

BBQ CATERING

BBQ spiced free-range chicken (gf)
Char-grilled chicken tenderloin with lemon myrtle aioli (gf)
Aussie beef BBQ sausage (gf)
Citrus marinated skirt steak (gf)
BBQ'd pork loin with plum glaze (gf)
Grass-fed lamb chop with saltbush (gf)
Shark Bay prawn with native lime (gf) #
Coconut snapper parcel (gf) #

BBQ'd corn with wattle seed and sea salt butter (gf)
BBQ'd asparagus with mint and haloumi crumble (gf)
Salt baked potato with sour cream and chives (gf)
Roasted black garlic mushrooms (gf)
Garden salad with merlot dressing (gf)
Classic slaw salad (gf)

Bread rolls, onions and condiments

3 meats and 3 sides - \$30 pp
Each additional meat - \$5 pp
Each additional side - \$3.50 pp
(#\$3 surcharge for seafood items)

Contact us for more information - events@caviarcatering.com.au