

**Pumpkin Island Sample Self Catering Menu  
(communal cooking for families and groups)**

Adult \$65/day Child\* \$43/day price based on minimum 6 adults

Children's meals are prepared without hot spices and strong flavours.  
Serving size approx. 60% adult serve depending on the meal.  
Teenagers may require/prefer to be catered as adults.

To plan your holiday menu and have it packed and ready on arrival, contact **Mary-Anne Grant 0407 620 904**  
[thewaterline@keppelbaymarina.com.au](mailto:thewaterline@keppelbaymarina.com.au)

<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>
<p><b>Granola w Fruit Salad &amp; Yoghurt</b> House made coconut and goji berry granola with seasonal fruit salad and organic Greek yoghurt. Cooking required – none, enjoy fruit salad with a topping of yoghurt and granola.</p>	<p><b>Ploughmans lunch platter</b> Rare roast Banana Station Beef, Carved leg ham, cheddar, crusty bread, crackers and condiments. Cooking required – none, served on platters ready to enjoy when you reach the island</p>	<p><b>Mexican Chicken &amp; Corn Salsa Wraps</b> Marinated thigh fillets, charred corn salsa salad, wraps, oven baked potato wedges and chipotle aioli. Kids – garden salad, plain mayonnaise Cooking required - marinated chicken thigh fillets to BBQ, Corn on the cob to BBQ, corn salsa salad to assemble.</p>
<p><b>Big Breakfast</b> Smoked bacon, 150g banana station rib fillet steak, sausages, grilled tomato and free range eggs with warmed ciabatta. Cooking required – BBQ bacon, steak, sausages, tomatoes and eggs, warm bread in oven</p>	<p><b>Prawn Cocktail Rolls</b> Fresh local prawns, with cocktail bread rolls, cos lettuce, cucumber, lemon and spicy aioli. Kids – sliced leg ham, cheese, tomato Cooking required – warm rolls in oven, peel prawns</p>	<p><b>Local Reef Fish</b> Line caught reef fish fillets, with market garden salad, potato salad, lemon and house made remoulade Cooking required – BBQ Reef Fish Fillets</p>
<p><b>Banana Bread w Fruit Salad</b> House made banana bread with seasonal fruit salad Cooking required – chop fruit, warm bread in oven</p>	<p><b>Beef Burgers</b> House made ground beef burgers, BBQ onions, fresh tomato, crisp lettuce, sliced cheddar, beetroot and condiments. Cooking required – BBQ Beef Burgers, warm rolls in oven</p>	<p><b>Greek Lamb Roast</b> Butterflied Greek lamb roast, Greek salad, new potatoes, tzatziki &amp; mint sauce. Cooking required – roast lamb in pizza oven</p>
<p><b>Ham &amp; Cheese Croissants</b> Smoked ham and gruyere cheese croissants Cooking required – place ham and cheese on croissants and warm in oven</p>	<p><b>BBQ Hot Dogs</b> Butchers Beef Sausages, BBQ onions, sauces &amp; slaw on hot dog rolls. Cooking required – BBQ sausages</p>	<p><b>Banana Station Rib Fillet Steak</b> 250g Banana Station grass fed rib fillet, cob corn, jacket potatoes, sour cream &amp; market greens. Cooking required – BBQ Steak and Corn, oven bake potatoes, steam greens.</p>
<p><b>Bacon &amp; Eggs</b> Smoked bacon, free range eggs with warmed ciabatta Cooking required – BBQ bacon and eggs, warm ciabatta in oven</p>	<p><b>Steak Sandwiches</b> The Waterline Restaurant's famous Banana Station rib fillet steak, smoked cheddar, rocket, market tomatoes, balsamic onion marmalade, black garlic aioli and kornspritz rolls (kids slider rolls). Cooking required – BBQ Steak, warm rolls in oven</p>	<p><b>Pizza Night</b> Make your own pizza in the wood fired oven. We will supply the toppings and either ingredients for fresh dough (if you know what you are doing) or pizza bases ready to top and cook. Cooking required – top pizza bases and cook in wood fired pizza oven.</p>