

Dinner Menu Options

*All options available for a minimum of 15 people
A caterers delivery fee of \$15 will apply*

Option 1 - BBQ

\$45 pp

Sirloin Steak
Pure Beef Sausages
Potato Salad with Garlic Aioli
Choice of either Homemade Slaw OR Mesclun Salad
Fresh Bread Rolls

DESSERT

Chocolate Brownie served with Berry Coulis & Whipped Cream
Seasonal Fresh Fruit Platter

Option 2

\$55 pp

Choose 1 Meat Option
Pure Beef Sausages OR Pure Pork Sausages (BBQ'd)
Choice of 2 Salads
Mesclun Salad
Fresh Bread Rolls

DESSERT

Choice of 1 Dessert
Seasonal Fresh Fruit Platter

Option 3

\$65 pp

Choose 2 Meat Options
Choice of 2 Salads
Mesclun Salad & Minted Potatoes
Fresh bread rolls

DESSERT

Choice of 1 Dessert
Seasonal Fresh Fruit Platter

SALAD OPTIONS available with Dinner Options 2 & 3

Bacon or Chicken Caesar Salad
Roast Veggie Salad with Chilli Pesto drizzle (gf/v)
Israeli Couscous & Roasted Pumpkin with a Red Capsicum Vinaigrette (v)
Roast Harrisa Cauliflower & Puy Lentil salad (gf/v/vg)
Roast Potato & Chorizo Salad with a Lime Aioli (gf)
Kumara and Bacon Salad with Aioli (gf)
Tabouli Salad with Tomato, Cucumber, Feta & Herbs (v)
Orzo Pasta Salad with Kransky, Sundried Tomato, Pesto & Feta
Asian Rice Noodle Salad with Poached Chicken & Fresh Herbs (gf)
Broccoli Salad with Bacon, Currants and Crepe Fraiche Mayonnaise

DESSERT OPTIONS available with Dinner Options 2 & 3

Salted Caramel Cheesecake Pots
Roasted White Chocolate Mousse
Chocolate Brownie with Vanilla Mascarpone
Lemon Curd & Meringue Tarts
Chef's selection of slices

MEAT OPTIONS available with Dinner Options 2 & 3

Slow Roasted Pork Belly
House Smoked Manuka Salmon
Glazed Ham
Mustard Crusted Sirloin
Mediterranean Roasted Chicken with Lemon, Olives & Herbs

ADD ON's available with all Dinner Options @ \$8pp

Minted Gourmet Potatoes with Herbs & Butter (gf)
Cauliflower & Broccoli with Cheese Sauce (v)
Seasonal Steamed Green Vegetables with a Lemon & Herb Dressing (gf/v/vg)
Vegan Sweet Potato Gratin Bake (vg/v/gf)