

SILVER BBQ MENU

MINIMUM 10 PERSON

\$52 per head

Appetizers on arrival

- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
- Chef selection of sushi

Platter

(*Choose ONE from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
 - Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
 - Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
 - Dessert platter for share (in petit four size) (V)

(All BBQ menu comes with soft finger roll)

GOLD BBQ MENU

MINIMUM 10 PERSON

\$65 per head

Appetizers on arrival

- Chef selection of sushi
- Vietnamese crab meat spring roll (GF)

Platter

(*Choose **ONE** from the below)

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size) (V)

(All BBQ menu comes with soft finger roll)

PLATINUM BBQ MENU

MINIMUM 10 PERSON

\$75 per head

Appetizers on arrival

- Chef selection of sushi
- Vietnamese crab meat spring roll
with Thai sweet chilli (GF)
- Chef selection sashimi
(salmon, tuna, scallop etc.) with lemon wedges (GF)

Platter

(*Choose ONE from the below)

- Antipasto with sliced meats, ham,
salami, prosciutto and marinated olives*

Or

- Vegetarian antipasto with grilled vege,
olives, nuts dips and crackers*

Main Course

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- 6hr Sous vide lamb rack with rosemary rub (GF)
- Grilled prawns with garlic butter and shallots (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Teriyaki salmon fillet with grilled lemon
- Sweet potato salad, cucumber, corn, quinoa, onion
and cherry tomato (GF)(V)
- Variety seasonal fruits with watermelon, rockmelon,
pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size)(V)

(All BBQ menu comes with soft finger roll)

SAUSAGE SIZZLE BBQ MENU

MINIMUM 15 PERSON

\$30 per head

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and cherry tomato (GF)(V)

(Comes with soft finger roll)



VEGAN FRIENDLY BBQ PLATTER

SERVE 2-4 PERSON

\$43 per platter

- Meat Free Sausages x 10 pcs
 - Sweet Corn Cobbettes x 4 Pcs
 - Field Mushroom x 4 pcs
 - Capsicum x 4 Pcs
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VEGGIE FRIENDLY BBQ PLATTER

SERVE 2-4 PERSON

\$53 per platter

- Meat Free Sausages x 10 pcs
- Sweet Corn Cobbettes x 4 Pcs
 - Field Mushroom x 4 pcs
 - Capsicum x 4 Pcs
- Halloumi (Slice) x 4 pcs

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.
