



ABOVE AND BEYOND CATERING

BBQ MENU

Minimum 16 pax for all menus
All dietaries can be accommodated
Prices excl GST

BREAKFAST BBQ
\$28.00 PER PERSON

- Fried eggs, streaky bacon, chicken chipolatas, herb and garlic mushrooms, Turkish bread, condiments

SIMPLE BBQ
\$34.00 PER PERSON

- Sausages (Pork or Beef or Chicken), tandoori chicken kebabs, grilled onions, creamy classic potato salad, garden salad, soft rolls, butter and condiments

PREMIUM BBQ'S

OPTION 1. 2 MAINS AND 2 SIDES- \$42.00 PER PERSON

OPTION 2. 3 MAINS AND 3 SIDES- \$62.00 PER PERSON

OPTION 3. 4 MAINS AND 4 SIDES- \$80.00 PER PERSON

Crusty bread and butter

Mains

Any additional mains \$12 per person per dish

- Jerk BBQ chicken wings with coconut and banana jam (GF)(DF)
- Greek Style garlic, oregano and lemon flat iron chicken (GF)(DF)
 - Black Angus rib fillet steaks with chimichurri (GF)(DF)
- Wagyu beef patty, black garlic, smoky tomato kasundi (GF)(DF)
- Slow cooked dry rubbed smoked beef ribs with sticky chipotle honey bbq glaze (DF)
 - Cherry wood smoked brisket with a cola pan juice sauce (GF)(DF)
 - Chermoula prawns with dill citrus yoghurt (GF)(DF)
 - Catch of the Day parcels with herbs, resiling and fennel butter (GF)
- Charred baby octopus, chilli, sweet pickled ginger vinegar and shallots (GF)(DF)
 - Dry rubbed pulled pork with a bourbon BBQ sauce(DF)(GF)
- Vietnamese lemongrass pork chops with roasted peanuts and nuoc mam cham(GF)(DF)

- Gourmet butchers sausages (Pork, lamb, beef, chicken) with tomato chutney and grilled onions(GF)(DF)
- BBQ pulled jackfruit with hickory honey sauce (VEGAN)(GF)
- Grilled Greek style Halloumi and Mediterranean vegetable skewers (V)(GF)
 - Fetta and dukkah stuffed field mushroom drizzled with pesto (V)(GF)
- Plant-based herb and garlic sausages, coconut yoghurt riata (vegan)(GF)(DF)

SIDES

Any additional sides \$6.00 per person per side

- Paprika, lime garlic butter grilled corn (GF)(V)
- Hasselback jacket potatoes with chive crème fraiche and chorizo crumbs (GF)
 - Creamy course tartare creamy potato salad (GF)(V)
 - Red slaw with tahini salad cream (GF)(DF)(VEGAN)
 - Classic Greek salad lemon and oregano dressing (GF)(V)
 - Grilled asparagus, garden pea, mint and fetta salad (GF)(V)
 - Roasted sweet potato, red onion, apple, rocket and ranch(GF)(V)
 - Caprese Salad (Fresh mozzarella, heirloom tomatoes, basil) (GF)
- Caesar wedge salad, brioche croutons, shaved parmesan, bacon lardons