

Barbeque Menu

prices are based on a minimum selection of:

- 3 mains
- 3 accompanying
- 2 desserts

BBQ menus are served with Breads, portioned Butter and a variety of Condiments

minimum order – 30 Guests

prices per item - inclusive of GST

Mains

From the Land - Mains

Gourmet Beef Sausages	4
Beef Mustard, Caramelised Onion, Cornichon Burger (gf)	5.4
Skewered Beef marinated with Ginger, Soy, Chilli, Coriander with Satay Sauce (gf)	8.6
Red Wine, Kibbled Pepper marinated Scotch Fillet, Tarragon Aioli (gf)	10.3
Fillet of Beef wrapped in Pancetta, Béarnaise Sauce (gf)	11.9
Lamb & Garlic Burger with Black Olive, Caper Mayonnaise (gf)	6
Dukka dusted Lamb, Capsicum Kebab with Baba Ghanoush (gf)	7.9
Oregano Lamb Fillets, Honey Seeded Mustard Dressing (gf)	7.3
Trio of Lamb Cutlets marinated in Tandoori Spice, Minted Yoghurt (gf)	11
Lamb, Rosemary Sausages	4
Teriyaki Pork, Pineapple Kebab (gf)	9.2
Pork Sausages	4
Pork Cutlet marinated with Cider & Cinnamon, Apple & Craisin Chutney (gf)	9.7
Kangaroo Fillet, Fresh Chilli Beetroot Jam (gf)	9.7



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Poultry – Mains

Chicken, Spinach, Pine Nut Sausage	4
Cajun Spiced Chicken Breast with Roast Corn Salsa (gf)	8.4
Chicken, Avocado, Cheese, Chive Enchilada	5.9
Boneless Chicken Thighs with Moroccan Marinade (gf)	7
Turkey, Sage & Pancetta Skewer with Salsa Verde (gf)	9.5
Turkey, Swiss Cheese, Craisin Burger (gf)	5.9
Watermelon, Mint Marinated Chicken Fillet Kebabs, Watermelon Rind Relish (gf)	7.1
Duck Confit with Mandarin Marmalade (gf)	11.1
Quail, Pistachio Boudin with Fig Jam (gf)	10.1

Seafood - Mains

Scallop, Salmon Sausages, Chardonnay Cream (gf)	9.9
Zucchini Wrapped Fresh Water Basa Fillet Kebab, Basil Pesto (gf)	7.6
Prawn Kebab with Lime & Coriander Aioli (gf)	11.9
Chilli, Lime & Olive Oil Marinated Squid Tubes with Avocado, Tomato Salsa (gf)	7.5
Olive Oil, Herb marinated Local Snapper Fillet (gf)	10.8
Oysters Natural with Lemon Wedges (3 per person) (gf)	9.6
Baked Nori wrapped Salmon Fillet with Wasabi Avocado Cream (gf)	11.2
Sugar Cane Prawn Sticks with Peanut Sauce & Coriander Relish (gf)	9.7
Seafood Platter - Poached Prawns, Mussels in the Half Shell, Smoked Salmon, Thai Spiced Squid Tubes & Poached Snapper Fillets (gf)	14

Accompanying Dishes

Vegetable Side Dishes

Potato, Herb, Feta Cake	3.8
Baked Tomato Loaded with Spinach, Ricotta Cheese (gf)	2.5
Grilled Haloumi Cheese with Tomato, Basil Relish (gf)	3
Buttered Mini Corn Cobs (2 per person) (gf)	3
Mediterranean Vegetable Kebabs with Pesto Mayonnaise (gf)	3
Balsamic, Olive Oil, Garlic marinated Field Mushrooms (gf)	5.5
Eggplant, Basil, Bocconcini, Tomato Parcel	4
Grated Carrot, Chic Pea, Almond Burger (gf)	4
Sautéed Onions (gf)	2.2
Sautéed Mushrooms (gf)	3.3

Salads

Gourmet Tossed Garden Salad with Carrots, Avocado, Cherry Tomatoes, Creamy Herb Dressing (gf, v)	2.8
English Spinach, Bacon, Cherry Tomato, Pine-Nuts, Croutons, Shaved Parmesan, Balsamic Dressing	3.8
Caesar Salad - Cos Lettuce, Crisp Prosciutto, Crisp Turkish Bread Croutons, Parmesan Wafers, Traditional Caesar Dressing	4
Greek Salad – Olives, Tomatoes, Capsicum, Feta, Red Onion, Red Wine Vinegar, Oregano, Olive Oil Dressing (gf, v)	3.9
Waldorf Salad - Celery, Apple, Walnuts, Horse Radish Sour Cream (gf, v)	3.3
Cos Lettuce, Tomato, Cucumber, Red Capsicum, Barloti Bean, Balsamic (gf, v)	3.3
German Style Potato Salad, Onion, Gherkin, Mustard Dressing (gf, vegan)	3.3
Penne Pasta, Steamed Broccoli, Roast Capsicum, Spring Onion, Feta, Pine Nuts (v)	3.8
Roast Kumara, Potato, Spring Onion, Egg Bound, Seeded Mustard Mayo (gf, v)	3.3
Asparagus, Roast Vegetable, Fusili, Red Capsicum Pesto Vinaigrette (v)	3.3
Roast Pumpkin, Chic Pea, Tomato, Feta, Chilli, Cumin Seeds (gf, v)	3.3
Steamed Garden Vegetables tossed with Sesame, Garlic, Soy Dressing (gf, vegan)	3.3
Marinated Mushrooms, Green Beans, Red Onions, Kalamata Olives, Sundried Tomatoes (gf, vegan)	3.8
Roast Beetroot, Pear, Spinach, Walnut Salad (gf, vegan)	3.3
Watermelon, Red Onion, Feta Cheese, Minted Red Wine Vinaigrette (gf)	3.3
Cous Cous, Red Onion, Tomato, Cucumber, Continental Parsley, Lemon Pepper, Olive Oil Dressing (v)	3.3
Mediterranean Vegetable, Soba Noodle, Soya, Chilli, Olive Oil Dressing (v)	4.3
Rice Salad with Vegetables, Dried Fruit, Peanuts, Curry Mayonnaise (gf, v)	3.3



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Desserts

Baked White Chocolate, Raspberry Cheese Cake	4.3
Red Wine Poached Pears, Amaretto Sabayon (gf)	4.9
Pear, Chocolate, Almond Tart with Cream	5.4
Baked Lemon Brulee Tart with Raspberry Coulis	4.3
Meringue, Pastry Cream, Berry Roulade (gf)	4.9
Apple, Sultana, Almond Strudel with Cream Anglaise	4.3
Chocolate, Grand Marnier Cream Pyramid Cake	4.9
Pecan, Honey, Bourbon Tart	4.3
Double Chocolate Mousse (gf)	3.8
Mango, Passion Fruit, Roast Coconut Cheese Cake	3.5
Grilled Fresh Nectarines with Ricotta, Lavender Honey (seasonal) (gf)	6.5
Baked Coffee, Kahlua Cheesecake	4.5
Raspberry, Lime Cream Brulee (gf)	4.5
Orange, Polenta & Poppy Seed Cake with Honey Mascarpone (gf)	3.8
Tiramisu – Coffee dipped Sponge Fingers, layered with Mascarpone Cream	4.3
Chocolate, Mandarin filled Cannoli with Chocolate Sauce	4.3
Raspberry, Almond Frangipane Tart	4.3
Warm Crepes with Grand Marnier Orange, Cinnamon Syrup	5.9
Seasonal Fresh Fruit Platter (gf)	6.6
Gourmet Cheese Platter: Selection of Imported & Australian Cheeses, Dried Fruit, Nuts & Crackers	6.6