spit roast & smoked meat

MENU

OPTION OF DROP OFF ONLY OR FULL ONSITE SERVICE

NB. minimum 50 guests for all menu options

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

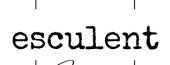
MEAT

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

esculent

Catering

american slaw GF V

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

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 🔻

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

spit roast & smoked meat

VEGETABLES

esculent

roast
POTATO
PUMPKIN
SWEET POTATO

steamed
CARROT
SEASONAL GREENS
CORN CORBS

grilled CORN COBS

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