BUFFET & BARBECUE

Barbecue Menu

Brasserie Bread rolls with butter
Double smoked wagyu beef kransky with mustard
Grilled Jamaican jerk chicken with fresh tomato, coriander, lime and black pepper aioli
Salad of beetroot, shaved fennel, parsley and pearl peas with Meredith Dairy pepperberry cherve V GF
Cabbage, kale and corn slaw with red radish and soy sesame dressing VE

Gourmet Barbecue Menu

Brasserie Bread rolls with butter
Chargrilled scotch fillet with garlic, pepper and rosemary
Grilled Jamaican jerk chicken with fresh tomato, coriander, lime and black pepper aioli
Lamb and rosemary sausage with roasted fennel, Gibson Grove olives and cherry tomatoes
Barbecue Portobello mushroom with lemon, feta and sunflower seed tarator V GF
Orecchiette pasta salad with roasted broccoli, peas, mint, capers and pecorino V
Australian cheese board with fresh grapes, raisin and walnut loaf, lavosh and Cuttaway Creek rhubarb and ginger jam

INDIVIDUAL ITEMS FROM THE BARBECUE |
Grilled bacon and egg on a milk bun with cheddar and tomato ketchup
Italian pork and fennel sausage on a roll with barbequed onions
Lamb and rosemary sausage on a roll with barbequed onions
Beef and thyme sausage on a roll with barbecued onions
Rustic fries with tomato ketchup

CONDITIONS: Labour charges apply for all orders under 50 pax ($260.00; maximum six hour period), under 25 pax ($360.00; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is $8.50 per person. Extra charge applies if coloured linen is required
* Functions running over a scheduled time period will incur a labour charge