

Carape Menu \$40pp

Antipasto Boards

Selection of cured meats, aged cheeses, dips, breads & crudities

Bruschetta Boards

tomato & basil and salmon & cream cheese bruschetta's on garlic infused mini toasts

Mini Sushi Bites

assorted sushi with soy, pickled ginger & wasabi

Taste of the Sea

bamboo boats of fries, salt & pepper squid, fish cocktails with aioli

Sliders

falafel sliders w rocket, onion, carrot, tomato relish & aioli and smoky pulled Pork sliders w/slaw & relish

Tacos

battered prawn and southern fried chicken tacos with baja slaw, rocket, tomato & chipotle

Skewers

grilled scotch fillet, chicken & veggie skewers lightly marinated and seasoned

Extras

bowls of fries or sweet potato chips with aioli & ketchup \$10 per bowl

Please see terms & conditions for all menus and events. Prices are gst inclusive.
GF options available upon request, additional charges may apply.



Nedding Carape Menu \$48pp

Grazing Boards

Selection of cured meats, aged cheeses, dips, breads & crudities

Bruschetta Boards

tomato & basil and roast beef, tomato relish bruschetta's on garlic infused mini toasts

Mini Sushi Bites

assorted sushi with soy, pickled ginger & wasabi

Smoked Salmon Tartlets

smoked salmon, lemon caper cream cheese, chive mix on flaky pastry

Asian Noodle Wonton Cups

marinated chicken and asian slaw in crisp wonton cups with soy, sesame dressing

Taste of the Sea

bamboo boats of fries, salt & pepper squid, fish cocktails with aioli

Sliders

falafel sliders w rocket, onion, carrot, tomato relish & aioli and smoky pulled pork sliders w/slaw & relish

Tacos

battered prawn and southern fried chicken tacos with baja slaw, rocket, tomato & chipotle

Skewers

grilled scotch fillet, chicken & veggie skewers lightly marinated and seasoned

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Prices are gst inclusive.

Price includes tray service.

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Entrees

2 Course \$58pp 3 Course \$74pp Bread Rolls Inc

Pesto Gnocchi

pesto & light cream sauce, red capsicum, pinenuts, parmesan, baby spinach

Salt n Pepper Squid

our signature squid coated, leafy salad, kewpie lime mayo

King Prawn & Blue Swimmer Crab Bruschetta Japanese mayo, garlic oil infused sourdough

Chicken Noodle Wonton Salad

marinated chicken Asian salad, glass noodles, soy sesame dressing

Mains

Eye Fillet Medallion

pepper crust, potato galette, roasted honey carrots, greens & merlot reduction

Chicken Breast Roulade

sundried tomato, brie cheese, baby spinach rolled chicken breast, garlic, cajun sauce, potato galette, greens & honey carrots

Roasted Cumin Lamb Rump

beetroot relish, ash fetta rocket salad, sweet potato fries & rosemary jus

Pistachio Crusted Atlantic Salmon

potato galette, greens, honey carrots, salsa verde

lesserts

Chocolate Coated Profiteroles

filled w/creme patisserie & warm chocolate sauce

Lemon Passionfruit Meringue

zesty lemon curd, meringue top w/ fresh cream

Mascarpone Berry tart

sweetened mascarpone, fresh berries, coulis, mint sugar & fresh cream



Catering Mhenu

Sandwich & Wraps \$16pp

A variety of gourmet sandwiches and wraps made with high quality ingredients & condiments and a mixture of wholemeal, white & multigrain bread

(1 x sandwich cut into 4 & 1 x 1/2 large wrap)

Fruit Salad or Bircher Cups \$7pp

fresh fruit salad cups or bircher cups served in individual cups (choose which cup you like)

Cocktail Bahn Mi Rolls \$8pp

marinated thai beef or chicken, lettuce, carrot, cucumber, fried shallots & herbs on mini baked rolls w asian dressing (1 x roll)

Quiches \$8 each

assorted quiche fillings in a small round quiche base cut into quarters (1 x quiche cut into 4)

Croissants \$6.5

mini baked croissants filled with shaved ham & cheese or plain with butter & jam (1 x mini croissant)

Slices \$6pp

our signature housemade passionfruit slice, caramel slice & apple sour cream slice cut into bite size pieces

(1 x bite size of each slice per person)

Sweet & Light \$7.5pp

mini raspberry passionfruit cake, assorted friands & mini carrot walnut loaf, all gluten free (1 x bite size of each option per person)

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Prices are gst inclusive.

GF options and delivery available upon request.

GF options and delivery available upon request, extra pricing applies.



Terms & Conditions

Venue Hire

3 HOURS \$400

4 HOURS \$600

5 HOURS \$1000

Please note additional charges may apply for set up and pack down, additional cleaning and or damage to the venue.

Decorations

We can source local decorations of flowers or balloons for your upcoming event any decorations that are bought in must be approved by the events manager prior.

Entertainment

We can source local artists or Djs for your event or you can play a playlist through our speakers.

Licensed Venue

We are a licensed venue and no alcohol can be bought onto the premises. Any guests caught bringing in their own alcohol will be evicted from the premises

Additional Charges

Extra charges may apply for waitstaff, linen, security, cakeage and other incidentals. A full quote will all items will be supplied before your event is confirmed.

Contact Details

OceanVibe Ulladulla
Shop 1/92 Princes Highway Ulladulla 2539

Ph: 0244804111

Email: oceanvibesally@gmail.com



HIGHTEA

OUR HIGH TEA IS AN ELEGANT CELEBRATION WITH LINEN,
FINE CHINA, FRESH FLOWERS & TIERED STANDS OF
HOUSEMADE MENU ITEMS, PAIRED WITH OUR
TEA JOURNEYS LOOSE LEAF TEA

MENU S35PP

Mimosa on arrival

Ribbon Sandwiches

Mini Quiches

Croissants

Assorted Pastries

Smoked Salmon Tarts

Scones

Slices

Macaroons

Cupcakes

Pot of Loose Leaf Tea

GF OPTIONS AVAILABLE UPON REQUEST MINIMUM 20 PEOPLE