

## Dinner Menu Options

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

### **Option 1 - BBQ**

**\$40 pp**

#### **MAIN**

Sirloin Steak  
Pure Beef Sausage  
Choice of 2 salads  
Fresh bread rolls

#### **DESSERT**

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

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### **Option 2**

**\$45 pp**

#### **MAIN**

Glazed Ham off the bone OR Mustard Crusted Sirloin  
Pure Beef Sausage OR Pure Pork Sausage (BBQ'd)  
Choice of 2 salads  
Mesclun Salad  
Fresh bread rolls

#### **DESSERT**

Salted Caramel Mousse  
Seasonal Fresh Fruit

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### **Option 3**

**\$55 pp**

#### **MAIN**

Choice of 2 meats – Ham, Beef or Chicken  
Choice of 3 salads  
Mesclun Salad & Vegetable Dish: Gourmet Black Garlic Butter & Mint Potatoes  
Fresh bread rolls

#### **DESSERT**

Choice of 2 desserts  
Seasonal Fresh Fruit

## **SALAD OPTIONS**

Bacon or Chicken Caesar Salad  
Roast Vegie Salad with Chilli Pesto drizzle  
Israeli Couscous & Roasted Pumpkin with a Red Capsicum Vinaigrette  
Roast Cauliflower & Puy Lentil salad  
Roast Potato & Chorizo Salad with a Lime Mayonnaise  
Kumara and Bacon Salad with Aioli  
Greek Salad  
Orzo Pasta Salad with Kransky, Sundried Tomato, Pesto & Feta  
Asian Rice Noodle Salad with Poached Chicken & Fresh Herbs  
Roast Potato Salad with Bacon, Gherkin, Red Onion & Aioli  
Broccoli Salad with Bacon, Currants and Crepe Fraiche Mayonnaise

## **DESSERT OPTIONS available with Dinner Option 3**

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

## **ADD ON MEATS available with all Dinner Options**

Slow Roasted Apple Cider Pork Belly	\$7 per person
House Smoked Manuka and Thyme Salmon	\$7 per person