BARBECUE

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. For that little bit of excitement why not choose our themed table package to add a little wow to the event.

Each table comes complete with deluxe platters, stylish Bagasse serving plates and bowls, serving utensils and simple theming.
BARBEQUE

Our Barbeque Menu is based on minimum 50 guests

Included in menu
Condiments – aioli ● mustards ● relish ● Gourmet breads ● butter ● garlic oil

Choose 3 mains ● 4 sides ● 1 dessert selection - $50.00 per person – minimum 50 guests
Choose 4 mains ● 4 sides ● 1 dessert selection - $59.00 per person – minimum 50 guests

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

Seafood Additions – price on application

Chilled premium rock oysters with lemon ● lime wedges (per dozen)
Ocean king prawns ● cocktail mayonnaise ● lemon ● lime wedges (per kilo)
Moreton bay bug ● asparagus ● basil ● aioli (per half bug)
Tasmanian smoked salmon platter ● capers ● fennel ● horseradish (serves 10)

Prices for food are listed per person exclusive of GST ● Staff and equipment will be charged additionally
BARBEQUE

Sides

Watermelon • grilled tomato • coriander salad
Summer Beetroot • pumpkin • kumera • carrot • onion • apple cider vinegar • lemon juice
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

Desserts

Petite individual desserts – 2 per person

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
Flourless - 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
WHY NOT UPGRADE

Our preferred Event Stylist, Print Candy, can make your event WOW

Guest Table Styling
Your guest tables can be beautifully styled to match our crafted food ● we can develop a package to suit your theme

Essential Styling
$400.00 ● Stylish table with fabulous selected food props and table covers to suit the theme

Deluxe Styling
$600.00 per table ● a beautifully presented Tasmanian Oak Minimalist Table 2040 long x 820 wide including elegant tableware, serving platters, risers, foliage and luxe décor. Various table and display options are paired with decorative detail to build and design unique themed food stations.

ADD A CANAPE 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) $572.50
Choose any 2 canapés from the $4.95 section (25 of each)

Package Four
Choose any 4 canapés from the $3.25 section (50 of each) $1145.00
Choose any 2 canapés from the $4.95 section (50 of each)

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