



# BBQ

*We love a good barbeque, and why not - we have so many days of glorious sunshine each year. Our menus are designed for guest interaction along with beautiful food. Each buffet table comes complete with deluxe platters, stylish serving plates and bowls, serving utensils.*





## *BBQ Selections*

Drop of – Our professional staff deliver and set up the food displayed on beautiful disposable platters and our reusable chaffing dishes. Food delivered hot and cold and placed on your tables with deluxe disposable plates / cutlery and napkins ready for your guests. Hot food will stay for 2 hours with our disposable fuels. Delivery fees extra.

Full Service – Our professional staff deliver and set up the food on beautiful dishes and our chaffing dishes. We bring our 2.4 tables with elegant black cloths and theme the table with props / plates / cutlery and napkins. Our staff will stay for the duration and clean up before leaving. Staff, equipment and delivery fees extra.

Choose 3 mains ● 4 sides ● 1 dessert selection      \$45.00 per person

Choose 4 mains ● 4 sides ● 1 dessert selection      \$52.00 per person

Included in menu

Condiments – aioli ● mustards ● relish ● Gourmet breads ● butter ● garlic oil





## *Mains*

Fillet Steak • garlic sage pepper • red wine marinade (gf/df)

Pork sausages • caraway seed • cabbage • apple slaw (gf/df)

Prawn Skewer • paprika • chives (gf/df)

Grilled Breast Chicken • burnt lemon • thyme (gf/df)

Soy-glazed pork cutlets • Japanese slaw • honey soy (gf/df)

Grilled salmon • asparagus • lemon relish • dill (gf/df)

Lightly grilled Eggplant • mint • pomegranate (v/gf/df)

Lamb chops • minty soft feta • rosemary

Crispy Skin Barramundi • citrus butter • garlic chives • lemon • thyme

Honey Soy Tofu Steaks • finely sliced zucchini fritter

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan  
Minimum 40 guests / Staff & equipment will be charged additionally







## *Sides*

Classic Potato & Egg Salad • Dijon mustard • crème fraiche

Summer Beetroot • pumpkin • kumera • carrot • onion • apple cider vinegar • lemon

Artichokes • lemon • truss tomatoes • mustard dressing

Sweet Potato Pinenut • kumera • red capsicum • shallot • oil dressing

Black Rice • shredded coconut • pumpkin seeds • cranberries • parsley • shallot

Chickpea • haricot beans • soy beans • artichokes • capsicum • onion • shallot • garlic pesto

Fattouch • vine tomatoes • Lebanese cucumber • mint • capsicum • radish • sumic • onion

Quinoa • pomegranate • pumpkin • ashed goats cheese • mint • onion • coriander • lemon

Classic Caesar • pancetta • sourdough • cos • shaved parmesan • anchovy dressing

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# Desserts

Choose any 2 selections

Petits Fours Tartlet One

Pear & cinnamon dome • Jasmin & apricot slice • Blood Orange & citrus tart • Redcurrant Tart • Raspberry white chocolate charlotte • Nutella Pebble

Petits Fours Tartlet Two

Chocolate Jaffa Slice • Honey Caramel Praline • Ginger mango & spiced oat cake • Passionfruit Tart • Cassis Dome • Fruit & Nut Tart

Petits Fours Tartlet Three

Tropical Dessert • Strawberry guava & banana Cone • Apple & salty caramel tart • Watermelon Slice • Yuzu black sesame charlotte • Opera Slice

Petits Fours Tartlet Four

GF - Almond Praline Brownie • Lemon Berry Cheesecake • Pistachio Vanilla Raspberry Slice • Salty Macadamia Caramel on Chocolate Cookie • Boysenberry Temptation • Almond Panna Cotta w Plum & Spice Base





## Add a Package

### Package One

Choose any 4 canapés from the \$3.25 section (25 of each)

\$325.00

### Package Two

Choose any 4 canapés from the \$3.25 section (50 of each)

\$650.00

### Package Three

Choose any 4 canapés from the \$3.25 section (25 of each)

Choose any 2 canapés from the \$4.95 section (25 of each)

\$572.50

### Package Four Canape Station

Choose any 4 canapés from the \$3.25 section (50 of each)

Choose any 2 canapés from the \$4.95 section (50 of each)

\$1145.00

### Gourmet Cheese Board serves 10

\$50.00

Deluxe local cheeses • quince paste • smoked garlic & tomato chutney • olives • walnuts • fresh fruits • lavosh • assorted crackers

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