



**sitting
ducks**
CATERING

BBQ Menu

Minimum order is for 20 people

PLEASE NOTE, BBQ HIRE IS NOT INCLUDED

HIRE AVAILABLE FROM BARLENS

Vegetarian (v) | Vegan (vg) | Gluten Free (gf) | Dairy Free (df) |

Pork (p) | Halal (h)

MAINS (approximately 110-130g of raw meat per menu item)

Served with bread and butter

Meat, Fish & Vegetarian

1 choice \$15.00 pp

2 choices \$20.00 pp

3 choices \$25.00 pp

HALAL beef or lamb sausages available on requests only 2 pp

Selection of Italian & German bratwurst sausages with mustards (p)

Pork loin minute steak with garlic and herb butter (gf, p)

Herbed chicken thigh filet with lemon and garlic mayo (gf)

Harissa lamb kofta with smoked paprika aioli (gf, df)

Tandoori chicken skewer with mint yoghurt (gf)

Atlantic salmon with sauce tartar (gf)

Chickpea and lentil burger with tabouleh (gf, v, vg)

Black Angus sirloin steak (130g) with onion relish (gf, df)

Charred Tofu & Vegetable Skewer (v, vg, df, gf)



**sitting
ducks**
CATERING

SALADS

1 choice | \$8.00 pp

2 choices | \$15.00 pp

3 choices | \$20.00 pp

Mixed leaves with cherry tomatoes, Lebanese cucumber, lemon vinegar (v, vg, gf, df)

Steamed chats, spec, Dijon, horseradish, parsley and champagne vinegar (gf, df)

Carrot, sweet potato and tabouli, tahini yoghurt (v, gf)

Cos lettuce, bacon, egg, parmesan vinegar, bread shards (df)

Capsicum, tomato, olive, oregano and cucumber, baby spinach and

fetta, pumpkin seeds, red wine vinegar (v, vg, gf)

Bacon, corn, sunflower seeds, tomato, jalapeno, avocado and cos lettuce, citrus mayo (gf, df)

Pearl cous cous with ricotta, pumpkin ricotta, honey almonds, red capsicum, rocket and mint (v)

White bean salad with walnuts, celery and grapes, quinoa and chard (v, vg, gf, df)

DESSERTS

1 choice | \$10.00 pp

2 choices | \$15.00 pp

Ultra-moist chocolate cake with fresh cream and strawberries (v)

Berry frangipane tart with thickened cream (v)

Cherry clafoutis with sour cream (v)

Banana bread with banana and coconut ricotta and burnt walnut (v)

Strawberry and blueberry tart, crème patisserie (v)

Chilli and chocolate ganache tart with orange zest (v)

Choc brownie with Chantilly cream (v)

Bread and butter pudding with cinnamon and Muscat custard (v)