

*Chef charge applicable only to the Premium BBQ Menus (3-4 hour rates)
Mon to Fri - \$270, Sat - \$285, Sun - \$310

HOUSE BBQ MENUS

All of our BBQ Menus & Build-A-Burger Menu are self-served at the buffet and are suitable for groups of 10 to 65 guests. For guest numbers below 40, there is a \$200 cook charge applicable.

Simple BBQ \$27pp

Includes:

Premium beef sausages
Home-made seasonal garden salad
Crunchy coleslaw
Fresh bread rolls
Assorted condiments



Build-A-Burger Menu \$33pp

Includes:

Mixture of Milk & Brioche burger buns, premium beef patties, cheese, tomato, lettuce, pineapple rings, pickles, jalapenos, onion, beetroot & a large selection of assorted condiments with a side of sweet potato chips.
All set up at the buffet for you to build your perfect burger!

*Add bacon for \$2pp



Gold BBQ Menu \$40pp

Includes:

Premium beef sausages
Piri Piri marinated chicken pieces
Choice of 2 salads
Fresh sourdough bread
Assorted condiments

Salads:

Seasonal garden salad with French dressing
Aioli chat potato salad
Rocket, pear, walnut & feta salad
Caprese salad
Greek Salad



PREMIUM BBQ MENUS

*Chef charge applicable to the below menus (3-4 hour rates)

Mon to Fri - \$270, Sat - \$285, Sun - \$310

Diamond BBQ Menu \$62pp

A selection of cheeses, olives, fruit, nuts and bread

A choice of:

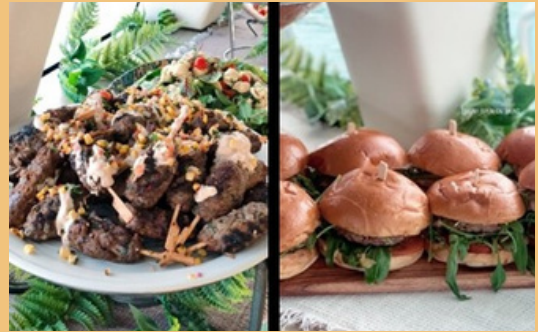
1 x items from our silver range

2x Main dishes from the gold range

2x Salads from our salads plus range

Freshly baked bread rolls and condiments

Tea and coffee station (at request)



Seafood BBQ Menu \$75pp

A selection of cheeses, olives, fruit, nuts and bread

A choice of 1 x item from our silver range

OR A choice of 1 x main dish from our gold range

2x Seafood items from our BBQ seafood range

2x salads from our salads plus range

Freshly baked bread rolls and condiments

Market Fresh Chef's Selection Dessert

Tea and coffee station with petit fours



PREMIUM BBQ ITEMS

Silver Range Menu-

Loaded hotdogs – (1 per guest)

-Worcestershire and cracked pepper sausages, chilli jam, crispy onions on brioche roll

-Wagyu beef sausages, caramelised onion, cheddar, mustard aioli on brioche roll

-Rustic Italian sausage, tarragon, dill and parsley aioli, slaw

Smokey, Peri Peri chicken fillet w/ Mexican corn salsa

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus (1 per guest)

Charred beef burger, brioche bun, cheddar, tomato, caramelised onion (1 per guest)

Cheeseburgers with American mustard aioli, fried onions and housemade pickle (1 per guest)

Gold Range Menu-

Charred beef rump, South American chimmi churri, roasted carrots

Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)

Native pepperberry beef rump skewers, w roasted onions, horseradish cream

Lamb souvlaki skewers, cucumber and dill salsa, lemon yogurt and pita bread (1 per guest)

Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad

Harissa chargrilled baby eggplants with roasted onion, cucumber salsa and tahini dressing(GF)

Seafood Range Menu-

Whole king prawns, charred with asian salad (GF)
Charred salmon, creamed leek and salsa verde (GF)
Char grilled Barramundi with Vietnamese noodle salad (GF)
Thai fish cakes, with chilli jam and Asian slaw
Balmain bugs with lemon dressing ****

Salads Range -

Garden salad with French dressing
Wild rocket salad with shaved parmesan, pear and balsamic
Potato salad with crispy bacon and green shallot

Salads Plus Range -

Rocket, grilled pear, crispy bacon, fetta and walnut
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Seasonal garden salad with French dressing
Roasted aioli and herb chat potato salad with crispy pancetta

******* Attracts extra charge of \$8.50 per person**