

STANDARD BBQ MENU

a nice easy menu to feed the crowd

From the BBQ

Traditional Pure Beef Sausages (GF)

Hand-made Tender Beef Burgers (GF)

Caramelized Onions

*Colonial Farm Vegetarian Burgers w Chargrilled Veggie Kebabs
Available on Request*

From the Buffet

Chef's Condiments

Aroma Bakery Bread Roll Selection with Butter

*Baby Leaf Mixed Green Salad with Sliced Tomatoes,
Red Onion & Cucumber*

Fancy Coleslaw tossed through a Light Tangy Mayonnaise

\$19 per person + Chef at \$35 per hour minimum of 3 hours

- Cook-your-own option available (*not available during December*)
- Final numbers to be confirmed 3 business days prior to event
- Please advise of any vegetarian or special dietary requirements
- (GF) = Gluten Free

PREMIUM BBQ MENU

when you want to entertain in style

From the BBQ

Export Lamb Cutlets w Italian Herbs

Chicken Tenderloins w Lemon, Sweet Chilli & Soy Marinade

Traditional Pure Beef Sausages (GF)

Hand-made Tender Beef Burgers (GF)

Caramelized Onions

*Colonial Farm Vegetarian Burgers w Chargrilled Veggie Kebabs
Available on Request*

From the Buffet

Chef's Condiments

Aroma Bakery Bread Roll Selection with Butter

Dujonaise Potato Salad w Bacon & Chives

*Baby Leaf Mixed Green Salad with Sliced Tomatoes,
Red Onion & Cucumber*

Fancy Coleslaw tossed through a Light Tangy Mayonnaise

\$27 per person + Chef at \$35 per hour minimum of 3 hours

- Cook-your-own option available (not available during December)
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GOURMET BBQ MENU

the ultimate surf 'n turf BBQ

From the BBQ

Choice Aged Sirloin Steak

Gold Coast King Prawn Skewers

Honey Lamb & Rosemary Sausages (GF)

Chicken Tenderloins w Lemon, Sweet Chilli & Soy Marinade

Colonial Farm Vegetarian Burgers w Chargrilled Veggie Kebabs

Available on Request

From the Buffet

Salt & Pepper Calamari & Greenlip Mussels in the half shell

Dujonaise Potato Salad w Bacon & Chives

*Penne Pasta & Chargrilled Vegetable Salad
w Sundried Tomatoes & Pesto Dressing*

*Classic Caesar Salad w Cos lettuce, Bacon, Croutons,
Shaved Parmesan & Anchovy Dressing*

Greek Salad of Tomato, Olives, Red Onion, Feta, Basil Leaf & Balsamic

Assorted Bakery Basket

To Finish

Market Fresh Fruit Platter

Passionfruit & Strawberry Pavlova w Chantilly Cream

\$39per person + Chef at \$35 per hour minimum of 3 hours

- Cook-your-own option available (*not available during December*)
- Final numbers to be confirmed 3 business days prior to event
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ADDITIONAL BBQ ITEMS

create your own BBQ masterpiece

*250g Choice Aged Sirloin Steak
\$12.50pp*

*200g Deep Blue Tassie Salmon Fillets
\$10.00pp*

*Castricum Export Quality Lamb Cutlets
\$11.00pp*

*Castricum Pure Gourmet Sausages - \$3.50pp
Pork Chilli & Fennel
Tender Chicken & Chive
Original Thick Bratwurst*

*Lemon Pepper Calamari & Aioli
\$8.00pp*

*Gold Coast King Prawns & Seafood Sauce
\$9.00pp*

*Satay Marinated Chicken Tenderloins
\$6.50pp*

*Chargrilled Vegetable Skewers
\$4.50pp*

ADDITIONAL BBQ ITEMS

enjoy your day on the Greens

**Spiced Moroccan Vegetable Salad
w Chickpeas, Zucchini, Tomato, Cauliflower,
Fresh Coriander & Ras el Hanout**
Small - \$35 Large - \$70

Wild Rocket & Parmesan w Cherry Tomatoes & Avocado Oil
Small - \$40 Large - \$70

**Greek Salad of Tomato, Cucumber, Olives, Red Onion, Feta,
Basil Leaf & Balsamic**
Small - \$45 Large - \$75

**Classic Crunchy Caesar Salad w Cos Lettuce, Bacon, Croutons,
Shaved Parmesan & Anchovy Dressing**
Small - \$45 Large - \$75

Couscous Salad w Coriander, Currants, Lemon Juice & Toasted Almonds
Small - \$25 Large - \$40

**Salad Nicoise -
Tuna, Green Beans, Potato, Boiled Eggs, Olives & Red Capsicum**
Small - \$40 Large - \$70

**Shrimp & Iceberg Salad
w Pink Seafood Sauce, Preserved Lemon,
Red Onion & Cherry Tomatoes**
Small - \$40 Large - \$70

*Small Salad suitable for 20-30pp
Large Salad suitable for 30-50pp*

ADDITIONAL BBQ ITEMS

the sweet solution

Mixed Berry Trifle w Orange Sponge, Jelly Custard & Cream
Individual - \$6

Double Chocolate Mousse w Chantilly Cream & Chocolate Flakes
Individual - \$6

Passionfruit & Strawberry Pavlova w Whipped Cream & Coulis
Individual - \$7

Assorted Profiterole Rolls w Hot Chocolate Sauce & Fresh Strawberries
Small Platter - \$40 Large Platter - \$75

Tropical Fresh Fruit Salad Bowl
Small - \$30 Large - \$50

Trio of Victorian Cheeses
w Assorted Crackers, Fig Chutney, Grapes & Grissini Sticks
Small Platter - \$40 Large Platter - \$70

Selection of Cakes & Slices
Small - \$30 Large - \$60

Small suitable for 20-30pp
Large suitable for 30-50pp