

The BBQ



Pricing Options

May you always be surrounded by good friends and great barbeque

Our BBQ menus are designed for guest interaction along with beautiful food.

Each table comes complete with platters, serving plates and bowls and utensils.

Grazing Platters on Arrival | Main (3 choices) | Sides (3 choices) – \$39 per person

Grazing Platters on Arrival | Main (4 choices) | Sides (3 choices) – \$49 per person

Grazing Platters on Arrival | Main (3 choices) | Sides (3 choices) | Dessert – \$45 per person

Grazing Platters on Arrival | Main (4 choices) | Sides (3 choices) | Dessert – \$55 per person

Inclusions | bamboo plates, cutlery and linen look napkins

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups. Waiting staff, surcharges & additional equipment fees apply. GST not included.

Please advise of dietary requirements before event.

Grazing Platters

Set up as Grazing Table

Choose one option from the selection below:

Grazing One:

Salami, prosciutto & pancetta, marinated mixed olives & sundried tomatoes, house made dips, charred & marinated vegetables, herb frittata, crispy Turkish bread & grissini

Grazing Two:

(Choose 6 items to make up platters)

Antipasto skewers – olives, chargrilled capsicum, feta & tomato (v/gf)
Bruschetta topped with freshly chopped tomatoes with basil and parmesan (v)
Crepes filled with leeks, mushroom and a Philadelphia cream cheese
Rare Sirloin of beef fillet with seeded mustard on a mini brioche
Veggie sushi - assorted vegetable sushi with ginger and wasabi (v)
Falafel with Greek style mint yoghurt (v)
Chickpea shawarma dip (gf)(vg)
Duck Pancake(gf)
Cumin spiced lamb kofta (gf)
Balsamic mushrooms, herb stuffing (vg)(gf)
Nori cone with smoked salmon, soy dressing (gf)

Mains

Sizzling Meats

Tender Lebanese spiced lamb skewers, minty raita, flatbread
BBQ bourbon beef brisket
Pulled pork patties in a sticky glaze
Confit chicken thigh in a peanut curry butter sauce
Chargrilled chicken, lemon, thyme, parmesan and Caesar glaze
Flame grilled steak Burger, toasted brioche bap, vintage cheddar, tomato relish

Fish Dishes

Thai spiced cod fillet, wrapped in banana leaf
Jumbo prawns, mango, spring onion and lime salsa
Panko Cod burger, tartar sauce, brioche bun
Sweet soy glazed salmon steaks, coriander pesto

Vegetarian Dishes

Grilled halloumi and roasted pepper skewers, red pepper hummus.
Portabella mushroom, white truffle, sea salt and fresh grated parmesan.
Spiced bean burger, smashed avocado, sweet chilli, brioche bap

Sides

Cauliflower couscous, blood orange, toasted almonds.

Roasted Mediterranean vegetable salad, basil oil.

Mixed summer beans, toasted sesame seeds.

Salad caprese, bocconcini, heritage tomatoes, basil oil.

Fig, walnut, mozzarella & rocket salad, truffle honey.

Baby cooked beetroot tossed in sour cream chives

Mixed baby leaves, heritage tomatoes, black olives, fetta cheese.

Red quinoa salad, bean shoots, spring onions, lemon & honey dressing.

Baby gem, apples, celery, pickled walnuts, honey, yoghurt

Desserts

Dessert platters – please choose one from the following

Set up on dessert table or placed on guest tables

Selection One

Pecan Tart / Choc Hazelnut Tart / Apple Crumble Tart / Coconut Pineapple Tart / Redcurrant Tart / Calamansi Tart

Selection Two

Green Tea & Apricot Friand / Sago Mango Pyramid / Raspberry Macaron w Marshmallow / Peanut Butter Slice / Passionfruit Slice / Chocolate Brownie

Selection Three

Fruit & Nut Friand / Vanilla Cake Slice / Baked Lemon Cheesecake / Banoffee Tart / Earl Grey Tea Madeline / Opera Slice

Selection Four

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