



DIY BBQ MENU – dropped off to you to cook and take all the praise – MIN. 15 GUESTS

\$35pp + GST

Marinated BBQ Beef served with mushroom cream

*This will be all on platters ready to go on the BBQ to cook.
Wash platters and put back on platters once cooked &
serve*

Mexican spiced chicken skewers with sour cream & jalapenos dressing

Will be half cooked on trays to finish cooking in the oven

Pork fennel patties served with a homemade tomato relish

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Wash platters and put back on platters once cooked &
serve*

Rosemary salted smashed potatoes – baked in the oven until crisp.

Will be on trays ready to go in the oven for about an hour.

Salads all bowled up and ready to go out.

- *Caesar salad with garlic croutons, bacon, egg & cos Lettuce. All tossed through a home-made Caesar dressing and topped with freshly shaved parmesan cheese.*
- *Traditional coleslaw, with finely shaved white & red cabbage, carrots & shallots tossed through a homemade whole egg mayonnaise*

Warm sour dough drizzled with garlic oil