



## **SAMPLE SUMMER BARBECUE MENUS**

### **SAMPLE BARBECUE MENU ONE**

Lamb Gourmet Sausages with Tomato Chilli Jam and Caramelised Sliced Onions

Spicy Lamb Kofta Kebabs with Chermoula Sauce

Grilled Chicken Thighs with Garlic Lemon and Rosemary (gf, df)

Green Salad with Shaved Parmesan and a Maple Mustard Dressing (gf, v)

Raw Energy Salad with Red Cabbage, Cauliflower, Zucchini, Carrot and Coriander (df, gf)

Luscious Lemon Baked Tart

*\$28.00 per person*

*(GST Exclusive)*

### **SAMPLE BARBECUE MENU TWO**

Canapes:

Glazed Prune and Bacon Roll Ups (df, gf)

Caprese Bites (Mozzarella, Cherry Tomato and Basil Leaf) (gf)

Mini Seared Venison Burgers with Onion Jam

Apple Cider and Maple Braised Pork Belly (df, gf)

Jamaican Jerk Chicken with Pineapple Salsa (df, gf)

Satay Beef Kebabs with Peanut Sauce (df, gf)

Rocket, Pear and Walnut Salad with Lemon Dressing (gf, df)

Roasted Beetroot and Pumpkin Salad with Spinach, Feta and Candied Nuts (gf)

Baby Potatoes, Capers and Shallots drizzled with Dill Pesto (gf, df)

Chocolate Decadent Tart with Berry Coulis and Whipped Cream

*\$43.00 per person*

*(GST Exclusive)*

*(\$34.00 per person without nibbles)*



### **SAMPLE BARBECUE MENU THREE**

Grilled Prawns with Garlic Butter (gf)  
Greek Vegetable and Halloumi Kebabs (gf)  
Ginger and Honey Mini Chicken Drumettes (df,gf)

Artisan Bread Rolls with Butter

Sticky Hoisin Barbecued Ribs  
Char Grilled Chermoula Chicken Thighs with Yoghurt Lemon and Dill Sauce  
Herb and Creamy Marinated Fish and Potato Kebabs

Summer Slaw with Radish, Mint, Lime and Roasted Peanuts (gf)  
Lentil Salad with Roasted Root Vegetables, Pumpkin, Rocket and Pomegranate Dressing  
Cos, Baby Spinach, Walnut, Orange and Parmesan Salad (gf)

### **FINGER FOOD DESSERT**

Chocolate Dipped Strawberries (gf), Lime and White Chocolate Cheesecake Bites, Chocolate Mousse in Chocolate Cups

*\$47.00 per person*

*(\$38.00 per person without nibbles)*

*(GST Exclusive)*

v: Vegetarian | gf: gluten free | df: dairy free

The meat for the above menus will be delivered raw, for you to cook onsite. We are happy to provide a Chef and Waitstaff to serve.

### **ADDITIONAL PRICING**

Cutlery and Crockery: \$4.50 per person

Glassware: \$7.00 per 10 (wine, water/beer, flutes)

Tablecloths: \$15.00 each

Cloth Napkins: \$1.60 each

Salt and Peppers: \$2.80 each

Waterjugs: \$3.60 each

100 litre Chillibins: \$45.00 each

Ice: \$5.00 each

Waiting/Bar staff: \$28.00 per hour with a minimum of four hours.



Chefs: \$36.00 per hour with a minimum of four hours

Kitchenhand: \$28.00 per hour with a minimum of four hours

BBQ: \$130.00

Ovens: \$130.00

Delivery Charges vary based on location

Our prices are GST Exclusive