

BARBEQUE PACKAGE 1

BARBEQUE MEAL **\$33** per person

ADD DESSERT **\$6.5** per person

ADD CANAPES **\$11** per person (4 items on arrival from finger food menu 1)

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

DESSERT

Our signature range of hand made miniature cakes and tarts served on platters

Lemon curd tart with burnt meringue

Salted caramel and couverture chocolate tart

Flourless orange cake with burnt almonds (GF)

Vanilla custard filled éclair with dark couverture chocolate top

Coconut and almond bites with vegan chocolate (GF, Vegan)

Couverture white chocolate and blue berry cheesecake

Grand Marnier and citrus fudge cake with cocoa nibs

White chocolate truffle filled with strawberry ganache (GF)



BARBEQUE PACKAGE 2

BARBEQUE MEAL **\$44** per person

ADD DESSERT **\$6.5** per person

ADD CANAPES **\$14** per person (4 items on arrival from finger food menu 2)

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)

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

DESSERT

Our signature range of hand made miniature cakes and tarts served on platters

Lemon curd tart with burnt meringue

Salted caramel and couverture chocolate tart

Flourless orange cake with burnt almonds (GF)

Vanilla custard filled éclair with dark couverture chocolate top

Coconut and almond bites with vegan chocolate (GF, Vegan)

Couverture white chocolate and blue berry cheesecake

Grand Marnier and citrus fudge cake with cocoa nibs

White chocolate truffle filled with strawberry ganache (GF)



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 20% 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.

Sunday and Public Holiday surcharge: If your event falls on a Sunday or a public holiday, a surcharge will be applied. This will depend on the number of staff required on your event.

