

Menu one

Gourmet barbeque / shared platters

Catering guide

You can choose from the set BBQ menus below or design your own menu from the additional information provided. minimum of 30 guests is required.

Also available for any BBQ menu, are platters of fresh pacific oysters & fresh cooked ocean king prawns with fresh lime and condiments. As a guide add approx \$10 - \$15 per person (depending on market price).

BBQ Menu – Option 1 \$52.00 + GST per person

Cold selection

Select 4 fresh gourmet salads (see salads list)

- Fresh baked bread rolls with butter
- Condiments and sauces
- Freshly sliced seasonal fruit platter
- Selection of cheeses, nuts dips and crackers

Hot from the bbq

- Rosemary, garlic and olive oil marinated chicken breast
- Homemade hamburger patties
- Scotch fillet minute steaks (125gm)
- Beef, lamb or chicken gourmet sausages
- Caramelized sliced onions

BBQ Menu – Option 2 \$56.50 + GST Per Guest

Cold selection

Select 5 fresh gourmet salads,

- Fresh baked bread rolls with butter
- Condiments and sauces
- Continental sliced meat platter – Salami, Pastrami, Champagne Ham & Proscuttio Ham
- Freshly sliced seasonal fruit platter
- Cheese & Greens platter with dips & water crackers

Hot from the bbq

- BBQ style Tandoori chicken
- Homemade gourmet hamburger patties
- Beef, chicken or lamb gourmet sausages
- Scotch fillet minute steaks (125gm) – marinated lightly with garlic, lemon, olive oil, rosemary and freshly cracked black pepper
- Lemongrass scented Barramundi wrapped in foil and slowly cooked on the bbq
- Caramelised onions
- Field mushrooms sautéed with butter, thyme and sea salt

BBQ & Buffet Selections

Salads

- Caesar salad
- Bacon, egg and potato salad
- Pasta salad with a creamy sun dried tomato dressing
- Coleslaw
- Mediterranean roasted vegetable salad with fresh basil pesto
- Green leaf mesclun salad with sweet balsamic dressing
- Waldorf (Apple, celery, walnut & mayonnaise)
- Greek salad
- French green bean and pecan salad with honey & chive dressing
- Indian spiced chick pea salad
- Asian style rice salad
- Tomato, red onion & lettuce salad with coriander oil & croutons
- Balsamic & garlic Grilled eggplant and artichoke salad
- Tomato, basil & bocconcini salad drizzled with olive oil
- Green bean & saffron linguini salad

Hot BBQ selections

- Chicken, herb & pine nut sausages
- Lamb & rosemary sausages
- Squid with picada dressing (olive oil, parsley, garlic & pepper)
- Lightly crumbed chicken schnitzel (Hot & spicy or plain)
- Homemade Hamburger patties
- Scotch fillet minute steaks (125gm)
- Chipolata sausages
- Grilled snapper fillets with coriander, ginger, lime and chilli
- Seasoned potato slices
- Field mushrooms sautéed with butter, thyme & sea salt
- Caramelised sliced onion
- Tandoori BBQ chicken or lamb
- Beef or chicken satay skewers
- Mediterranean vegetable skewers
- Lemongrass scented barramundi wrapped in foil
- Moroccan style lamb fillets
- Miso glazed Atlantic salmon fillets
- Malaysian barbecued prawns with shredded mint & lime
- Cajun Atlantic salmon with fresh lime
- Mirin and sake chicken
- Teriyaki baby octopus
- Buttered corn cobs with fresh thyme and sea salt flakes

**Children's BBQ Menu (4 to 10 Year Olds)
(When dining with adults)**

\$20.00 + GST per child

- Thin beef sausages
- Hamburger patties
- Selection of fresh bread, salads sauces and fruit

NOTE: Once that you have chosen your hot and cold selections, the final cost per person will include, bread rolls with butter and condiments / sauces.

Antipasto platters, cheeses, fruits, desserts or nibbles are also available on request.

Alternatively, Most of the (hot BBQ) selections above would suit a stand up gourmet BBQ Should you prefer something lighter than the traditional sit down BBQ.

Menu two

Catering guide

- Additions can be made to the suggested menu
- Extra BBQ, grill dishes, + \$8.00 per guest
- Extra salad / platters / sides + \$6.00 per guest
- Extra desserts + \$6.00 per guests
- Other dishes are available upon request
- Minimum spend on food March-Sept \$800.00 Oct-March \$1000.00
- All prices are subject to GST

BBQ package, \$57 per person plus GST

Choose from,

3 BBQ grill dishes, 3 Salad, Side Dishes and 2 Dessert dishes

All bbq packages include baked bread and condiments

BBQ / Grill selections

- Gourmet Italian beef and pork sausages with caramelized onions
- Grilled Atlantic salmon fillet with lemon capers and dill
- Milk fed Hay Valley lamb cutlets with mint, garlic and yoghurt
- Black Angus beef eye fillet with red wine and thyme jus
- Free range chicken breast with sage and prosciutto
- Australian prawn cutlets marinated in basil, lemon and chilli
- Char grilled and marinated baby squid with gremolata
- Organic Mediterranean vegetables with rocket pesto
- Asian style glazed pork belly with honey and soy sauce
- Butter fried quail cooked over coals with Italian herbs and garlic

Platters, salads & sides

- Fresh fig, parma ham, cherry tomato, basil and goats cheese salad
- Shaved cucumber salad with coriander, mint, ginger and rice wine vinegar
- Globe artichoke, toasted pinenuts, baby spinach and parmesan salad
- Beetroot orange and fennel salad
- Caesar salad, cos lettuce, olive oil croutons, kassler bacon, soft boiled egg and anchovies
- Confit duck leg with radicchio lettuce, grapefruit and almonds

- Caprese, vine ripened tomatoes, bocconcini and basil
- Grilled asparagus, feta and black olives
- Roasted kipfler potato, capers, rosemary and olive oil
- Greens beans with ricotta and toasted walnuts
- Mixed organic lettuce with tomato, cucumber, olive, red onion and herbs

Desserts

- Belgium chocolate and walnut cake
- Fresh pear and frangipane tart with vanilla mascarpone
- Seasonal fruit skewers with passionfruit compote
- PANNACOTTA
- Pannacotta, set cream and vanilla dessert with biscotti and raspberries
- Baked lemon tart with double cream

Cheese

Selection of International and Australian Cheeses with lavosh and apple

Please contact our office to discuss the options available to you for catering, all menus shown can be adapted to suit your needs.

Prices and menu selections are subject to change and may be affected by availability of produce throughout the seasons.

Are you being served, provides staff, catering, drinks and hire, ask us for a quote for your entire event needs. Tel 8211 7216.

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staff caterers drinks hire