

BBQ Menu

Package One

\$37 per person (minimum 10 people)

Choose 3 Hot Dishes

Marinated chicken skewers with lemon, garlic & fresh herbs (GF)

Vegetable Skewers (V, GF, Vegan)

Grilled beef sausages with caramelised onion relish (GF)

Plant Based Sausages (V, GF, Vegan)

Asian style stir fry seasonal vegetables with Hokkien noodles (V, Vegan)

Spinach & Ricotta tortellini with Napoli sauce (V)

Served buffet style with

Chef's selection of two seasonal salads

Fresh bread rolls & butter Condiments & sauces

BBQ Menu

Package Two

\$49 per person (minimum 10 people)

Choose 4 Hot Dishes

BBQ German Kranksy sausage with caramelised onion relish

Plant Based Sausages (V, GF, Vegan)

Marinated chicken skewers with garlic, lemon & fresh herbs (GF)

Vegetable Skewers (V, GF, Vegan)

Char-grilled marinated striploin steaks (GF)

Asian style stir fry seasonal vegetables with Hokkien noodles (V, Vegan)

Spinach & Ricotta tortellini with Napoli sauce (V)

Served buffet style with

Chef's selection of two seasonal salads

Steamed buttered new potato with fresh mint

Fresh bread rolls & butter Condiments & sauces

BBQ Menu

Package Three

\$70 per person (minimum 10 people)

Cold Entrée

Cold Hand shucked Sydney Rock oysters (2pp) with lemon

Whole Vannamei Crystal Bay prawns (3pp) with cocktail sauce

Main Choose 5 Hot Dishes

Hot Grilled Atlantic salmon fillets with lemon butter & parsley (GF)

Char-grilled beef striploin with rosemary & thyme (GF)

Chicken breast fillet with chili, garlic, lemon & fresh herbs (GF)

Asian style stir fry seasonal vegetables with Hokkien noodles (V, Vegan)

Vegetable Skewers (V, GF)

Vegetarian Curry & Rice (Vegan, GF)

Served buffet style with

Chef's selection of three seasonal salads

Steamed buttered new potato with fresh mint

Fresh bread rolls & butter Condiments & sauces

BBQ Menu

Upgrades and extras

Seafood Upgrade \$18 per person – Package 1 & 2

Cold Hand shucked Sydney Rock oysters (2pp) with lemon

Whole Vannamei Crystal Bay prawns (3pp) with cocktail sauce

Add a Fruit & Cheese platter to your buffet

Seasonal Fruit Platter (V, Vegan)	\$95
Dip Platter (Celery & carrot sticks with Tzatziki, Guacamole, & Salsa with Corn Chips) (V, Vegan)	\$85
Cheese Platter (3 Cheeses, with dried fruit, fruit & crackers)	\$130
Cheese & Dip Platter (Combination 2 Cheeses, 2 Dips, carrot, celery & crackers)	\$110
Anti-Pasto Platter (2 Cheeses, 3 assorted cured meats, olives, marinated vegetables served with Turkish Bread)	\$185

Add something sweet for after dinner.

Banana Bread Platter (20 generous pieces) (V)	\$75
Assorted Slices & Cakes (30 pieces)	\$75
Assorted Danishes (30 pieces)	\$75
Tea & Coffee per person	\$5

Add Barefoot Bowls before or after dinner.

Including equipment and introduction for 2 hours (per person)	\$10
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