



duck duck goose catering

menu options **gourmet barbeque**

salmon gravalax with tomato + fennel salsa

middle eastern kibbeh kebabs with tabouleh + hummus

moroccan chicken with minted tzatsiki

slow cooked pork spare ribs w/ duck duck goose BBQ & bourbon sauce

sweet potato & brazil nut burgers w/ tahini yogurt sauce

sirloin steak marinated with rosemary and garlic

grilled john dory fillet w/ zesty salsa verde

chargrilled chicken skewers w/ coriander chilli and lemongrass

chargrilled asparagus w/ preserved lemon, grilled haloumi + toasted almonds

salad of roasted beetroot and goats cheese w/ toasted hazelnuts

mixed greens with french dressing

panzanella - Italian tomato and bread salad w/ roasted capsicum + capers

salad of shaved fennel, rocket, lemon and red onion

traditional greek salad of cherry tomatoes, cucumber, olives, spanish onion and feta

witlof, pear & pomegranate salad w/ gorgonzola

house made frenchsticks with fresh herb butter

tea and coffee

choice of 3 mains and 3 salads for \$35 p/p

staff wages @\$35 p/h

min 25 people

Add an antipasto platter with pesto, prosciutto, salami, chargrilled capsicum, zucchini and eggplant, sweet potato and basil frittatas, chargrilled asparagus and haloumi, marinated olives, marinated artichoke hearts, fresh goats cheese, feta and crusty bread. **\$7p/p**

Or a seafood antipasto with Tiger prawns, Freshly shucked oysters, BBQ baby octopus with chilli and lime, smoked salmon with capers, seared tuna with salsa verde, lemon and house made sauces and condiments. **\$12p/p**