



GOURMET BBQ/LONG TABLE MENU *By Chef Valentina*

Starter

Sliced meats, olives and gourmet breads to start

Main Selection

Chicken & Capsicums skewers, charred corn, parmesan fondue.

Cacciatora Drumsticks, paprika and parmesan sweet potatoes.

Pork and Fennel Italian sausages, garlic sautéed broccolini, pangrattato.

Lamb cutlets scottadito drizzled with truffle honey.

Scotch fillet steak tagliata, rocket, tomatoes & shaved parmesan, vincotto.

Whole grilled fish.

Tropical snapper fillets, pear, walnuts & baby spinach.

Herbs & garlic prawns (shell on) & Fremantle squid, lemon oil.

Sides

Apple coleslaw salad, dijon mayonnaise.

Peas, fennel and Danish feta, citrus dressing.

Heirloom tomatoes and buffalo mozzarella panzanella.

Roasted baby carrots, watercress, goat cheese crumble.

Strozzapreti, zucchini, basil and macadamia pesto.

New potatoes, roasted leek, rosemary aioli.

Deserts & Fruit

Mini Cannoli, spiced ricotta & dark chocolate.

Small Pavlovas, maple cream, fruit salad & passion fruit.

Baby Profiteroles, crème patisserie, chocolate ganache.

Chef Selection of Local cheese with assorted accompaniments.

Seasonal Gourmet fruit platter.

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