



bbq grazing menu

Barbeque Items

Lamb shashlik skewers with spicy hummus
Tandoori chicken skewers with riata
Sweet & sour pork spare ribs
Baby beef burgers with “the lot”
Butterfly tiger prawns with chilli, lime & coriander
Calamari & chorizo skewers
Mini dogs on a stick with big red sauce
Veggie burgers served in a crusty bun
Open steak sandwiches with caramelised red onion jam
Selection of toasted paninis on the bbq
Grilled lamb chops with mint pesto
Corn on the cob bbq roasted with garlic butter
Thai chicken burger
BBQ tofu skewers with chilli sauce
(served on platters)

Salads

Baby cos, semi dried tomato, feta & Spanish onion
Traditional Caesar salad
Eggplant salad with soft goat's cheese & walnuts
Rocket, pear & parmesan salad with aged balsamic
Potato salad with crispy bacon chives and sour cream
(served in individual hand held portions)

Desserts

Individual cake selection: cheesecakes, rum balls & Spanish donuts
Fresh fruit platter with Belgium chocolate fondue
Individual strawberry tartlets, lemon tarts or vanilla custard tarts

\$29.50 pp – Select 5 BBQ items & 2 Salads
\$37.50 pp – Select 7 BBQ items & 3 Salads
\$45.00 pp – Select 10 BBQ items & 3 Salads
\$5.00 pp – Select 1 Dessert
30 people minimum catering numbers