



# OPTION I: BBQ MENU

## SILVER BBQ MENU

\$59.00 PER HEAD | MINIMUM 10 GUESTS

### APPETIZERS ON ARRIVAL

- *Pumpkin & Goat Cheese Arancini (V)*
- *Pesto Chicken Slider*

### PLATTER (CHOOSE ONE FROM BELOW)

- *Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,*
- *Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)*

### MAIN COURSE

- *Teriyaki Chicken Skewer (H, GF)*
- *Beef & Basil Chipolata (GF)*
- *Chicken & Rocket Sausages (GF)*
- *Variety Seasonal Fruits Platter (V, VG, GF)*
- *Baby Pita Bread*

## GOLD BBQ MENU

\$70.00 PER HEAD | MINIMUM 10 GUESTS

### APPETIZERS ON ARRIVAL

- *Cheesburger Spring Roll*
- *Truffle Porcini Arancini (V)*

### PLATTER (CHOOSE ONE FROM BELOW)

- *Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,*
- *Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)*

### PLEASE NOTE:

For BBQ events with more than 25 guests, we highly recommend to add-on our professional Chef Service to ensure superior food quality and a flawless service experience throughout your event.





# OPTION 1: BBQ MENU

## MAIN COURSE

- Queensland King Prawn
- Chili Pork & Fennel Chipolata (GF)
- Lemongrass Chicken Skewers
- Teriyaki Tofu Salad (V)
- Variety Seasonal Fruits Platter (VG, V, GF)
- Baby Pita Bread

## PLATINUM BUFFET MENU

**\$85.00 PER HEAD | MINIMUM 10 GUESTS**

## APPETIZERS ON ARRIVAL

- Peking Duck Spring Roll
- Kimchi & Prawn Cocktail Tart
- Pesto Chicken Taco

## PLATTER (CHOOSE ONE FROM BELOW)

- Antipasto with sliced meats, ham, salami, prosciutto, and marinated olives,
- Vegetarian antipasto with grilled vege, olives, nuts, dips, and crackers (V)

## MAIN COURSE

- Grilled King Prawns
- Lamb Cutlet Lollipop
- Teriyaki Salmon Fillet (GF)
- Japanese Sesame Chicken Salad
- Raspberry with Chocolate Ganache Bite
- Strawberry Matcha Tart (V, H)
- Passionfruit Cheesecake
- Variety Seasonal Fruits Platter (VG, V, GF)
- Baby Pita Bread

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