

Gourmet BBQ

Minimum of 40 guests

Cooked on the gas hot-plate with accompanying chef and wait staff served from the grazing table. We supply crockery main plates, paper serviettes, and stainless steel cutlery.

NO. 1

Rosemary and garlic saltbush lamb
gourmet sausages (thick)

Chimichurri marinated chicken breast

Home-made gourmet beef patties

Caramelized onions

Crusty whole breads/rolls with butter

Relishes and accompaniments

Three salad varieties (refer salad selections)

\$44 per head

NO. 2

Gourmet beef or chicken sausages (thin)

240Gm thick mustard pepper
porterhouse beef steaks

Tandoori chicken breast with raita

Swiss brown mushrooms with garlic and thyme

Caramelized onions

Crusty whole breads/rolls with butter

Relishes and accompaniments

Four salad varieties (refer salad selection)

\$50 Per head



Gourmet BBQ

(Continued)

CHARCOAL KEBABS

Cooked from fresh over open charcoal fires with accompanying chef and wait staff. Can be tray-served or set out all at once as a grazing table. We supply crockery main plates, paper serviettes and stainless steel cutlery.

Main course

Select (4) varieties of kebabs (refer Kebab selection)

Four (4) salad varieties including one leafy (refer our Salad selection)

Whole crusty breads/rolls served with butter

\$45 Per head