

BBQ MENU

Minimum Fifteen Guests

STARTER

Sharing Platter

Assortment of Italian cured meats, smoked salmon, cheese, loaded hummus, olive oil & balsamic, falafel balls, olives, wild wheat breads

MAIN COURSE

Mains to Share

Gluten free pork, sage & fennel gourmet sausage

Golden fried chicken pieces with a spicy Korean sauce & aioli

Summer potato salad - baby potatoes, creamy mayo mustard dressing

Mediterranean salad - orzo pasta with cherry tomatoes, baby spinach, baby spinach, cucumber, red pepper, olives & feta

Green salad - mixed lettuce, cherry tomato, crispy lentils

Bread & condiments

DESSERT

Selection of Petite Fours

Cinnamon Sugar Donut Pillows

Orange and Dark Chocolate Truffles

Pistachio Cream Tarts

THREE COURSE \$80

MAIN & DESSERT \$55

ENTREE & MAIN \$65

MAINS ONLY \$40

OPTIONAL EXTRA'S

SLICES OF DRY AGED SIRLOIN STEAK, SERVED MEDIUM REAR
WITH SALSA VERDE \$20 PP

GARLIC & CHILLI PRAWNS WITH LEMON & AIOLI \$18PP