



MENU Sydney60

Menu 1 — \$28 per person

To start;

- Sweet potato & roasted cashew dip, hommus, crudités, bread and water crackers

BBQ off the grill;

- Beef sausages
- Handmade chicken skewers

Sides;

- Coleslaw
- Mesclun salad
- Flatbreads and rolls
- Traditional accompaniments
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Menu 2 — \$35 per person

To start;

- Platters of cheese, crudités, breads and water crackers served with spicy capsicum, hommus, sweet potato & roasted cashew dips

BBQ off the grill;

- Assorted gourmet chipolata sausages
- Handmade & herbed skewers, please choose 2 of the following:
 - Chicken
 - Wagyu Beef
 - Pork

Sides;

- Roasted pumpkin, freekeh and tahini salad

- Coleslaw
- Mesclun salad
- Flatbreads and rolls
- Selection of sauces and accompaniments

Dessert;

- Seasonal fruit platter & yoghurt dip
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Menu 3 — \$42 per person

To start;

- Charcuterie platter of shaved meats, cheese, olives, dips, breads and crackers
- Peeled prawns with lime & tequila mayonnaise

BBQ off the grill;

- Assorted gourmet chipolata sausages served with caramelised onion
- Handmade & herbed skewers, please choose 2 of the following:
 - Chicken
 - Wagyu Beef
 - Pork
 - Lamb Rump

Sides;

- Japanese slaw with soy beans & sesame mayonnaise
- Roasted pumpkin, freekeh and tahini salad
- Mesclun salad
- Potato, bacon and shallots with citrus dressing
- Flatbreads and rolls
- Selection of sauces and accompaniments

Dessert;

- Chocolate brownies and assorted sweet treats
- Seasonal fruit platter & yoghurt dip

Cocktail Menu 4 — \$42 per person

To start;

- Chicken tikka on cucumber with raita

- Smoked salmon, lemon, crème fraiche on sea salt crackers
- Tomato and basil bruschetta
- Roasted vegetable tarts
- Duck pancakes with hoisin sauce

BBQ off the grill;

- Wagyu beef skewers with smoky BBQ dipping sauce
- Chicken skewers with spicy peanut dipping sauce

Dessert;

- Chocolate brownies and assorted sweet treats
- Seasonal fruit platter & yoghurt dip

Vegan Platter (Large) — \$110

- Baked tofu
- Seasonal roasted vegetables with miso glaze
- Baby green salad leaves

A popular addition to any menu, especially if you are unsure of any guests' dietary requirements.

Seafood Platter — \$150

- Oysters - seasonal varieties
- Peeled prawns
- Smoked salmon
- Accompaniments