



# BBQ Packages



\* Chef charge applicable to all canapé menus (3-4 hour charge)

Monday to Friday - **\$260**    Saturday - **\$285**    Sunday - **\$310**

## Silver BBQ Package

**\$40.00 per guest | Minimum 30 guests**

- A selection of local cheeses, fruit, dips and bread
- 2x Main dishes from the Silver Range
- 1x Salads from the Silver Range
- Freshly-baked bread rolls and condiments

## Gold BBQ Package

**\$50.00 per guest**

- Grazing platter, containing a selection of cheeses, olives, fruit, nuts and bread
- 2x Main dishes from the Silver Range
- 1x Main dish from the Gold Range
- 1x Salads from the Silver Range
- 1x Salads from the Salad Plus Range
- Freshly-baked bread rolls and condiments
- Tea and coffee station with petit fours

## Diamond BBQ Package

**\$57.00 per guest**

- Grazing platter, containing a selection of cheeses, olives, fruit, nuts and bread
- 2x Items from the Silver Range
- 2x Main dishes from the Gold Range
- 2x Salads from the Salads Plus Range
- Freshly-baked bread rolls and condiments
- Tea and coffee station with petit fours

## Seafood BBQ Package

**\$67.00 per guest**

- Grazing platter, containing a selection of cheeses, olives, fruit, nuts and bread
- 1x Item from the Silver Range
- 1x Main dish from the Gold Range
- 2x Seafood items from our BBQ Seafood Range
- 2x Salads from the Salads Plus Range
- Freshly-baked bread rolls and condiments
- Market-fresh Chef's selection dessert
- Tea and coffee station with petit fours

# 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 sausages with red cabbage slaw on brioche roll

Smokey pere pere chicken fillet with Mexican salsa

Lamb kofta with charred pita bread, corn salsa and chipotle yoghurt (1 per guest)

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

## Gold Range Menu

Charred beef rump, salsa verde and carrot puree

Smokey beef and bacon burger with cheddar, café de Paris aioli on milk bun (1 per guest)

Beef rump skewers with chimmi churri and herb salad

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

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

## Seafood Range Menu

Whole king prawns charred with Asian salad

Charred salmon, green beans, smoked lemon butter

Char grilled market fresh white fish with lemon

Thai fish cakes with chilli jam and Asian slaw

Scampi with herb butter (Extra charge of \$8.50 per person)

Balmain bugs with lemon dressing (Extra charge of \$8.50 per person)

## **Silver Salads Range**

**Garden salad with French dressing**

**Wild rocket salad with shaved parmesan, pear and balsamic**

**Potato salad with green shallot**

**Pasta salad with tomato, parsley and lemon**

**Moroccan cous cous salad**

## **Salads Plus Range**

**Roast heirloom carrot and shaved fennel salad with baby rocket and sherry dressing**

**Rocket, grilled pear, crispy bacon, feta and walnut**

**Pumpkin, watercress, sprouts and marinated goats cheese**

**Orrechiette pasta salad with lemon, thyme and mushrooms**

**Seasonal garden salad with French dressing**

**Roasted aioli and herb chat potato salad with crispy pancetta**

