



# GOURMET BBQ FUNCTIONS

## **GOURMET BBQ - \$95 PER PERSON**

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### **CANAPÉS (SERVED STANDING)**

Spinach, herb & ricotta waffle tart, onion jam  
Prawn ceviche cone, salmon caviar  
Moroccan chicken, spinach & potato bite  
Prosciutto wrapped prawn, béarnaise

### **BBQ (SERVED FROM BUFFET TABLE)**

Lamb cutlets, rosemary jus  
Lime & dill baked barramundi  
Feta stuffed chicken roulade, cider cream sauce  
Szechuan beef, spicy red wine & pepper sauce

Roasted paprika pumpkin & sweet potato

Rocket, grape, feta, pinenut, green bean salad  
Spinach snow pea, peptia, parmesan, red onion salad  
Bread rolls

### **DESSERT PLATTERS (WITH TEA & COFFEE STATION)**

Blood orange meringue tart  
Mixed berry & apple oat crumble jar  
Mini Eclairs

## **ADD CHEESE PLATTER - \$185 PER PLATTER**

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Served on large planks

Furneaux, Danish blue and Pradera cheese served with quince paste, nuts, muscatels, strawberries, crackers

## **GELATO CART AVAILABLE ON REQUEST**

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Priced separately