

# BBQ

(All BBQ menu comes with soft finger roll)

Minimum 10 person

## Silver BBQ Menu

\$55 per head

### Appetizers on arrival

- Mini pull pork burger with kimchi and garlic aioli
- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)

### Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled veggie, olives, nuts dips and crackers

### Main Course

(vege option available upon request)

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF) (V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



# Gold BBQ Menu

\$69 per head

## Appetizers on arrival

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Vietnamese crab meat spring roll (GF)

## Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

## Main Course

**(vege option available upon request)**

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF) (V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



# Platinum BBQ Menu

\$85 per head

## Appetizers on arrival

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
  - Vietnamese crab meat spring roll (GF)
- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

## Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

## Main Course

(vege option available upon request)

- Beef truffle and parmesan sausages (GF)
  - Spanish chorizo sausages (GF)
  - 6hr Sous vide lamb rack with rosemary rub (GF)
  - Grilled prawns with garlic butter and shallots (GF)
  - Sticky American style pork rib with smoky BBQ glaze (GF)
    - Teriyaki salmon fillet with Grilled Lemon
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF)(V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)

