

BARBEQUE PACKAGE

Menu 1 \$29pp

Meats

Marinated Chicken thigh skewers with Chimichurri sauce (GF)

Gourmet beef sausages with caramelised onion jam (GF)

Home ground prime beef patties, served with lettuce, tomato, relish and brioche bun

Vegetarian burger patties (Vegetarian option if required)

Vegetarian Sausages (Vegetarian option if required)

Three salads

Creamy potato with bacon, spring onion, egg, mayonnaise and sour cream

Asian slaw with Wombok, carrot, capsicum, coriander, mint spring onion and chilly (V)

Baby leaf with cucumber, cherry tomato, red onion and feta (V)

Also included

Assorted sliced bread

Tomato sauce

American mustard



Menu 2 \$39pp

Meat and seafood

Marinated Chicken thigh skewers with Chimichurri sauce
Mediterranean lamb chops with spicy harrisa yoghurt
Five spice pork fillet medallions with ginger and hoisin
Asian style jumbo King prawns with nouc cham dressing
Vegetarian burger patties (Vegetarian option if required)
Vegetarian Sausages (Vegetarian option if required)

Warm side

Field Mushrooms with reduced balsamic and goats cheese

Salads

Quinoa and pomegranate Tabouli with Roma tomato, red onion and mint
Creamy potato with bacon, spring onion, egg, mayonnaise and sour cream
Penne pasta with poached prawns, char grilled corn, celery and capsicum
Baby leaf with cucumber, cherry tomato, red onion and feta

Also included

House baked ciabatta bread rolls and butter



ADDITIONAL INFORMATION

Menu guide: The above menu has been selected as our recommendation for a well-balanced meal that will suit most tastes. The menu can be altered to suit your individual style and budget.

Deposit: A 10% NON REFUNDABLE deposit is required to secure all bookings. This secures the date and covers you against any future price rises.

Payment: Final numbers, dietary requirements, final menu selection and full payment is due 7 days prior to your event. Please note some ingredients may be replaced if seasonally unavailable

Cancelation: A cancelation within 5 days of your event will incur up to a 50% surcharge

Dietaries: We are able to cater for all dietary requirements, please ensure we have at least 7 days notice. Some specific dietary requirements may incur a surcharge.

GST: All priced quoted are inclusive of GST

Travel surcharge: If your function requires more than 30 minutes of travel from our location, there may be a travel surcharge, which may vary depending on how far the event is and how many staff are required.

Service on site: If your location does not have a functioning kitchen, the set up of an offsite kitchen may be required and a separate quote will be provided.

Equipment: All necessary equipment, plates, cutlery, platters, napkins will be provided on the day.

Staff: Our pricing is based on a minimum number of 50 dining guests. We can cater for smaller functions however staff surcharges will apply.

Public holiday surcharge: If your event falls on a public holiday a surcharge will be applied, this will depend on the number of staff required on your event.

