



## 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

