



BBQ Menu

BBQ Buffet Options

Prices based on 40 people minimum.

Our BBQ and Buffet menus include: disposable ware, food staff for a maximum 3 hours base to base, all heating and serving equipment and buffet tables.

BBQ 1 - Classic Aussie (weekday lunch only) \$19.50 per person + gst

The BBQ:

- Marinated chicken thigh fillet
- Beef Rissoles
- Beef and pork sausages
- Grilled onions

Self serve salad bar consisting of:

- Potato salad with shallots, aioli and fresh herbs
- Sliced tomatoes
- Sliced beetroot and carrot
- Fresh pineapple slices
- Fresh bread slices, hamburger rolls and butter

Available for weekends & evenings \$24.50+gst per person

**Addition of a barbequed
MSA graded rib fillet**..... \$29.50+gst per person

BBQ 2 - Asian Inspired..... \$24.50 per person + gst

The BBQ:

- Sweet soy marinated chicken fillet
- Thai fish cakes infused with fragrant herbs accompanied by a cashew dipping sauce
- Marinated tofu with a fried shallot sunflower seed and pepita topping
- Spicy chipolatas

Self serve salad bar consisting of:

- Asian slaw with fried wontons
- Green bean and mung bean sprout salad
- Fresh garden salad
- Mixed Asian leaves
- Selection of breads

BBQ 3 - Greek inspired..... \$38.00 per person + gst

To Start:

Platters of dips including:

- Taramasalata, tzatziki, and white bean served with crusty Greek kithara loaf

The BBQ:

- Marinated and char-grilled baby octopus and calamari
- BBQ'd boned out lamb leg marinated in lemon juice, rosemary and olive oil and carved from the buffet
- Tender marinated chicken Souvlaki skewers
- Souzoukaka (hand rolled sausage) with homemade tomato salsa
- Grilled haloumi and bread skewers with lemon olive oil and dill

Self serve salad bar consisting of:

- Traditional Greek salad
- Greek potato salad with green peas and garlic dressing
- Platters of sour dough and olive breads
- Condiments and sauces

Extras

The following items may be added to your BBQ or Buffet menu

Seafood..... \$15.00 per person + gst

- Barbequed bugs marinated in pesto
- Prawn and lemon skewers

Build your own Gourmet BBQ

Choice of 3 items from
the barbeque selection and
3 from the salad selection **\$36.50+gst per person**

Choice of 4 items from
the barbeque selection and
3 from the salad selection **\$42.50+gst per person**

Barbeque selection

- Banana leaf and bacon wrapped chicken 'marylands' served with grilled pineapple
- Char grilled lamb cutlet (2) with caraway caramelised onion
- BBQ'd Italian pork and fennel sausages served on top sautéed cabbage and white beans
- Chicken shashliks skewers marinated in yoghurt served with kachumber a fresh tomato, cucumber, and onion relish
- Chargrilled marinated field mushrooms with fresh mozzarella, olive oil and balsamic vinegar
- Barbequed fish parcels with lemon, dill and caper butter
- Fresh tuna skewers topped with extra virgin olive oil, fried olives, artichokes and capers
- Black Angus rump steaks and green peppercorn and tarragon butter
- Tender pork cutlet with grilled pear and melted blue cheese
- Potato fetta and cumin cake served with hummus and tomato relish
- Slow cooked aniseed infused pork belly caramelised on the barbeque and served with pak choy and soy glaze

Salad Selection

- Roast pumpkin, fetta, macadamia and red onion salad with fresh spinach
- Cous cous salad with grilled vegetables, sundried tomatoes, olives and zaatar dressing
- Roasted waxy potatoes with olive oil, sea salt and sage (served hot)
- Caesar salad – cos lettuce, bacon, croutons, parmesan, eggs and anchovy dressing
- Chickpea roast tomato and eggplant with baby spinach and a zaatar

Fabulous Gourmet Roast Banquet \$26.50 per person + gst

All meat used is MSA Graded and the very best available.

- Hot Buffet Selection
- Roasted leg of pork or ham
- Roasted rib fillet (MSA Grade)
- Real gravy, mushroom sauce
- Vegetable lasagne
- Roast potatoes, pumpkin, sweet potato and carrot
- Cauliflower and broccoli in creamy cheese sauce
- Plus Cold Buffet Selection
- Crunchy caesar salad
- Rainbow coleslaw
- Leafy green salad
- Mustards, pickles, sauces
- Basket of assorted gourmet breads

Extras

Buffet Desserts. \$9.50 per person

- Deep dish apple pie
- Lemon cake with fresh fruit decoration
- Individual pavlova with berry coulis
- Bowls of homemade custard and whipped cream

Hot and cold savouries from..... \$4.50 Per person

Ab. Fab.'s sweet slices and cakes from..... \$4.00 per person

Tea and coffee buffet \$4.00 Per person

Entrees from \$8.00 ph

Assorted finger slices \$4.00 Ph

China crockery, cutlery, etc from..... \$4.00 ph