

DIETARY REQUIREMENTS:
We accommodate all requests including
gluten free & vegan.
Please let us know upon your initial inquiry.



BARBECUE MENU

Create a barbecue menu to suit your tastes! Menu can be served as either a buffet or share-style on the center of each guest table. Cost per head includes a chef on-site for cooking, presentation & service of menu.

(Prices are based on a minimum of 20 guests)

Barbecue Menu- \$45.00 per person

4 x pre dinner canapé selections and Barbecue Menu - \$59.00 per person

Selection of rustic breads, olives & olive oil

Main Course Items – 2 choices

6oz grass fed rump

Medallions of Bangalow sweet pork loin

Bacon wrapped chicken breasts

Teriyaki chicken skewers

Greek lamb skewers with garlic aioli

Calamari grilled with garlic, lemon & parsley

Vegetable & halloumi skewers

Vegetable & feta burgers

Beef fillet medallions (add \$4.00pp)

Lamb fillet medallion (add \$4.00pp)

Snapper portions with olive oil & lime (add \$4.00pp)

Yellowfin tuna steaks rubbed with coriander paste (add \$4.00pp)

Grilled Yamba prawns with garlic & olive oil (add \$4.00pp)

Moreton bay bugs (add \$6.00pp)

* Should you wish to add a third main course option, an additional surcharge of \$4.00 is applicable for standard items or \$8.00 for premium selections.



Salads – 2 choice

Mixed garden salad with balsamic dressing
Char-grilled vegetable with pesto vinaigrette
Roma tomato with roasted Spanish onion & olives
Hot & sour hokkien noodle salad
Classic Caesar salad with crunchy croutons, crisp bacon & shaved parmesan
Cannellini beans with roasted peppers, rocket & basil
Green beans with char-grilled capsicums & crumbled feta
Roast tomato with Bocconcini, rocket & pesto
Asian shredded vegetable with glass noodles, sesame & coriander
Couscous with roasted pumpkin, peppers, zucchini & mint
Baby spinach with marinated mushrooms & pea sprouts
Salad of bow tie pasta with grilled Mediterranean vegetables
Green papaya salad with mint, coriander & roasted peanuts
Greek style with tomato, cucumber, beans, olives, feta & roasted Spanish onion

Potato – 1 choice

Cocktail potatoes roasted with garlic & thyme
Layered creamy potato gratin
Pan-fried potato with onion & chives
Tandoori roasted potatoes with yoghurt chutney
Oven roasted potato wedges with piri-piri spices
Baked jacket potatoes
Grilled potatoes with garlic & dill
Rosemary roasted sweet potato

All barbecue menus include the following items:

Chipolata sausages, grilled onion, barbecued corn cobs, a selection of appropriate sauces and a selection of crusty continental breads & rolls



Dessert Buffet Menu Option

Add a deluxe dessert buffet to your menu selection @ \$10.50pp
(Price based on a minimum of 20 guests)

For functions less than 40 guests, please select three (3) items from the following menu.
For functions of 40-70 guests, please select up to four (4) items from the following menu.
For Functions of 70-100 guests please select up to five (5) items from the following menu.
For Functions of 100+ guests please select up to six (6) items from the following menu.

Flourless Chocolate Mud Cake
New York Style Baked Cheesecake
Tiramisu
Caramelized Lemon Tart
Custard filled Profiteroles with chocolate sauce
Warm sticky date pudding with caramel sauce
Warm Berry Crumble
White & dark chocolate mousse

Also included in dessert buffet
Platters of local seasonal fruits

Wedding Cake served as dessert

Serve your wedding cake as the dessert plated with whole berry coulis & cream @ \$4.50pp

TO FINISH

Endless brewed coffee & tea selection - \$99 (up to 75 guests) or \$139 (over 75 guests)
Barista style espresso coffee (machine included) & tea selection - \$149 up to 50 guests / \$250 over 50 guests
(max. 100 guests)

SERVICE STAFF

Supervisor (Mon-Sat) \$47.00 per hour (Sun) \$55.00 per hour
Food & Beverage Staff (Mon-Sat) \$42.00 per hour (Sun) \$50.00 per hour
Additional cost applicable for Public Holidays

* Please note a minimum of a 4-hour call out is applicable for all service staff

