



stand up bbq

OFF THE GRILL

Sriracha tofu skewers, sesame kewpie (V) (GF)
Halloumi and capsicum kebabs, preserved lemon aioli (V) (GF)
BBQ King prawns, chilli pineapple pickle (GF)
Teriyaki salmon skewers, yuzu dressing, spring onion (GF)
Pulled chicken slider, gochujang mayo, pickled veg slaw
Chipotle grilled chicken kebabs, sour cream, chives (GF)
Pork belly, miso caramel sauce (GF)
Pork chipolatas, burnt tomato ketchup
Lamb kofta, smoked eggplant raita
Angus beef sliders, pickles, mustard sauce, swiss cheese

PRICES 4 Items - \$24
6 Items - \$36
Add a salad pail \$6.50 per pail
Add a sweet treat \$4.90 per item
Minimum 20 people



Gluten Free



Vegetarian

SALAD PAILS

Mixed beans, kalamata olives, Dijon vinaigrette, soft herbs (GF) (DF)
Asian slaw, toasted peanuts, yuzu and horseradish, Vietnamese mint (GF) (DF)
Mixed grains and seeds, pomegranate, parsley, feta
Pesto tubetti pasta, bocconcini, dried tomatoes, basil

SWEET TREAT

Almond and thyme baby cake (GF)
Pistachio macaron (GF)
Brandy and white chocolate bread and butter pudding
Lemon and rose posset (GF)
Leatherwood honey and macadamia chocolate tart





bbq feast

PROTEIN

- BBQ shelled King prawns, Marie rose, lemon (GF)
- Whole Tasmanian salmon fillet, tonkatsu mayo (GF)
- Grilled Bulgogi Tofu, Miso Mayo, Spring Onions and Pickled Ginger (V) (DF)
- Bannockburn chicken breast, maple butter glaze, buffalo sauce (GF)
- Pork and fennel sausages, burnt tomato ketchup
- 5 Spice slow braised pork ribs, sweet chilli sauce (GF)
- Lamb loin chops, parsley and lemon gremolata (GF)
- O'Connor's beef sirloin, chimichurri sauce (GF)
- 48-hour Angus beef brisket, Carolina BBQ sauce (GF) (4-day notice)

PRICES Choose 3 proteins, 2 salads and 2 sides
\$55.00 per person
Add a sweet treat \$4.90 per person
Minimum 20 people

GF Gluten Free

V Vegetarian

SIDE

- Grilled corn cob, miso and chilli butter, parmesan (GF)
- Foil baked royal blue potatoes, sour cream, chives (GF)
- Foil baked sweet potatoes, buttermilk and dill dressing (GF)
- Pickled Lebanese cucumbers, toasted coriander seeds (GF)
- Chargrilled Middle Eastern flatbread, hummus, dukkah
- Garlic butter and mozzarella sharing bread
- Brioche buns

SALADS

- Iceberg and cos with blue cheese ranch dressing, sweet walnuts (GF)
- Mixed beans, kalamata olives, Dijon vinaigrette, soft herbs (GF) (DF)
- Asian slaw, toasted peanuts, yuzu and horseradish, Vietnamese mint (GF) (DF)
- Mixed grains and seeds, pomegranate, parsley, feta
- Pesto tubetti pasta, bocconcini, dried tomatoes, basil
- Grilled broccolini, spinach, pickled chilli and lemon, almonds (GF) (DF)
- Sumac roasted pumpkin, labneh, mint, compressed watermelon (GF)

