

GOURMET BBQ

BBQ's are a great Australian tradition and perfect for summer celebrations with friends and family. Below is a range of meat, salads, extras and dessert ideas from which to select your customised BBQ. Starters can also be incorporated into your BBQ. Choose three canapés from our fingerfood selection as a half hour pre-dinner starter for \$19pp (8 pieces pp)

Meat – we use MSA grade meat

Sirloin (approx. 200g)	\$27pp
Fillet steak (approx. 200g)	\$39pp
Lamb cutlets (3pp)	\$27pp

Skewers – approx. 100g

Tender beef	\$15ea
Tandoori chicken w/ raita and kasundi	\$12ea
Pinchos marunos – spiced pork	\$12ea
Vegetarian with sesame glaze	\$10ea

Poultry

Chicken thighs marinated in garlic & fresh herbs	\$12pp
Chicken breast marinated in garlic & fresh herbs	\$25pp
Chicken thighs wrapped in prosciutto with lemon butter sce.	\$17pp
Twice cooked duck Maryland marinated with orange and Tamari	\$16.50pp

Fish/seafood

Fresh fish of the day (100g fillets)	Market price
Salmon fillets (150g)	\$25pp
Prawn skewers (100g)	\$18ea
Salt and pepper squid (deep-fried)	\$12pp

Burger patties – approx. 150g \$12ea

Lamb Kofta
Beef and onion
Thai chicken

Salads – choice of three for \$12pp. With Grieg’s traditional vinaigrette unless stated

- Spinach, pear, rocket and walnut with blue cheese dressing
- Gourmet tossed salad with summer vegetables – ginger lime dressing
- Greek – fetta, olives, capsicum, cucumber, tomato & onion
- Pasta – penne with sundried tomatoes, red onion, olives, shaved parmesan & lime
- Couscous with roast eggplant, capsicum & pumpkin
- Couscous with fresh tomato, corn, coriander & preserved lemon
- Asian coleslaw with kaffir lime, coriander & mint
- Mesclun leaves with celery, herb marinated fetta, sundried tomatoes and sesame seeds
- Potato with Dijon & seed mustard dressing
- Baby beetroot with dukkah & red onion
- Burghul salad with preserved lemon, fetta, olives, coriander and spring onion
- Broccoli, cauliflower, capsicum, toasted almonds & red quinoa with Tamari dressing
- Roast beetroot, rocket, fetta & hazelnuts
- Curried cauliflower, egg, beans & peanuts with creamy dressing
- Mixed bean salad with Grieg’s kasundi & spring onions

Condiments – included with all BBQ’s

- Mustard – Dijon, seed and Hot English
- Horseradish
- Vinaigrette
- Chilli plum sce
- Tomato sce

Sauces – included with appropriate dishes

- Mayonnaise
- Aioli
- Chilli achar
- Satay
- Béarnaise

Desserts

- Profiteroles filled with Kahlua cream, serve with choc fudge sce (\$2/ball) min. \$150
- Homemade pavlova with berries and praline (serves 8–10) \$75
- Sticky date and ginger pudding with butterscotch sce (individual serves, min 6) \$10pp
- Dark chocolate and Bailey’s tart with coffee anglaise (serves 10–12) \$125
- Lemon cheesecake (serves 12–14) \$125
- Apricot, custard & cinnamon crumble layer cake (serves 8–10) \$125

Extras

- Bread rolls with butter \$3ea
- Burger rolls \$2.50
- Yallingup Wood-fired bread & EVOO \$3.50pp
- Coffee and tea selection – 50 cup urn \$150
- Gourmet cheeses with fresh fruit, quince paste and crackers \$95 (sm)
\$195 (lg.)

Please note the minimum rate of \$85pp

Prices are subject to change.

If you have a favourite ingredient you would like to include, just ask – we'd love to help.

Please inform us of allergies within your group.

Dietary requirements are catered for – surcharges may apply.

Great barstaff are available. Cost is \$40/hr per staff member.

For groups under 20 guests, chefs and waitstaff are included for 2.5 hours

SAMPE MENU

Starters – 30 mins service

- Thai chicken cakes with coconut and red curry sce
- Fresh tomato, basil, red onion and EVOO bruschetta
- Mixed sushi with wasabi, soy and ginger

Meat

- Sirloin steak
- Chicken prosciutto rolls
- Prawn skewers

Salads

- Spinach, pear, rocket and walnut with blue cheese dressing
- Asian coleslaw with kaffir lime, coriander & mint
- Pasta – penne with sundried tomatoes, red onion, olives, shaved parmesan and lime

Extras

- Yallingup Wood-fired bread with EVOO
- Condiments – included with all BBQ's

This selection costs \$90pp and includes

- Chefs (three hours beyond this \$60/hr)
- Food waitstaff (three hours beyond this \$45/hr)
- Serving platters, bowls and utensils
- Paper serviettes
- GST