

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 for a half hour pre-dinner starter for \$19pp (8 pieces pp)

Please note the minimum number of 15 guests for this menu.

For fewer guests, a different price structure applies.

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 \$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. \$11 each
- Twice cooked duck Maryland marinated with orange and Tamari \$16.50 each

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 garden salad with summer vegetables
- Greek – fetta, olives, capsicum, cucumber, tomato & onion
- Pasta – penne with sundried tomatoes, red onion, olives, shaved parmesan and lime
- Couscous – roast eggplant, capsicum & pumpkin
- Asian coleslaw with kaffir lime, coriander & pepper
- Potato with Dijon and seed mustard dressing
- Baby beetroot with dukkah & red onion
- Mixed bean with Grieg’s kasundi
- Watermelon, fetta, toasted almonds & basil
- Burghul wheat, olives, preserved lemon, coriander, sultanas, and almonds
- Pilpelchuma carrots. Spicy North African salad

Condiments – included with all BBQ’s

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

Our sauces – included with appropriate dishes.

- Mayonnaise
- Aioli
- Chilli achar
- Satay
- Béarnaise

Desserts

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| • 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 pudding with salted caramel 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 |

Extras

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| • 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.)
\$180 (lg.) |

Please note the minimum rate of \$70pp – this includes staff as required
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

Sample 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 \$85pp and includes

- Chefs (three hours beyond this \$60/hr)
- Food waitstaff (three hours beyond this \$40/hr)
- Serving platters, bowls and utensils
- Paper serviettes
- GST