



BBQ MENU 2026

**ELEVATED FOOD,
EFFORTLESSLY SERVED.**

From the first flame to the final bite, we're redefining the art of the grill. Experience premium cuts, artisanal sides, and bold, smoky flavors—all while you relax and enjoy with your guests.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAIN
NUTS



POPULAR





BBQ SHARE FARE

MINIMUM 30

PRICE PER PERSON

2 OPTIONS	\$55.00
3 OPTIONS	\$62.50
4 OPTIONS	\$68.50

CHOOSE FROM BELOW:

- Banana leaf wrapped whole snapper with lemongrass, chilli jam  
- Aged beef fillet minute steaks, onion relish  
- Charred grilled lamb cutlets, chimichurri  
- BBQ smoked duck breast, tamanegi dressing
- Pork and fennel sausages, peach chutney 
- Honey mustard & rosemary chicken chops

• VEGAN/ VEGETARIAN OPTIONS

- Chargrilled vegetable and tofu brochettes, chimichurri    
- Vegan burgers, sriracha mayo    
- Vegan sausages, caramelised onion    
- Spiced cauliflower steaks, miso ranch dressing    

(Choose 2 options for vegetarian or vegans - included in price, with numbers TBC closer to date)

INCLUSIONS

Salad Bar

- Moroccan quinoa, tahini, currants, pinenuts, lemon    
- Roasted pumpkin, green beans & goat cheese, basil dressing  
- Chargrilled vegetables, basil, capers, crumbled feta, balsamic glaze  
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette    

Bread rolls and butter

BBQ BITES

MINIMUM 40

PRICE PER PERSON \$9.00

- Pork and fennel chipolata mini dogs, yellow mustard and tomato sauce
- BBQ chicken saltimbocca sticks with truffle mayo 
- Garlic and chilli BBQ king prawn sticks, lemon aioli 
- Chargrilled vegetable and tofu sticks, sriracha kewpie   

PRICE PER PERSON \$9.50

- Chargrilled lamb cutlets, chimichurri 
- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Pulled pork, corn and black bean quesadilla, guac and jalapeno crema
- Spicy corn slider, halloumi, harissa mayo, piquillo pepper 
- Chilli bean quesadilla, guac and jalapeno vegan mayo 

Hire of BBQ required for this menu with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event



SAUSAGE SIZZLE

MINIMUM 50

PRICE PER PERSON **\$26.50**

- Selection of pork, chicken and beef sausages
- BBQ onions
- Condiments
- Sliced bread and butter

SALAD INCLUDED:

- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette 
- Chopped slaw, ranch vinaigrette

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event

PREMIUM PACKAGE

MINIMUM 50

PRICE PER PERSON **\$37.50**

- Grass fed beef burgers
- Marinated chicken sticks
- Continental sausages
- BBQ onion
- Bread selection
- Condiments (BBQ and tomato sauce, mustard, chipotle mayo)

SALADS INCLUDED:

- Potato, egg, spring onion, seed mustard mayo 
- Chopped slaw, ranch vinaigrette 
- Market garden salad, green leaves, radish, qukes, baby Roma tomato medley, chives, soft herb vinaigrette 
- Freshly baked bread basket with butter

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event

EXECUTIVE PACKAGE

MINIMUM 50

PRICE PER PERSON **\$89.00**

- Mayura Wagyu tomahawk, horseradish aioli
- Butterflied local jumbo prawns, chili garlic butter
- Honey and rosemary chicken chops
- Lamb cutlets, chimichurri
- Selection of Gourmet sausages, condiments

SALADS INCLUDED:

- Roasted pumpkin, green beans, marinated feta, dried tomato, herbs, seeds, chardonnay vinaigrette
- Potato, spring onion and egg, pickles, celery, seeded mustard mayonnaise
- Chargrilled Tuscan vegetable, capers, basil, buffalo mozzarella, vincotto, extra virgin olive oil
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette 

Hire of BBQ required for this with a chef to cook and waitstaff to serve - additional cost depending on the duration of your event

Fabulous **CURATED DRINKS**

We bring the bar to you, transforming any space into a high-end venue. Whether you choose one of our comprehensive beverage packages or prefer a "dry bar" service for your own selections, our expert bartenders handle everything.

With Fabulous Catering's portable liquor license and full equipment setup, we ensure your event stays topped up and on-point for as long as the celebration lasts.

No logistics, no errands—just exceptional service.

***All package below includes all bar equipment,
glassware, drinks tubs, ice buckets and ice.
Bartender is additional.**





CLASSIC PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$32.50
3 HOURS	\$40.00
Additional Hour	\$14.00

BEER

- Peroni Nastro Azzurro
- Furphy Ale
- Cascade Premium Light

SPARKLING

- Step By Step Brut Cuvée

RED WINE

- d'Arenberg Shiraz
- d'Arenberg Pinot Noir

WHITE WINE

- d'Arenberg Chardonnay
- d'Arenberg Sauvignon Blanc

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

**Add on Heaps Normal 0% Beer for \$10pp
or Naked Life Mocktails for \$14.50pp*

PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$42.50
3 HOURS	\$52.50
Additional Hour	\$17.00

BEER

- Little Creatures Pale Ale
- Asahi Lager
- Cascade Premium Light

RED WINE

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

WHITE WINE

- Paulett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

SPARKLING

- Blue Pyrenees Midnight Cuveé, Avoca VIC

ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

**Upgrade to Mumm Champagne - \$15 pp*

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$62.50
3 HOURS	\$72.50
Additional Hour	\$23.00

BEER

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona Extra
- Cascade Premium Light

RED WINE

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- d'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

WHITE WINE

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- d'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

SPARKLING

- Mumm Champagne, Reims, France

ROSE

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

CIDER

- Monteiths Apple Cider

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST





SOFTDRINKS PACKAGE

MINIMUM 20 | PRICE PER GUEST

2 HOURS		\$13.00
3 HOURS		\$18.00
4 HOURS		\$23.00

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

SOFTDRINKS AND MOCKTAILS PACKAGE

MINIMUM 20 | PRICE PER GUEST

2 HOURS		\$20.50
3 HOURS		\$25.50
4 HOURS		\$30.50

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

MOCKTAILS:

- Ruby Citrus
- Sweet Sunrise
- Pineapple Bliss

Fabulous
CATERING

ANY LOCATION
FABULOUS CATERING



CALL US FOR A QUOTE!

1300 850 720



info@fabulouscatering.com.au



fabulouscatering.com.au

