

spit roast & smoked meat

MENU

OPTION OF DROP OFF ONLY OR FULL ONSITE SERVICE

NB. minimum 50 guests for all menu options

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Catering

meat & salad price on application

YOUR CHOICE OF 2 MEATS & 3 SALADS
INCLUDES MATCHING CONDIMENTS

meat & vegetable price on application

YOUR CHOICE OF 2 MEATS & 3 VEGETABLES
INCLUDES MATCHING CONDIMENTS

DROP OFF INCLUSIONS

ALL MEAT & SALAD/VEGETABLES PRESENTED IN FOIL TRAYS
DISPOSABLE DINNER NAPKINS

**delivery fee may apply to locations outside of local area*

FULL SERVICE INCLUSIONS

ALL MEAT & SALAD/VEGETABLE PRESENTED IN A SHARED FORMAT ON WHITE CROCKERY
CHEF & WAITING STAFF
DISPOSABLE DINNER NAPKINS
SERVICE TOOLS IE TONGS & SPOONS

**additional hire fee for dinner plates, side plates & cutlery*

**travel fee may apply*

OPTIONAL ADD ONS

BREAD ROLLS & BUTTER PORTIONS

BEEF OR VEGETARIAN LASAGNE
(\$60 PER TRAY)

ENTREE - CANAPES OR GRAZING PLATTERS

DESSERT - PLATTERS OR INDIVIDUAL SERVES

**see canape & cocktail menu, share platter menu OR individual dessert menu*

MEAT

slow cooked over charcoal

BEEF
CHICKEN
PORK
LAMB

slow smoked in our offset smoker

PULLED PORK
BEEF BRISKET
PORK BELLY
CHICKEN WINGS
RIBS - PORK OR BEEF

spit roast & smoked meat

SALAD

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american slaw GF V

MIXED CABBAGE, CARROT, SPRING ONION, APPLE & WHOLE EGG MAYONNAISE

Catering

garden GF V

TOMATO, CAPSICUM, CUCUMBER, RED ONION, LETTUCE & HOUSE MADE HONEY WHOLE GRAIN MUSTARD BALSAMIC DRESSING

pasta V

PENNE, TOMATO RELISH & RATATOUILLE

rice GF V

SAFFRON SHORT GRAIN RICE, CAPSICUM, RAISINS, PINEAPPLE, CORN, CORIANDER & ASIAN DRESSING

PREMIUM SALAD

potato GF

POTATO, EGG, PICKLES, CRISPY BACON & WHOLE EGG MAYONNAISE

greek GF V

TOMATO, CUCUMBER, CAPSICUM, RED ONION, KALAMATA OLIVES, FETA & HOUSE MADE HONEY WHOLE GRAIN MUSTARD BALSAMIC DRESSING

pumpkin GF V

ROASTED PUMPKIN, BABY SPINACH, ROCKET, CARAMELISED ONION, TOASTED PINE NUTS, FETA & HOUSE MADE HONEY WHOLE GRAIN MUSTARD BALSAMIC DRESSING

beetroot GF V

ROASTED BEETROOT, BABY SPINACH, ROCKET, TOASTED WALNUTS, RED ONION, FETA & HOUSE MADE HONEY WHOLE GRAIN MUSTARD BALSAMIC DRESSING

caesar

COS LETTUCE, BACON, EGG, CROUTONS, PARMESAN, & CAESAR DRESSING

crispy asian noodle

CHINESE CABBAGE, TOASTED PINE NUTS, CARROT, SPRING ONION, CRISPY FRIED NOODLES & ASIAN DRESSING

pesto pasta V

PENNE, BASIL PESTO, SUNDRIED TOMATO, SPRING ONION & TOASTED PINE NUTS

risoni 🔥 V

ROASTED PUMPKIN, CHILI FLAKES, TOASTED PINE NUTS, SPRING ONION, SUNDRIED TOMATO, RISONI PASTA, FRESH MINT LEAVES & HOUSE MADE WHITE WINE VINEGAR DRESSING

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VEGETABLES

roast

POTATO
PUMPKIN
SWEET POTATO

steamed

CARROT
SEASONAL GREENS
CORN COBBS

grilled

CORN COBBS

PREMIUM VEGETABLES / BAKES

bake

POTATO
CAULIFLOWER
BROCCOLI

seasonal ratatouille

RUSTIC VEGETABLE STEW RICH WITH THE FLAVOR OF OLIVE OIL, GARLIC, AND FRESH HERBS

roast tuscan winter vegetables ^{GF V}

BABY CARROT, ARTICHOKE, ROASTED CAPSICUM, KALAMATA OLIVES, ZUCCHINI, ROCKET, CHERRY TOMATO, EGGPLANT + DRIZZLED WITH BALSAMIC GLAZE

(served warm)

CONDIMENTS

GRAVY - PLAIN, PEPPER OR MUSHROOM
HORSERADISH
MINT SAUCE
APPLE SAUCE
GARLIC BUTTER
TOMATO SAUCE
TEX MEX BBQ SAUCE
SOUR CREAM
SWEET CHILLI SAUCE
BLUE CHEESE SAUCE

BREAD ROLLS

LOCALLY MADE WHITE OR WHOLE MEAL ROLLS
(GLUTEN FREE OPTION AVAILABLE)

BRIOCHE SLIDER BUNS

****BOTH SERVED WITH BUTTER PORTIONS**

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Catering