

*European*  
CATERING



# BBQ Menu



“There is no  
sincerer love than  
the love of food”

George Bernard Shaw

# Mains

Choose 3 from \$20.00pp

Choose 4 from \$25.00pp

Choose 5 from \$30.00pp

Traditional Bratwurst sausage DF I GF

Garlic & oregano lamb cutlet, lemon DF I GF

Dry rub beef ribs DF I GF

Mexican style prawns, ginger, chilli, oregano DF I GF

Beef tournedos, sage & bacon DF I GF

La Ionica chicken thighs, basil mint & garlic DF I GF

Huon Valley ocean trout fillets, potato crust GF

Braided pork fillets, anchovy & olives DF I GF

La Ionica chicken breast, burnt brown sugar, orange confit & thyme DF I GF

Sous vide & BBQ octopus, spanish paprika DF I GF

Glazed whole chicken wings, dukkah DF I GF

Cauliflower steak, harissa, pickled vegetables GF I VG

Lamb rump, fire roasted salsa DF I GF

Portobello mushrooms, smoked almond tarator VG

Butter poached cabbage, Pico de Gallo GF I V

# Sides

Choose 1 from \$5.50pp

Choose 2 from \$7.50pp

Smashed potatoes, olive tapenade GF

Seasonal steamed garden vegetables DF I GF

Creamy gruyere potato bake GF I V

Creamed & grilled corn, chipotle butter, manchego GF I V

Root vegetables caramelized honey & lavender DF I GF I V

Grilled chicken bread, sweet onions

Charred fennel, zucchini, basil & lemon GF I VG

Grilled field mushroom bruschetta, mustard Crème fraiche V

Spinach & ricotta filo wheel V

Spanish rice DF I GF

Slow cooked lentils, onions & carrots GF I V

Grilled Provencale vegetables, sage oil GF I VG



All prices are per person, for food only and exclude GST. Depending on your event you may require service staff  
VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Salads



Choose 2 from \$6.00pp

Choose 3 from \$7.00pp

Choose 4 from \$9.00pp

Traditional Caesar salad, garlic croutons, crisp pancetta *V on request*

Baby mesclun with poppy seed vinaigrette *GF I VG*

Caprese salad: mozzarella, roma tomatoes, baby basil, olive oil *GF I V*

Wild grain salad, smoked bocconcini *GF I V*

German potato salad with bacon and egg *DF I GF I V on request*

Seasonal vegetable remoulade, crème fraiche *GF I V*

Butter lettuce, vine cherry tomatoes, avocado & lemon *GF I VG*

Chargrilled broccolini, almonds, sherry vinegar *GF I VG*

Fattoush: fried bread, tomatoes, cucumber, parsley *VG*

Rocket, grapefruit, hazelnuts, palm sugar vinaigrette *GF I VG*

New potato salad, dill, yoghurt *GF I V*

Village salad, tomato, cucumber, watermelon, olives & feta *GF I V*

All BBQ menus include complimentary Sonoma breads & Pepe Saya butter