

menu options gourmet barbeque buffet

mains

middle eastern lamb kibbeh 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 fillets w/ zesty salsa verde
grilled chicken w/ coriander chilli and lemongrass

salads

salad of roasted beetroot and goats cheese w/ candied walnuts
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
fusili w/ rocket pesto, roast cherry tomato & feta
roasted pumpkin salad w/ sweet potato, rifeta & rice
witlof, pear & pomegranate salad w/ gorgonzola

french sticks with fresh herb butter
tea & coffee

choice of 3 mains and 3 salads for \$38 p/p

staff wages @ \$35 p/h (Sunday @\$42 p/h + Public Holiday's @ \$49 p/h)

min 25 people

Add

mezze Plate A selection of house made dips, local marinated olives, fresh tomato, coriander salsa w/ warm Turkish bread ***\$7p/p***

an antipasto platter with pesto, prosciutto, salami, char grilled capsicum, zucchini and eggplant, sweet potato and basil frittatas, char grilled asparagus and haloumi, marinated olives, marinated artichoke hearts, fresh goats cheese, feta and crusty bread ***\$9p/p***

or a seafood antipasto with tiger prawns, freshly shucked oysters, barbeque baby octopus with chilli and lime, smoked salmon with capers, seared tuna with salsa verde, lemon and house made sauces and condiments ***\$12p/p***