmer crab cold rolls Dolmades and marinated Green olives Tomato, Boccocini and Balsamic

### HOT SELECTION

Coconut and Lime Prawn Skewers

Chilli Calamari and Tomato Casserole

Whole Baked Reef fish with caper, olive and herb salsa

Prime Beef Tenderloin - roast onion and red wine reduction

Honey and soy marinated Chicken

Served with Lemon myrtle steamed jasmine rice

Roast baby potatoes with garlic and herbs

### SALADS

Garden Salad - Mesculin leaves, cherry tomatoes, cucumber, red onion, and snow pea sprouts

Green vegetables - soy and Mirin

Quiona, Spinach and Roast pumpkin - Honey, Lime Dressing

### DESSERT

Seasonal Tropical Fruit Platters Local cheese selection Mango Pavlova Baked Citrus Tart

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## BBQ BUFFET #1 \$40 pp

Fresh baked variety of bread with butter

### Chilled Seafood

Cooked local prawns with cocktail sauce and citrus

### From the BBQ

Honey and Soy marinate chicken wingettes

Minute Steaks

Beef Sausages

Lemon marinated Reef fish fillets

### Accompaniments

Mustard, tomato salsa, sweet chilli sauce, soy sauce, tomato sauce, aioli

### Salads

Potato Salad - Homemade mayonnaise, mustard, shallot and dill

Garden Salad - cherry tomatoes, red onion, cucumber, snow pea sprouts, balsamic Vinaigrette

Pasta Salad - roast mushroom, red capsicum, zucchini, and spicy Cajun mayonnaise

Coleslaw - Red and White cabbage, red onion, carrot, Zesty Lime Aioli

### Seasonal Tropical Fruit Platters

## BBQ Buffet #2 \$50 pp

Fresh crusty bread selection with olive tapenade and butter

### Chilled Seafood

Freshly shucked oysters

Chilled local Tiger Prawns

Smoked Salmon and Wakami

### From The BBQ

Herbed Beef Sausages

Coconut and Ginger Chicken Cutlets

Balsamic and mint marinated Lamb Leg Steaks

Fresh Local Fish Fillet with chilli and coriander

### Served with

Fried Rice

### Accompaniments

Dijon mustard, tomato salsa, sweet chilli sauce, soy sauce, cocktail sauce, tomato sauce, corn relish, aioli

### Salads

Roast Sweet Potato, sundried tomato, fetta and spinach

Garden Salad - market mix, cherry tomatoes, red onion, cucumber, snow pea sprouts, balsamic Vinaigrette

Rocket, Red onion and Parmesan Salad

### Seasonal Tropical Fruit Platters

## BBQ Buffet #3 \$70 pp

Fresh crusty bread selection with butter, pesto and olive tapenade

### Cold Selection

Chilled Local Tiger Prawns

Fresh Shucked Oysters

Sugarcane cured Ocean Trout

Balsamic and citrus marinated olives

Chargrilled Vegetables in pesto and fetta

### From The BBQ

Tandoori, yoghurt and lime chicken pieces

Prime Beef Tenderloin with salsa Verde

Moroccan spiced Yellow fin Tuna steaks

Pork Spare Ribs - Chilli Soy marinade

### Served with

Jasmine Rice

Garlic and Herb Roasted baby chat potatoes

### Accompaniments

Dijon mustard, tomato salsa, sweet chilli sauce, tomato sauce, Corn relish

### Salads

Garden Salad - market mix, cherry tomato, red onion, cucumber, snow pea sprouts, balsamic Vinaigrette

Greek Salad - Tomato, cucumber, red onion, red capsicum, fetta, olives, basil and garlic dressing

Chickpea salad - tomato, cucumber, red capsicum and garlic and paprika dressing

### Dessert

Mango and coconut Pavlova

Strawberry Cheesecake

Seasonal Tropical Fruit Platters

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## Beverage Packages and on consumption prices

### Beverage package # 1

**\$24.00 - 2 hours**  
**\$32.00 - 3 hours**  
**\$40.00 - 4 hours**  
**\$44.00 - 5 hours**

Rothbury Semillon Sauvignon Blanc  
Rothbury Cabernet Merlot  
Australian Sparkling  
Australian Standard beers  
Soft Drinks and Juice

### Beverage Package # 2

**\$30.00 - 2 hours**  
**\$38.00 - 3 hours**  
**\$46.00 - 4 hours**  
**\$52.00 - 5 hours**

Dunes and Green sparkling  
Molly's May Semillon Sauvignon Blanc  
The Octave Shiraz  
Australian Beers  
Soft Drinks and Juice

### Beverage package # 3

**\$36.00 - 2 hours**  
**\$46.00 - 3 hours**  
**\$54.00 - 4 hours**

Stomp Sparkling Verdelho  
Stonefish Sauvignon Blanc  
Ninth Island Pinot Grigio  
D'Arenberg d'Arry's Original Grenache Shiraz  
Norfolk Rise Merlot  
Australian and imported premium beers  
Soft Drinks and Juice

### On consumption and cash bar - minimum \$25.00 pp spend required

Standard beers	\$6.00
Premium Australian Beers	\$8.00
Orange Juice	\$3.00
Mineral Water & soft drinks	\$3.00
Basic spirits & mixer	\$7.00
Champagne Cocktail with Hibiscus Flower	\$8.00
Cosmopolitan	\$9.00
Mojito	\$10.50
Lychee Martini	\$10.50
Mango Daiquiri	\$9.50

### Wines per bottle

House wines - sparkling, white and red	\$26.00
Dunes and Green Sparkling	\$40.00
Stomp Sparkling	\$50.00
Pirramimma Stocks Hill Chardonnay	\$40.00
Molly's May Sauvignon Blanc Semillon	\$34.00
Ninth Island Pinot Grigio	\$50.00
The Octave Shiraz	\$36.00
D'Arenberg d'Arry's Original Grenache Shiraz	\$50.00

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