



## Gourmet BBQ's

*Staffing and equipment are extra. Please contact our events team for a formal quote.  
Ab Fab catering has a full liquor licence and offers a complete range of beverage packages.  
Minimum 50 guests attending  
Menu items are seasonal and subject to availability*

**Choice of 3 items from the  
barbeque selection and  
3 from the salad selection**

**\$40.00 +gst per person**

**Choice of 4 items from  
the barbeque selection and  
4 from the salad selection**

**\$45.00+gst per person**

## Barbeque selection

Char grilled lamb cutlet (2) with caraway caramelised onion  
Chicken shashliks skewers marinated in yoghurt served with kachumber a fresh tomato, cucumber, and onion relish  
Field mushrooms with fresh mozzarella olive oil and balsamic vinegar  
Barbequed fish parcels with lemon dill and caper butter  
Tuna skewers topped with extra virgin olive oil fried olives artichokes and capers  
Angus rump steaks with 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 feta macadamia and red onion salad with fresh spinach  
Cous cous salad with grilled vegetables sundried tomatoes olives and a zaatar dressing  
Roasted waxy potatoes with olive oil sea salt and sage (served warm)  
Caesar salad of Cos lettuce bacon croutons, parmesan, eggs and anchovy dressing  
Chickpea roast tomato and eggplant with baby spinach and a zaatar dressing

