

## HOUSE BBQ MENUS

All of our BBQ Menus & Build-A-Burger Menu are self-served at the buffet and are suitable for groups of 10 to 65 guests.

For guest numbers below 40, there is a \$200 cook charge applicable.

### Simple BBQ - \$27 Per Person

#### **Includes:**

Premium beef sausages  
Home-made seasonal garden salad  
Crunchy coleslaw  
Fresh bread rolls  
Assorted condiments



### Build-A-Burger Menu \$33 Per Person

#### **Includes:**

Milk burger buns, premium beef patties, cheese, tomato, lettuce, pineapple rings, pickles, jalapenos, onion, beetroot & a large selection of assorted condiments with a side of sweet potato chips.

All set up at the buffet for you to build your perfect burger!



**\*\*\* Add bacon for \$2 Per Person**

### Gold BBQ Menu \$40 Per Person

#### **Includes:**

Premium beef sausages  
Piri Piri marinated chicken pieces  
Choice of 2 salads  
Fresh sourdough bread  
Assorted condiments



#### **Salads:**

Seasonal garden salad with French dressing  
Aioli chat potato salad  
Rocket, pear, walnut & feta salad  
Caprese salad & Greek Salad



## PREMIUM BBQ MENUS

**\*\*\* Chef charge applicable to the below premium menus (3 - 4 hour rates)**

**Monday to Friday - \$270**

**Saturday - \$285**

**Sunday - \$310**



### Diamond BBQ Menu \$62 Per Person

Selection of cheeses, olives, fruit, nuts & bread

#### **A choice of:**

1 x items from our silver range

2x Main dishes from the gold range

2x Salads from our salads plus range

Freshly baked bread rolls and condiments

Tea and coffee station (at request)



### Seafood BBQ Menu \$75 Per Person

Selection of cheeses, olives, fruit, nuts & bread

#### **A choice of**

1 x item from our silver range

#### **Or Choice of**

1x main dish from our gold range

2x Seafood items from our BBQ seafood range

2x salads from our salads plus range

Freshly baked bread rolls and condiments

Market Fresh Chef's Selection Dessert

Tea and coffee station with petit fours



## PREMIUM BBQ ITEMS...

### Silver Range Menu-

Loaded hotdogs - (1 Per Guest)

Worcestershire and cracked pepper sausages, chilli jam  
crispy onions on brioche roll

Wagyu beef sausages, caramelised onion, cheddar, mustard aioli on brioche roll  
Rustic Italian sausage, tarragon, dill and parsley aioli, slaw

Smokey, Peri Peri chicken fillet w/ Mexican corn salsa

(1 Per Guest)

Lamb kofta with charred pita bread, fresh onion  
Parsley and sumac salad with confit garlic hummus

(1 Per Guest)

Charred beef burger, brioche bun, cheddar, tomato, caramelised onion

(1 Per Guest)

Cheeseburgers with American mustard aioli, fried onions  
And housemade pickle

### Gold Range Menu-

Charred beef rump, South American chimmi churri, roasted carrots

Smokey beef and bacon burger w/ cheddar  
Café de paris aioli on milk bun (1 per guest)

Native pepperberry beef rump skewers, w roasted onions, horseradish cream

Lamb souvlaki skewers, cucumber and dill salsa  
Lemon yogurt and pita bread (1 per guest)

Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad

Harissa chargrilled baby eggplants with roasted onion, cucumber salsa  
And tahini dressing(GF)

### **Seafood Range Menu**

Whole king prawns, charred with asian salad (GF)

Charred salmon, creamed leek and salsa verde (GF)

Char grilled Barramundi with Vietnamese noodle salad (GF)

Thai fish cakes, with chilli jam and Asian slaw

Balmain bugs with lemon dressing \*\*\*\*

### **Salads Range**

Garden salad with French dressing

Wild rocket salad with shaved parmesan, pear and balsamic

Potato salad with crispy bacon and green shallot

### **Salads Plus Range**

Rocket, grilled pear, crispy bacon, fetta and walnut

Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri

Roasted Pumpkin, watercress, sprouts  
And marinated fetta cheese and mixed seeds

Pearl cous cous salad with Moroccan roasted vegetable  
Baby spinach and tahini dressing

Seasonal garden salad with French dressing

Roasted aioli and herb chat potato salad with crispy pancetta

**\*\*\*\*\* Attracts extra charge of \$8.50 per person**