

menus.

BBQ + BUFFET //

We have two types of BBQ menu

OPEN FIRE

Open fire – Our open wood fire BBQs are the perfect way to enjoy the best local produce cooked to wood fire perfection in front of your guests.

All complimented with local sourdough, lots of butter and seasonal fresh salads.

BEACHSIDE

Beachside dining is the best way to eat, informal BBQ or simply sitting around with good friends and family. Byron Bay is home too many luxury waterfront homes and retreats. Be it getting married by the sea or simply staying at a beach front, we can bring the best of the shires local produce and cook it just for you.



OPEN FIRE //

VEGETABLES

Field mushrooms finished in chopped herbs, pepper and garlic
Mediterranean rubbed zucchini, dressed with green raisins and wheat
Eggplant finished in red wine vinegar, mint, dates, red onion and sheep's feta

HALOUMI

Preserved lemon and garlic // Balsamic and honey

POULTRY

Chermoula // Italian herb // Portuguese // Chimi churri // Buttermilk

TEXAS T-BONE RIB FILLET - or - SLOW ROASTED BLACKENED BEEF SHORT-RIB

Italian style // Argentinean rub // Spicy miso // Chimi churri

LAMB

Mediterranean rubbed // Chimi churri // Moroccan paste // Lemon garlic tahini yoghurt

SAUSAGES

Pork and fennel // Chicken & macadamia // Lamb feta & mint // Texas beef

PRICING

1 meat + 1 vegetable + sourdough + seasonal salad	\$86 per person
2 meat + 1 vegetable + sourdough + seasonal salad	\$99 per person

BEACHSIDE //

STARTERS

Freshly shucked oysters finger lime or Forvm cabernet mignonette dressing
Grilled king prawn, lime coriander avocado, slider
Pan roasted half shell scallop, sweet corn, sorels
BBQ king prawn tom yum lettuce cups with toasted rice seasoning
Local kingfish carpaccio, radish, celery leaves, finger lime & horseradish
Smoked tomato and serrano crostini
Free-range chicken bamboo skewers, local macadamia satay, finger lime

MAINS

Whole crispy snapper, tamarind dressing, aromatic Thai style salad
Butterflied BBQ Mediterranean king prawns, lemon, parsley and green olives
BBQ Moreton Bay Bugs, coconut, green chilli, kaffir lime
BBQ white miso snapper, pickled daikon, turnip, spring onion and shiso
Handmade saffron linguini tossed with spanner crab, prawns, chili, lemon and basil
BBQ black angus beef fillet cooked in ash, purple carrot, enoki, radish leaves
Shredded chicken & mud crab omelette with snow pea, beansprouts & chicken broth
BBQ Chinese style duck legs, cucumber, spring onions, steamed buns and hoisin
Crispy pressed duck with mandarin sauce

PRICING

2 course	\$78 per person
2 course with additional sides	\$86 per person

ADDITIONAL INFO //

Please chat with us about additional side dishes to compliment your meal

Chef, wait staff and bar staff all quoted separately

Pricing includes supply and set-up of our wood fire BBQs

Minimum 20 person

travel fee may apply

CONTACT US

