



BARBEQUE MENU

Menu valid 01.03.2010 to 27.02.2011

These menu items and packages require a minimum number of 20 with the exception of "empowerment" which has a minimum of 30.

BARBECUE FINGER FOOD

Honey soy marinated chicken skewers <i>(df)</i>	2.70
Sumac spiced eye fillet skewers with smoked tomato relish <i>(gf/df)</i>	3.20
Pork & fennel chipolatas with dill hollandaise	2.00
Honey, soy & coriander prawn skewers <i>(df)</i>	3.20
Pork & prawn dumplings with smokey barbecue aioli	2.40
Mini hot dogs with caramelised onion jam	3.50
Minted lamb balls with chilli sauce	2.00
Petite wagyu rump burgers with swiss cheese & truffled butter	5.00
Mini peri peri chicken burgers with cucumber & yoghurt	5.00
Smoked mini cheese kranskies	1.50

Add-ons to Barbeque Menu

Medium Ocean King prawns (per kg)	38.00
To have them peeled, please add (per kg)	4.50
Rock oysters (per dozen)	22.00
Tasmanian pacific oysters (per dozen)	24.00
Includes lemons, limes & cocktail sauce	

(v) vegetarian (gf) gluten free (df) dairy free

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BARBECUE PACKAGES

Fun

18.00

Presented buffet style for self service

Freshly baked petite **hamburger buns**

Even fresher mini **hot dog buns**

Angus teriyaki **minute steaks** (*gf*)

Lemon myrtle & polenta seasoned **chicken burgers**

Mini smoked **cheese kranskies**

Caramelized **red onion**

Accompanied by gourmet **salad selection**: mixed leaf lettuce, sliced roma tomatoes, Lebanese cucumber, alfalfa, grated carrot & beetroot, shredded mozzarella cheese (*vg/gf*)

Assortment of **condiments**: corn relish, seeded & Dijon mustards, tomato chutney, bbq & tomato sauce

Trusted

29.50

Breads:

Freshly baked **white rolls**

Even fresher **hotdog buns**

Butter for those wonderful rolls

BBQ action as follows:

Rosemary infused **lamb sausages**, caramelized onions

Fresh ginger & palm sugar chilli marinated **chicken thigh fillet**

Premium **Wagyu beef** mince & smoked paprika burgers, tomato chutney

Dukka spiced **falafels**, garlic hommus

Accompaniments:

Mixed leaf salad, honey mustard dressing

Roasted chats, spinach, toasted macadamia nuts, horseradish aioli

Stuffed olive & **penne pasta salad**, rocket, parmesan & tomato balsamic dressing

Finishing with:

Sliced seasonal **fruit** platter

Assorted freshly baked anzac, choc chip & shortbread **cookies**

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Dynamic

31.50

Breads:

Freshly baked **polenta rolls**

Even fresher **hotdog buns**

Butter & balsamic olive oil

BBQ action as follows:

Honey mustard marinated **chicken skewers**

Lemon peppered **lamb sausages**, caramelized onions

Smoked cheddar **cheese kranskies**

Premium **Wagyu beef** mince & smoked paprika burgers, tomato chutney

Dukka spiced **falafels**, garlic hommus

Accompaniments:

Broken cos & crushed eggs, shaved parmesan, smoked semi dried tomatoes, green Tabasco aioli dressed salad

Mixed leaf salad, honey mustard dressing

Garlic roasted chats, snow pea tendrils, toasted macadamia nuts, horseradish aioli

Finishing with:

Sliced seasonal **fruit** platter

Boutique **bites platter** consisting of lamingtons, apple crumbles & petite lemon curd tarts

Innovation

42.00

Breads:

Chef's selection of gourmet **bread & rolls**

BBQ action as follows:

Galangal & sweet soy marinated **prawn skewers**

Jimmys satay marinated **chicken kebabs**, coconut cream reduction

Char grilled Hoi sin **lamb lollipops**

Seared **pork anise sausages**

Slow roasted **Wagyu rump cap**, Bob's shiitake sauce

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Accompaniments:

Hokkien noodle, cashews, julienne vegetable salad, thai dressing

Mesclun salad, sesame ponzu dressing

Szechuan peppered Chinese **cabbage**, Beijing vinaigrette

Rocket & dried chilli pear salad, palm vinegar dressing

Finishing with:

Egg custard dan **tarts**

Petite lime & coconut **meringue tarts**

Seasonal **fruit** platter

Empowerment

68.00

Breads:

Fresh **baked grissini, polenta rolls** & e.v.o.o white balsamic olive oil

BBQ action as follows:

Tandoori marinated **chicken pieces** on crushed garlic chats, cucumber raita

Chilled **king prawns** with lemon aioli

Preserved lemon **lamb cutlets**

Sweet soy & **ginger prawn skewers**

Char grilled chilli butter **Moreton bay bugs**

Oysters with a trio of dipping sauce, lime & lemon wedges

Accompaniments:

Roasted pumpkin, blue cheese pasta & zucchini torta(V)

Petite mixed leaf, parmesan & caper spirelli salad, tomato balsamic dressing

Tuna nicoise, free range eggs, green beans, olives, goats feta, red grape mustard & honey dressing

Poached **roma tomato & basil salad**, red onion, aged parmesan & baby rocket, garlic parsley aioli

To Finish:

Sliced seasonal **fruit** platter

Homebaked Portuguese **custard tarts**

Duo of Australian **cheese**, dried fruit, nuts, quince paste & crackers

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