



Style, Creativity, Taste!

Barbeque Menu

Barbeque Menus include:- Chef/s to cook and oversee your catering. Service Staff included for 50 & above people. Good Eco-friendly disposable plates utilized for mains/desserts, stainless cutlery & white serviettes. Minimum menu charge of 30 Adults.

Aussie BBQ

\$20.50p/p (80+ people)

\$22.50p/p (30-79 people)

Barbeque sausages

Marinated barbeque steak

Sauteed onions

Bread basket~ Selection of buns, rolls,
mixed sliced bread

Condiments- Mustard, tomato/bbq sauce

Make your own burger:

Lettuce, sliced tomato, grated carrot,
sliced beetroot, shredded cheese

Or Choose 2 Salads

Dessert (Optional) Choose 2- \$6p/p

The Classic BBQ

\$25.00p/p (80+ people)

\$26.50p/p (30-79 people)

Traditional beef sausages

Marinated MSA rump steak

Moroccan chicken kebabs

Sauteed onions

Italian Rissoles

Bread basket~ Selection of buns, rolls,
mixed sliced bread

Condiments- Mustard, chutney, tomato/bbq sauce

Your Choice of 2 Salads & or Vegetables

Dessert (Optional) Choose 2- \$6p/p

Outback Home-Grown

\$33.50p/p (80+ people)

\$35.50p/p (30-79 people)

Gourmet sausages including traditional beef

Marinated Sirloin steak or MSA rump steak

Chicken breast with thyme & garlic

Chef's fish of the day & lemon, dill hollandaise sauce

Sauteed onions

Bread basket~ Selection of buns, rolls,
mixed sliced bread

Condiments- Mustard, chutney, tomato/bbq sauce

Your Choice of 3 Salads & or Vegetables

Dessert (Optional) Choose 2- \$6p/p



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Fresh Salads & Vegetables

Traditional potato salad
Creamy coleslaw
Seasonal garden salad
Caesar salad
Baby beet, orange caraway seed salad
Italian pasta salad
Greek salad
Roasted pumpkin, baby spinach, mixed
seeds, with honey lime dressing

Moroccan cous cous & chick pea salad
Rocket, barley, mushroom & walnut salad
Asian slaw with ginger peanut dressing
Idaho potato- sour cream & shallots
Steamed garlic herb baby potatoes
Barbequed seasonal vegetables
Corn on the cob

Desserts

Accompanied with Chantilly cream and or custard

Apple crumble or Apple & rhubarb or Apple & berrie
Baked cheesecake
Bread & butter pudding
Petite pavlovas with cream & raspberry couli
Rich chocolate cake with fudge sauce
Sticky date pudding with butterscotch sauce
Fruit platter or Fruit salad
Cheese Platter ~ On application

Extras

Coffee/Tea Station~ \$1.50 (Disposable cups & includes Urn)
Crockery cups/saucers \$1.50 extra
Crockery dessert plates .66 each
Tablecloths rectangular \$10.95 each
Rectangular tables \$12 each- with tablecloths \$16 each
Mobile cold room \$125 – weekend GST incl.
Barbeque hire~ On application