

# 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	\$79 per person
2 meat + 1 vegetable + sourdough + seasonal salad	\$99 per person

## BEACHSIDE //

### 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 & 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	\$69 per person
2 course with additional sides	\$79 per person

## ADDITIONAL INFO //

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

Service staff and bar staff all quoted separately

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

Minimum 20 person – under 20-person minimum chef rates are quoted separately

\*travel fee may apply\*

CONTACT US