Terrigal BEACH HOUSE

Catering Menus

SAMPLE MENU ONLY

SHARED STYLE

(min. 20 pax)

ENTRÉE – to share
Bruschetta
Tomatoes with bocconcini on chargrilled sourdough with balsamic glaze and fresh basil

Turmeric cauliflower popcorn
with a vegan peri peri mayo

Salt and pepper squid
with green chilli mayo and fresh lemon

Fresh Australian prawns served with cocktail sauce and lemon

MAIN COURSE – to share
Grilled Market Fish
Peach Poached Chicken Breast
Grain fed sirloin

SIDES – to share
House salad
Sautéed greens
Fries

Vegetarian option available

DELUXE SHARED STYLE

(min. 20 pax)

ENTRÉE – to share
Seafood plate
Oysters with a ponzu dressing, crab claw rolls, king prawns served with crispy salad with selection of dressing. Vegetarian option available

MAIN COURSE – to share
Grilled snapper
with grilled asparagus, roasted sweet potato, semi dried tomato and roasted cashew and pepper dressing

Lamb backstrap
with Greek salad, chats and tzatziki

DESSERT – to share
Chocolate slice
Passionfruit cheesecake
Caramel slice
Fruit

Vegetarian option available

BEVERAGE PACKAGE

See our beverage menu. Beverage packages can be organised from minimum 20 pax (upon request).

*Catering menus is subject to change without notice.
Please advise of any dietary requirements.