

Gourmet Barbecue Menus

Barbecue Feast

Baskets of Gourmet Rolls with Butter

Cold Selection

(Chefs Selection of Five Salads)

Hot 'BBQ' Selection

Premium Tableland Beef Sirloin

Thai Marinated 'Boneless' Chicken Pieces

Grilled Reef Fish with Lemon Butter Sauce

Spicy Ground Beef Sausages

Roasted Nicola Potatoes, Rosemary & Garlic

Grilled Onions & Capsicums

Accompaniments

Mustard, Tomato Sauce, Sweet Chilli Sauce

Desserts

Tropical Fruit Selection (Platters)

45 per person

* minimum 30 guests

* includes chaffing dishes, bowls & serving utensils

Gourmet Barbecue Menus

Premium Barbecue Feast

Baskets of Gourmet Rolls with Butter

Cold Selection

(Chefs Selection of Five Salads)

Premium 'BBQ' Selection

Premium Tableland Beef Sirloin Steaks

Seared Prawns, Fresh Sage and Lemon

Barramundi Steaks, Cajun Spices and Lime Pickle

Lemon Chicken with Chinese Broccoli, Shallots and Ginger

Swiss Bratwurst Sausages with Caramelized Onions

Golden Potato Bake with Bacon, Chives and Cheese

Dessert Selection

Specialties from our Pastry Shop including:-

Gâteaux, Cakes, Tarts, Miniature Pastries & Mousses

\$55 per person

* minimum 30 guests

* includes chaffing dishes, bowls & serving utensils

Gourmet Barbecue Menus

Australiana Barbecue Feast

Baskets of Gourmet Breads & Butter

Including: Damper, Pumpkin Scones & Walnut Bread

Cold Selection

(Chefs Selection of Five Salads)

Hot 'BBQ' Selection

Beef Tenderloin with Cabernet & Béarnaise Sauce's

Barramundi Steaks, Cajun Spice & Lime Pickle

Seared Prawns, Avocado, Honey & Macadamia Nut Salsa

Crocodile Satays with Sweet Chili-Lemon Myrtle Sauce

Kangaroo Fillet, Native Pepper-berry Sauce

Vegetable French Fries, Citrus & Garlic Mayonnaise

Dessert Selection

Specialties from our Pastry Shop including:-

Lamingtons, Wattleseed Meringues, Apple Tarte Tatin,

Bread & Butter Puddings, Rhubarb Cheese Cake & Sticky Date Puddings

Filtered Coffee & Tea

\$60 per person

* minimum 30 guests

* includes chaffing dishes, bowls & serving utensils