



# OUTBACK BBQ MENU

**\$64 + GST PER PERSON**



## ***PRE-DINNER SELECTIONS*** (SERVED IN COCKTAIL STANDING STYLE)

- Emu meatballs with lemongrass
- Crossini bread with kangaroo, horseradish and pickled red pepper
- Lamb skewers with a cucumber yoghurt dip
- Cucumber cups filled with local blue crab and dill

## ***HOT OFF THE BARBIE*** (SERVED ON A BUFFET TABLE)

- Barramundi fillets wrapped in foil with a lime butter
- Crocodile kebabs coloured with capsicum and red onion
- King prawn satays drizzled with a mango relish
- Gourmet buffalo sausages in a chilli and bush tomato chutney

## ***ACCOMPANIMENTS***

- Mesculin mix garden salad tossed in with a balsamic vinaigrette dressing
- Asian market-style paw-paw salad with green beans & red chillies
- Sweet potato, pumpkin, eggplant, grilled capsicum & couscous salad
- Creamy chat potato salad with crispy bacon and seeded mustard
- Fresh bread rolls in a basket with butter portions

## ***FINISH IT SWEETLY***

(CAN BE SERVED ON INDIVIDUAL PLATES TO GUESTS AT THEIR TABLES OR ON A BUFFET)

- Mini pavlovas with fresh whipped cream and fruit garnish
- Tropical fruit kebabs with a berry yoghurt dip

**Legend:** [V] - Vegetarian [VGA] - Vegan

[GF] - Gluten-Free







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## ***PACKAGE INCLUDES:***

- Chef onsite to cook barbequed items
- Delivery, set up, and pack down of food and catering equipment (buffet tables, chafers, serving utensils, plates, cutlery, etc)
- Full set up of buffet tables (including table, cloth with skirting, and complimentary theme decorations)
- Buffet available for guests for up to 1-2 hours
- Food labels for all menu items to describe dishes
- Condiments & Dressings (including salt & pepper, tomato sauce, salad dressing)
- Stainless Steel Cutlery (ready on the buffet), Ceramic Plates (ready on the buffet) & Napkins (choice of colours)

## **EXTRA COSTS:**

- Uniformed staff for plate clearing, table service
- Cleaning of cooking & serving areas used and rubbish (pertaining to food provided) removal

## ***DISCLAIMER:***

- Menu ingredients and dishes may change due to seasonality and availability of products.
- Price is subject to 10% GST.
- The price is a minimum of 30 people.
- Additional charges may apply pending the venue's suitability with appropriate facilities.
- All prices are calculated based on 2026 supplier costs and may be subject to change without notice.
- A client may provide all beverages (wines, juice, soft drinks, water, etc.).
- Extra costs apply for staff to provide service.
- Travel charge is applicable to venue of more than 30 km travel from base.
- Beverage service and drink packages available to add to the booking.
- Venue set up and other hire items available to add to booking upon quote request.

