

BBQ & Buffet // OPTION 1

~PRICING

1 meat + 1 vegetable + sourdough + seasonal salad \$79 per person

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

Pricing includes supply and set-up of our wood fire BBQs, your specialist wood fire chef + all service platters

Service staff and bar staff all quoted separately

Minimum 20 person – under 20-person minimum chef rates are quoted separately *travel fee may apply*

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.

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

w // preserved lemon and garlic // balsamic and honey

POULTRY

chermoula // Italian herb // Portuguese // chimi churri // buttermilk

TEXAS T-BONE RIB FILLET – or – SLOW ROASTED BBLACKENED BEEF SHOT-RIB

Italian style // Argentinean rub // spicy miso // chimi churri

LAMB

Mediterranean rubbed // chimi churri // Moroccan paste // lemon garlic yoghurt tahini

SAUSAGES

pork and fennel // chicken & macadamia // lamb feta & mint // Texas beef

ENQUIRE NOW

BBQ & Buffet // OPTION 2

~PRICING

2course \$69 per person

2course with additional sides \$79 per person (please chat with us about additional side dishes to compliment your meal)

Pricing includes chef + all service platters

Service staff and bar staff all quoted separately

Minimum 15 person – under 15-person minimum chef rates are quoted separately *travel fee may apply*

Beachside BBQ & Alfresco Dining – Ocean side 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.

STARTERS

- freshly shucked oysters finger lime or Forvm cabernet mignonette dressing
- Queensland spanner crab, lemongrass slaw & kewpie mayo sliders
- grilled king prawn, lime coriander avocado, black sesame slider
- pan roasted half shell scallop, sweet corn, coastal sea plants and sorels, toasted corn
- 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 and mud crab omelette with snow pea, beansprouts and chicken broth
- BBQ Chinese style duck legs, cucumber, spring onions, steamed buns and hoisin
- crispy pressed duck with mandarin sauce

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Can't find what youre looking for?

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CUSTOMISE
