

BBQ Menu
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V – vegetarian VA – vegetarian available C – coeliac

YOU CHOOSE 3 MEATS

Scotch fillet
Gourmet sausages
Marinated chicken pieces with tzatziki
Garlic and herb marinated prawns
Dukkah salmon fillet with aioli
Rosemary and garlic lamb kebabs

YOU CHOOSE 3 SALADS

Garden salad
Coleslaw
Roasted vegetable salad
Baby spinach and almond salad
Potato salad
Pasta salad
Corn on the cob

YOU CHOOSE 1 DESSERT

Per 15 guests
Chocolate Brownie
New-York Baked Cheesecake
Apple Pie
Mississippi Mud Cake

BBQ includes Onions, Bread Basket and Condiments

DIY BBQ - \$37 per person for groups of 20 or more

Includes delivery of food, paper napkins, plastic plates and plastic cutlery

Crockery, cutlery and table cloths can be added for \$5 per guest

FULLY CATERED – \$47 per person for groups of 20 or more – Includes a chef, linen tablecloths,
linen napkins, plates, cutlery, BBQ set up and clean up.

Prices for smaller groups available on request.

Spit Roast

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YOU CHOOSE 2 MEATS

Whole rump encrusted with seeded mustard
Apple cider glazed boned leg of pork
Lamb leg studded with rosemary and garlic
Cajun spiced chicken
Whole suckling pig price available on request

YOU CHOOSE 3 VEGETABLES

Roasted root vegetables
Garden Salad
Coleslaw
Roasted Vegetable Salad
Baby spinach and almond Salad
Potato Salad
Pasta Salad
Corn on the cob

Spit roast includes, Bread Basket, Jus and Condiments

\$47 per person for groups of 20 or more
Includes staff up to 4 hours, delivery, set up, linen tablecloths,
linen napkins, plates, cutlery and clean up.

Prices for smaller groups available on request.

Spit is available for hire

Spit Roast

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Availability of all menu items is subject to seasonal change

We cater for a wide variety of dietary requirements, please let us know when you enquire

All food is prepared in premises which also process nuts – A travel surcharge will apply in some areas