

Catering Menu




Bonfire Station

Delicious, buffet style catering made in-house for all your functions and events.



Big

BREAKFAST

RECOVER AND RECHARGE

Savor breakfast bliss with our delightful spread: crispy bacon, sausages, scrambled eggs, golden hash browns, mushrooms, cherry tomatoes, vegetarian fritters, and bread with butter and jam.

Served with breakfast juice, tea and coffee.

The perfect start to your day!

SOMETHING EXTRA?

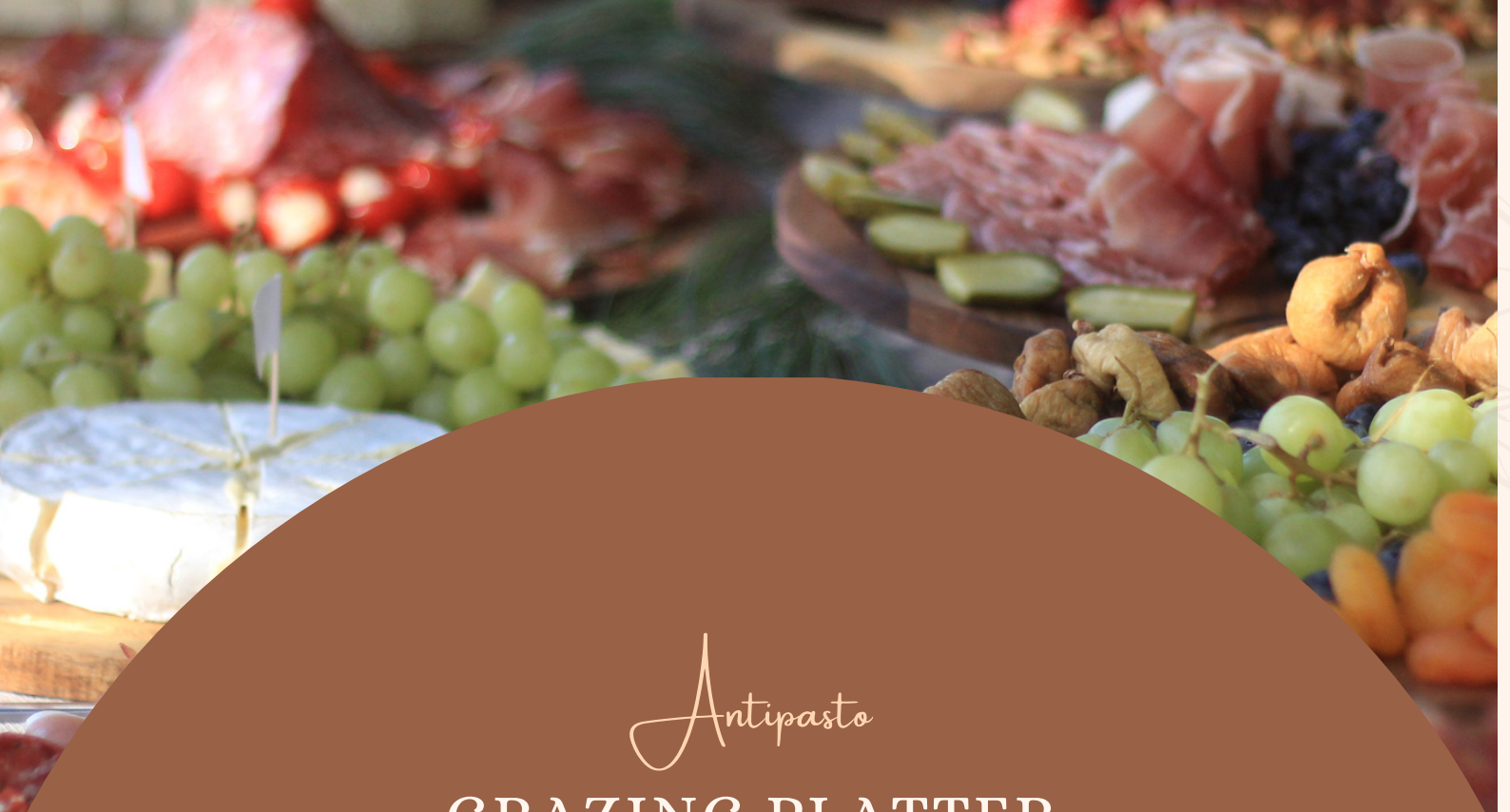
Elevate your breakfast with our extras, available upon request:

Greek yogurt, fresh fruits and muesli +\$6/pp

An assortment of fresh flaky croissants and pastries +\$8/pp

\$24 / pp

Served buffet style.



Antipasto

GRAZING PLATTER

Indulge in simplicity and flavor with our grazing platter.

Ideal for a light yet satisfying lunch or as an exquisite addition to your meal.

Enjoy a curated assortment of cold meats, soft cheeses, antipasto, and an array of dips, accompanied by breads and crackers.

\$28 / pp

Served buffet style.



Sunday Roast

TWO COURSE BUFFET

Embrace the classics with our can't-miss Sunday roast.
This one is an evening favorite.

Dive into a two-course feast featuring slow-roasted meats, sit by the bonfire and grab a beer from our bar.

The perfect recipe for a memorable night.

STARTERS

Dip trio with hot flat breads
Cajun BBQ Wings

MAIN

Delight in our seasoned pork and chicken,
complemented by classic roast potatoes, veggies,
homemade salads, and coleslaw.
Complete with bread, condiments, and sauces.

\$60 per head
(minimum 20 persons)



The Bonfire Station Burger

BUILD YOUR OWN

Let your guests build their own perfect burger with the lot.

Bonfire Station burgers come with lettuce, tomato, beetroot, bacon, cheese, egg, pickle, jalapeños, onion, and an array of sauces.

Build, bite, and savor!

\$26 / pp

Served buffet style.

Elevate your meal with our delicious house fries.

+ \$5 / pp



The Whole Hog

SPIT ROASTED FEAST

Smoke swirling and coals crackling, this is epic enough to impress any guest.

STARTERS

Dip trio with hot flat breads
Cajun BBQ Wings

MAIN

Our whole hog is stuffed with onions, apples, herbs, and seasonings, then slow-roasted until the crackling is golden and the meat is impossibly tender.

All while you relax and enjoy a drink at the bar.

Carved then served with roasted potatoes, vegetables, homemade salads and coleslaw.

Complete with bread, condiments, and sauces.

\$65 per head

(Subject to availability, minimum 40 people)



FRIDAY NIGHT

Fish and chips

Relish a laid-back dinner before your festivities with our classic fish and chips.

Indulge in beer-battered fish-of-the-day served with our house fries.

Add a squeeze of lemon, ketchup and tartare sauce a perfect start to your weekend feast!

\$18 / pp

Served buffet style.



Desserts
& SNACKS

CATHEDRAL CHERRIES ICE CREAM

Homemade cherry ice-cream, served in waffle cone or cup.
(seasonal availability)

\$7 / pp

CHURROS

Warm churros coated in cinnamon sugar,
accompanied by a melted chocolate dip.
Ideal for a fireside finale after your feast!

\$9 / pp

NACHOS

Cheesy nachos with salsa, sour cream, homemade guacamole
and pico de gallo.

Optional jalapenos for a spicy kick!

\$14 / pp

LATE NIGHT CHIPS

Chase away those late night munchies
and enjoy some fresh hot chips in the evening.
Our chips are seasoned and served with fresh aioli and tomato sauce.

\$8 / pp



FAQ

Do you cater for vegetarian/vegan?

We have options for vegan and vegetarian which are subject to availability.

Other food restrictions/intolerances can be discussed.

What are the prices for kids?

Kids under 2yo are free.

Kids between 2yo and 12yo are charged half price.

What time do you serve the food?

We can serve the food whenever you like. We usually don't serve the main dinner any later than 8pm.

Late night snacks happen around 9:00pm - 10:00pm.

How soon do I have to give final numbers and make payment?

We need final numbers and all dietary requirement information at minimum 10 days prior to the event.

Payment must be made 7 days before the event.

Who does the clean up?

If we're catering for you, we'll do the cleaning up for you.

If you choose to utilise the guest kitchen we'll ask you to leave it how you found it.