



Celebration bbq

canapés on arrival

Crushed pea and mint, seared lamb fillet, on sourdough crouton. DF

Tartlet, spiced pumpkin, macadamia, feta and thyme (V)

Vietnamese BBQ chicken & lemongrass skewer, nouc cham GF DF

salads

Roasted root vegetable salad with lemon pepper, artichoke hearts and wild rocket (df,gf)

Champagne potatoes with baby capers, spanish onion, parsley and seeded mustard (df,gf)

Roast spiced pumpkin with quinoa, kale and dukkha dressing (df,gf)

Green beans with smoked trout, cherry tomatoes, lime and sesame (df,gf)

Hot

Lamb burgers with mint, garlic and pine nuts

Gourmet german sausages

Argentine minute steak with peri peri and tomato salsa

Ginger and lime grilled salmon

Chicken breast marinated with sumac, lemon, oregano and olive oil

Barbequed mushroom crumbed with parmesan and rosemary (v)

Satay vegetable and tofu skewers (v)

Freshly baked artisan rolls

For later

Tropical fruit selection with local fresh berries (gf)

Victorian cheese platter with fresh fruit, muscatels, crackers and toasts

(price based on a minimum of 30 guests)

\$64.50 per person.

Includes a chef for a four-hour duration, cutlery, crockery and all kitchen equipment.

** linen, glassware and wait staff available by request*