



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 40 guests attending
Menu items are seasonal and subject to availability*

**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
4 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
Barbequed 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 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

