

DINNER MENU OPTIONS

OPTION ONE - BBQ \$45PP

Sirloin Steak

Pure Beef Sausages (gf)

Potato Salad with Garlic Aioli (v)

Homemade Slaw (v)

Mesclun Salad (v)

Fresh Bread Rolls

DESSERT

Dessert Platter with Sweet Treats

Seasonal Fresh Fruit Platter

OPTION 2

\$55PP

Choose 2 Meat Options

Choose 1 Vegetable Option

Seasonal Green Salad with Balsamic & Lemon Thyme Dressing (v)

Toasted Breads & Spreads

OPTION 3

\$65PP

Choose 3 Meat Options

Choose 2 Vegetable Option

Seasonal Green Salad with Balsamic & Lemon Thyme Dressing (v)

Toasted Breads & Spreads

GROUP CATERING

MEAT OPTIONS

African Autumn Tea, Citrus & Brown Sugar Glazed Ham (gf, df)

Apple Cider, Maple Braised Pork Belly with Apple Ketchup (gf, df)

Star Anise Chilli Lamb with Lemon & Mint Sauce (gf, df)

Chilli Chicken Thighs with Salsa Verde (gf, df)

Chicken Thighs with Rosemary, Lemon and Feta (gf)

Jungle Curry Rubbed Beef Ribeye with Peanut Satay (gf)

Habanero Lamb Ribs with Jalapeno mayo (gf, df)

Pistachio & Pine Nut Crusted Salmon Fillet (gf, df)

Falafel with Beetroot Kasundi, Coconut & Mint Yoghurt (gf, df, vg)

VEGETABLE OPTIONS

Roasted Gourmet Potatoes with Smokey Chilli Butter & Lime (gf, v)

Oven Roasted Seasonal Vegetables with Miso Mayo (gf, df)

Carrot & Mungbean salad with Mint & Lemon Yoghurt (gf, v)

Organic Sprout, Kale & Apple Salad with a Jalapeno & Lime Dressing (gf, df, vg)

Israeli Couscous with Feta, Corn & Coriander (v)

Green Beans, Broccoli & Baby Cos with a Ranch Dressing (gf, v)

Kumara & Wild Rice Salad with Golden Raisins & Green Chilli (gf, df, vg)

Pear, walnut, Feta Salad with Lemon Dressing (gf, v)

Baby Potatoes, Caper & Shallots with Dill Pesto (gf, v)

Israeli Couscous with Roasted Garden Mushrooms, Rosemary, Thyme and Gruyer

Seasonal Crisp Greens with a Jalapeno Dressing (gf, df, vg)