

GOURMET BBQ MENU

\$62 + GST PER HEAD

Cooked on the BBQ + served as a buffet

Selection of 5 canapés from our canapé menu (5pp)

Crusty bread + butter

Selection of 3 main meats

- grilled lamb rumps, chermoula + fresh herbs
- lamb ribs + spice rub
- haloumi + vegetable skewers
- marinated salmon fillets, avocado + rice puffs
- butterflied whole spatchcock, or chicken breast lemon, thyme, garlic + smoked yogurt
- chateaubriand rump, horseradish cream, jus
- corn on cob, chorizo butter + fresh herbs
- pork belly, sweet + sticky soy

Premium menu items which are charged at an extra market price:
tuna, moreton bay bugs, wagyu steak, whole quails, scallops +
prawns, lamb or pork cutlets



Selection of 3 salads

- roasted root vegetables, hummus + sesame
- seasonal greens, shallot oil + sunflower seeds
- radicchio + mizuna, persian feta, pomegranate vincotto,
- heirloom tomato, mozzarella + basil, olive crumb + charred cucumber
- wild rice salad + cauliflower
- vietnamese slaw + namjim + candied cashews
- beetroot waldorf, apple + walnut, celery + yoghurt, buckwheat
- cos, mushroom + pinenut, goats cheese, pickled onion + bacon + crouton
- roasted potatoes, charred corn + chipotle cream + spring onion
- pumpkin wedges, honey cream + sesame

Selection of 6 roaming dessert canapés (overleaf)(3pp)

ROAMING DESSERT CANAPES

Choose six & each guest will receive 3 each \$12pp + GST

We recommend half chocolate based, half alternative flavours.

Choose vessel: éclair, brownie/blondie, tart, pannacotta, lamington, eton mess beaker, cone*, cheesecake, brulee, s'more, truffles + marshmallows

*cones are \$2pp extra

chocolate based:

popcorn, caramel

jaffa

rocky road

hazelnut praline

raspberry + kiwi

peanut butter + pretzel

banoffee + malt

beetroot

peppermint

stonefruit

coffee

rosewater

alternative:

lemon + poppyseed

tropical

orange + almond

berry + yoghurt

passionfruit + basil

rhubarb + apple

blueberry + lime

coconut

elderflower, fig + honey

fruit + nut

licorice

Package inclusive of coffee & tea service, add the following options:

+ ADD MOP UP THE GROG \$8 +GST PER HEAD

As the night rolls on and the end is nigh, this is something to eat to offer your guests before they head home.

Please make 1 selection

Glazed ham, bap rolls + condiment selection

Southern fried chicken + chips, aioli

Panko crumbed fish + chips, sauce tartare

Pulled pork, pickled cucumber + slaw in a brioche bun

+ ADD CHARCUTERIE BOARD \$9pp (\$180 +GST)

Selection of salami, prosciutto, antipasti, pickles, fresh bread + butter

+ ADD CHEESE BOARD \$9pp (\$180 +GST)

Selection of Tasmanian cheese

Fresh and dried fruit, quince paste, sourdough crisps + biscuit selection

+ ADD WEDDING CAKE \$POA