

*European*  
CATERING



# BBQ Menu



“There is no  
sincerer love than  
the love of food”

George Bernard Shaw

# Mains

Choose 3 from \$22.00pp

Choose 4 from \$28.00pp

Choose 5 from \$36.00pp

Traditional Bratwurst sausage *DF I GF*

Garlic & oregano lamb cutlet, lemon *DF I GF*

Dry rub beef ribs *DF I GF*

Mexican style prawns, ginger, chilli, oregano *DF I GF*

Beef tournedos, sage & bacon *DF I GF*

La Ionica chicken thighs, basil mint & garlic *DF I GF*

Huon Valley ocean trout fillets, potato crust *GF*

Braided pork fillets, anchovy & olives *DF I GF*

La Ionica chicken breast, burnt brown sugar, orange confit & thyme *DF I GF*

Sous vide & BBQ octopus, spanish paprika *DF I GF*

Glazed whole chicken wings, dukkah *DF I GF*

Cauliflower steak, harissa, pickled vegetables *GF I VG*

Lamb rump, fire roasted salsa *DF I GF*

Portobello mushrooms, smoked almond tarator *VG*

Butter poached cabbage, Pico de Gallo *GF I V*

# Sides

Choose 1 from \$6.50pp

Choose 2 from \$8.50pp

Smashed potatoes, olive tapenade *GF*

Seasonal steamed garden vegetables *DF I GF*

Creamy Gruyere potato bake *GF I V*

Creamed & grilled corn, chipotle butter, Manchego *GF I V*

Root vegetables caramelized honey & lavender *DF I GF I V*

Grilled chicken bread, sweet onions

Charred fennel, zucchini, basil & lemon *GF I VG*

Grilled field mushroom bruschetta, mustard crème fraiche *V*

Spinach & ricotta filo wheel *V*

Spanish rice *DF I GF*

Slow cooked lentils, onions & carrots *GF I V*

Grilled Provencale vegetables, sage oil *GF I VG*



All prices are per person, for food only and exclude GST. Depending on your event you may require service staff  
*VG* vegan | *V* vegetarian | *GF* gluten free | *DF* dairy free | *RSF* refined sugar free

# Salads



Choose 2 from \$8.00pp

Choose 3 from \$10.00pp

Choose 4 from \$12.00pp

Traditional Caesar salad, garlic croutons, crisp Pancetta V on request

Baby mesclun, poppy seed vinaigrette GF I VG

Caprese salad: mozzarella, roma tomatoes, baby basil, olive oil GF I V

Wild grain salad, smoked bocconcini GF I V

German potato salad, bacon and egg DF I GF I V on request

Seasonal vegetable remoulade, crème fraiche GF I V

Butter lettuce, vine cherry tomatoes, avocado & lemon GF I VG

Chargrilled broccolini, almonds, sherry vinegar GF I VG

Fattoush: fried bread, tomatoes, cucumber, parsley VG

Rocket, grapefruit, hazelnuts, palm sugar vinaigrette GF I VG

New potato salad, dill, yoghurt GF I V

Village salad, tomato, cucumber, watermelon, olives & feta GF I V

All BBQ menus include complimentary Sonoma breads & Pepe Saya butter