



GOURMET BBQ/LONG TABLE MENU

Starters

Sliced meats, olives, and gourmet breads to start

Main Selection

Slow cooked lamb shoulder/ beef cheeks served with baby roast potatoes and braising jus

Whole side of crispy skinned barramundi served with baby broccoli and a white wine cream sauce

Whole roasted cauliflower with a chermoula dressing

Wagyu beef patties with gherkin and melted cheddar in a sesame bun

Pork and fennel sausages

Garlic and chilli prawn skewers

Barbecued pumpkin served with chimichurri

Barbecue corn, avocado and chorizo salad

Creamy potato salad

Sides

Entrée

Sliced heirloom tomato carpaccio with basil oil and pulled burrata

Cured kingfish with chilli pickled kohlrabi

Hummus and dukkah with Turkish bread

Deserts

*Gluten free options available for all dishes

*Sides may vary slightly due to seasonal availability of produce.

Optional Extra's

Canapés	Chef selection (x 3 options)	\$15.00 pp
Entrée	Individually plated	\$15.00 pp
Main	1 x additional protein	\$15.00 pp
	2 x additional protein	\$25.00 pp
Sides	1 x additional side	\$8.50 pp
Dessert	Shared Option - for example: dessert presented as Birthday cake and plated individually (left over cake will be left for customer to enjoy at leisure)	Quoted Price
Cheeseboard	Shared option - plated/presented using customers equipment and left to enjoy at leisure	\$15.00 pp
Canapés & Cheeseboard	Chef selection of canapes (x 3 options) & cheeseboard ordered together	\$25.00 pp

All prices are exclusive of GST.