



**STANDARD
BBQ PACKAGE 1**

**PREMIUM
BBQ PACKAGE 2**

SERVED BUFFET STYLE

Traditional Pure Beef
Sausages (GF)

Hand-made Tender Beef
Burgers (GF)
Caramelized Onions

Chef's Condiments
Aroma Bakery Rolls & Burger Buns w

Butter
Iceberg & Baby Leaf Mixed Green Salad
with Sliced Tomatoes,
Red Onion & Cucumber
with Italian Dressing

Fancy Coleslaw tossed
in a Light Tangy Mayonnaise

*We cater for Vegetarian and Vegan separately. Please let us know if you have any of these requirements 7 days prior.

\$21 PER PERSON + CHEF AT \$110

SERVED BUFFET STYLE

Castricum Export Lamb

Cutlets w Italian Herbs
Chicken Tenderloins w Lemon, Sweet Chilli &
Soy Marinade

Traditional Pure Beef
Sausages (GF)

150gm Hand-made Beef
Burgers (GF)
Caramelized Onions

Chef's Condiments
Aroma Bakery Rolls & Burger Buns w Butter
Dijonaise Potato Salad
w Prosciutto & Chives

Iceberg & Baby Leaf Mixed Green Salad
with Sliced Tomatoes,
Red Onion & Cucumber
with Italian Dressing

Fancy Coleslaw tossed
in a Light Tangy Mayonnaise

*We cater for Vegetarian and Vegan separately. Please let us know if you have any of these requirements 7 days prior.

\$29 PER PERSON + CHEF AT \$110

Cook-your-own option available (not available during December)

Final catering numbers to be confirmed 7 business days prior to event.
Please advise of any vegetarian or special dietary requirements at this time.

No changes to catering numbers will be accepted after this.

(GF) = Gluten Free (V) = Vegetarian



GOURMET BBQ PACKAGE 3

SERVED BUFFET STYLE

MSA Aged Scotch Fillet Steak

Gold Coast King Prawn Skewers

Gourmet Sausages (GF)
Chicken Tenderloins w Lemon, Sweet Chilli &
Soy Marinade

Salt & Pepper Calamari &
Greenlip Mussels in the half shell

Dujonaise Potato Salad w
Prosciutto & 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
Yarra Market Fresh Fruit
Platter

Passionfruit & Strawberry
Pavlova w Chantilly Cream

*We cater for Vegetarian and Vegan
separately. Please let us know if you have any
of these requirements 7 days prior.

\$39 PER PERSON + CHEF AT \$110

Cook-your-own option available (not available during December)

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BBQ MENU

ADDITIONAL MEATS

180g MSA Aged Scotch Fillet
Steak
\$15 pp

200g Petuna Tassie Salmon
Fillets
\$12.50 pp

Succulent Lamb Cutlets
\$4.50 each

Gourmet Sausages:
Pork Chilli & Fennel
Tender Chicken & Chive
Beef & Tomato
\$3.50 pp

Lemon Pepper Calamari &
Aioli
\$8.00 pp

King Prawns &
Seafood Sauce
\$9.00 pp

Satay Marinated Chicken
Tenderloins
\$1.95 each

Chargrilled Vegetable Skewers
\$6.00 pp

ADDITIONAL SALADS

PENNE PASTA & CHARGRILLED VEGETABLE SALAD

w Sundried
Tomatoes & Pesto Dressing
Small - \$40 Large - \$+65

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

Small salad suitable for 25pp
Large salad suitable for 40pp

ADDITIONAL SWEETS

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

YARRA MARKETS FRESH FRUIT PLATTER

\$5.00 pp

TRIO OF CHEESE PLATTER

Trio of Victorian Cheeses
w Assorted Crackers, Fig
Chutney, Grapes & Grissini
Sticks

Small Platter - \$40
Large Platter - \$70

SELECTION OF CAKES & SLICES

Small Platter - \$30
Large Platter - \$60