

Fabulous CATERING

BBQ Menu 2021



BBQ Share Fare

(Minimum 20)

PRICES

Choose 2 options \$45 per person

Choose 3 options \$55 per person

**FOR SPECIAL
DIETARIES
ENQUIRE WITH THE
TEAM**

BBQ SHARE FARE

Proteins

Lamb shoulder

Grilled and slow roasted lamb shoulder, rosemary and honey

Suckling pig

Slow cooked sticky chilli suckling pig

Eye fillet

Whole eye fillet, mustard pepper crust, onion marmalade

Whole fish

Whole grilled fish, chilli, ginger, spring onion, Thai basil, crispy coconut

Lamb cutlets

Lamb cutlets, lemon, oregano, garlic

Mushrooms

Whole mushrooms, truffle butter, salt and thyme

Salad Bar

- Cabbage, pea, ricotta, chilli, mint and Parmesan salad
- Butter and baby gem, cucumber, radish, chives, mint, Chardonnay vinaigrette
- Spring tomatoes, Flores do latte, cucumber, black olive sourdough, basil, vincotto
- Red cabbage slaw, shredded carrot, red onion, basil, mint, lemon aioli

Hire BBQ required for this menu with a chef to cook and wait to serve
Additional cost depending on the duration of your event.



BBQ Bites Menu

\$5.0 each (minimum 20)

Lamb skewers

Lamb skewers, rosemary, lemon, oregano, salsa verde

Wagyu rump

Miso wagyu rump skewers, wasabi cream, black salt

Tiger prawns

Garlic butter tiger prawns, lemon mayo

Pork ribs

Kansas City slow roasted pork ribs, bone sucking sauce

Hotdog

Chipolata hotdog, Dijon, gruyere, kraut

Mushrooms

Whole mushrooms, truffle butter, salt and thyme

Snags

\$6.0 per person allows 2 each (minimum 20)

- Pork, apple and fennel sausages
- Lamb rosemary and honey
- Spicy paprika bratwurst

Sausages all served with relishes and mustards.

Add assorted breads and rolls for \$4.0 pp

Sliders

\$7.5 each (minimum 20)

- Belly sucking pig, slaw, cucumber
- Grilled peach, buffalo mozzarella, watercress, vincotto
- BBQ prawn slider, Kim chi, kaffir lime and roasted kewpie mayo
- Wagyu cheeseburger, pickles, relish, black label BBQ

**FOR SPECIAL
DIETARIES
ENQUIRE WITH THE
TEAM**



Rotisserie

Our high end rotisseries are always a fan favourite with meat eaters. choose your meat and we will bring the coal fired spit with the marinated animal and serve it to your guests, such a wow piece!

All prices are POA

Choose from the meats below

- Whole lamb rubbed with paprika, molasses, lemon zest, oregano
- Whole suckling pig rubbed with Murray river salt
- Porchetta rolled with sage and dates & Pedro ximenez

Add on sides to share: \$5 per dish per person

- Salt baked potatoes sour cream, chives, Parmesan
- Smoked while corn on the cob, paprika, and tobassco butter
- Red cabbage slaw, shredded carrot, red onion, basil,mint, lemon aioli
- Classic potato salad, bacon, dill, Dijon cream
- Green salad spring peas, baby cos, beans, ricotta, and mint vingerette
- Orecchiette, roasted heirloom tomato, mozzarella, olive oil, basil





Fabulous

DRINKS PACKAGES

Get the full event experience and have us take care of the food and drinks service including glasses, bar, ice and equipment.

If you are purchasing the drinks yourself we can still provide a 'dry bar' and bartender to serve

Garden Package

Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package is an unlimited amount for that time period so no rushing off to the bottle to stock up, just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can pop up a bar and serve alcohol anywhere, anytime under our licence using our RSA trained bartenders.

PRICES

2 Hours - \$25+ GST per guest

3 Hours - \$35+ GST per guest

Additional hour is \$9 per guest

Beer:

- Bridge Rd Brewers Lager
- Furphy
- Cascade Light

Sparkling:

- McPherson Sparkling Brut

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional.

**PACKAGE
UPGRADES**

SEE PAGE 18



Boutique and Crafts Package

PRICES

2 Hours - \$30+ GST per guest

3 Hours - \$45+ GST per guest

Additional hour is \$11 per guest

Beer:

- Bridge Rd Brewers Lager
- Moon Dog Old Mate Pale Ale
- Corona
- Cascade Light

Sparkling:

- Bandini Prosecco

Rose:

- Blue Pyrenees Bone Dry Rose

Cider:

- Monteiths apple cider

White Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

Red Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice. Bartender is additional.

**PACKAGE
UPGRADES**

SEE PAGE 18



Package Upgrades

Cocktails:

- Passionfruit Caprioska **\$12 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**
- Espresso Martinis **\$12 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**
- Cosmopolitan **\$12 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**

Cans/ Seltzers/Sour Beer:

- Moon Dog Fizzer upgrade package..... **\$10 per person**
(Tropical Crush, Raspberry and Lemon Squeezy)
- Bridge Rd Brewers Sour Beers upgrade package..... **\$10 per person**
(Tropical Sour, Passionfruit Sour, Blood Orange Sour)

Spirits:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) **\$15 per person**
includes the mixers

Other spirits available to add on – enquire with the team!





**CALL US FOR A
QUOTE!**



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