European Catering

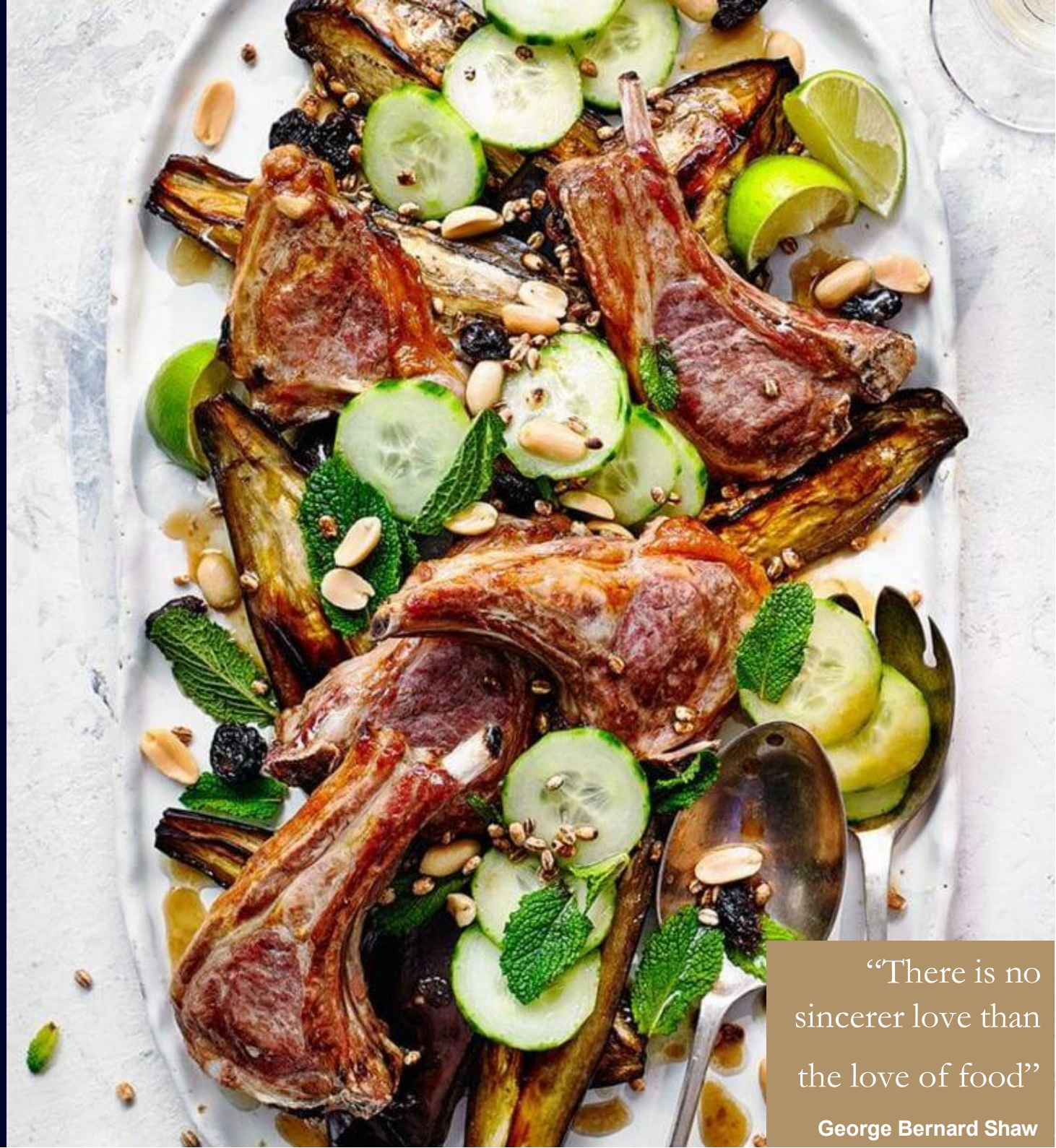
National Winner Awards For Excellence 2019

National Events Caterer Awards For Excellence 2024

National Caterer of the Year Awards For Excellence 2024

National Gold Awards For Excellence 2023

BBQ Menu



"There is no sincerer love than the love of food"

George Bernard Shaw

Mains

Choose 3 from $25.00pp

Choose 4 from $31.00pp

Choose 5 from $39.00pp

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

European CATERING

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

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