



Gourmet Barbecues

Cooked fresh on-site with chef and wait staff

Presented on your tables for guests to enjoy

Minimum of 40 guests

Both options below include

- Presentation and wait staff
- Crockery main plates
- Stainless steel cutlery
- White quality paper napkins

Both options accompanied by

- Salad selection (choose three from our Salad pdf)
- Whole sliced rustic bread loaves or crusty bread rolls w butter on bread board

HOT PLATE cooked buffet

Includes

- Marinated chicken breast w chimichurri sauce
- Marinated porterhouse beef steaks w smoke-house chilli sauce
- Lamb mint koftas w mint yoghurt

With

- Roast baby potatoes, chargrilled cherry tomatoes, basil pesto and crumbled feta
- Caramelised sliced onions
- Whole garlic and thyme Swiss brown mushrooms

Accompanied by

- Salad selection (choose three from our Salad pdf)
- Whole sliced rustic bread loaves or crusty bread rolls w butter on bread board

.....\$60.00 per head



Gourmet Barbecues

(continued)

CHARCOAL FIRE cooked buffet

Includes

Whole seared meat portions (carved) – choose one from

- mustard pepper rump
- rosemary and garlic boneless leg lamb

Accompanied by red wine jus

Skewers - choose three from

- Beef burgundy w Spanish onion and red capsicum
- Chicken, mushroom and bacon w lemon and thyme
- Lamb souvlakia w tzatziki
- Moroccan lamb, onion and tomato w herb marinade
- Ratatouille (zucchini, eggplant, red capsicum and Spanish onion w pesto dressing)
- SA king prawns w lemon garlic and olive oil
- Thai-style chicken w lemon myrtle and sweet chilli glaze

Accompanied by

- Salad selection (choose three from our Salad pdf)
- Whole sliced rustic bread loaves or crusty bread rolls w butter on bread board

..... \$75.00 per head

Note – also available

- Atlantic salmon skewers w salsa Verde

.....extra \$5.00 per head