



GOURMET BARBEQUE

Outdoor events are only made whole by the aroma of a sumptuous BBQ in the air. When it comes to pleasing your guests, we have some truly delicious barbecue items to choose from.

Simply choose your mains and salads from the options below.

MAINS *(choose four protein dishes)*

Teriyaki pork skewers
Chicken skewers *(choice of plain, satay, tandoori or honey soy marinade)*
Tangy BBQ chicken thighs sliced on a bed of couscous
Gourmet prime beef patties *(make your own burger)*
Beetroot patties *(make your own burger)*
Aged rump steak
Minute sirloin steak
Moroccan lamb skewers with mint yoghurt
Gourmet sausages
Honey soy chicken wings
Pork loin chops
Spicy fresh fish cakes *(\$2.00 per person)*
Ham on the bone *(baked)*
Pumpkin, feta & spinach fritters

Accompaniments *(all included in this menu)*

BBQ cumin potatoes with dill sour cream
Gravy and condiments
Bread Display

SALADS *(choose six salad dishes)*

Greek garden salad -olives on side ^{GF}
Baby beetroot, baby carrots and toasted sesame ^{GF}
Roast pumpkin, celery, sun dried tomato, sultanas, feta ^{GF}
(Seasonal, not available Dec-Feb)
Potato, chives, sour cream mayo, mustard ^{GF}
Pickled vegetables ^{GF}
Broccoli, mandarin and toasted cashew nuts ^{GF}
Ranch coleslaw ^{GF}
Israeli vegetable couscous
Selection of beans, chickpeas, and tomato ^{GF}
Button mushroom salad ^{GF}
Stir fry vegetable rice salad ^{GF}
Cauliflower, spiced chickpea and tahini dressing ^{GF}
Shell pasta with sweet chilli and mayo dressing
Penne pasta with feta, tomato and spinach
Asian vegetable noodle salad ^{GF}
Kumara, baby spinach, apple and red onion ^{GF}

BBQ Package *(all included in this menu)*

Full buffet set up
Quality cutlery, crockery and serviettes
Our professional catering team will
Carve, serve and clear with minimal disruption

\$36.50 per person, Inclusive of GST

A travel charge may apply

Minimum guest number of 40

