

UNSW BBQ menus

A thrilling combination of textures and flavours, including deft Asian as well as European technique ... clearly the best in the day

Good Living, The Sydney Morning Herald



Guide to menus:

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

BBQ menus	2
Classic BBQ	2
Premium BBQ	2
Corporate BBQ	2
Optional add ons	3
Canapés on arrival	3
Grazing platters	3
Cheese and fruit platters	3
Mini parfait glass desserts	3
Beverage packages	4

All pricing is GST inclusive and there is a 10% surcharge for Sunday bookings

Menu prices assume a BBQ is on site at the venue. If the venue does not have a BBQ then hire costs will apply. BBQ hire is \$214.50 for the first BBQ and \$82.50 per BBQ thereafter. One BBQ is required for every 50 guests.

BBQ menus

In addition to these menus, please select a beverage package from the pages following.

Classic BBQ

\$26.50 per person



Selection of gourmet sausages (1.5 per person)
Chicken skewers with lemon and oregano (2 per person)
Indian spiced lentil and polenta patties with coriander yoghurt (1 per person)
Fried onions

2 salads such as:

Mixed leaf salad with tomato, cucumber, avocado, mushrooms, snow pea sprouts
Potato salad with fresh herbs, sautéed onion and mayonnaise

Bread rolls, tomato sauce, BBQ sauce, chilli sauce, mustard



Premium BBQ

\$34.15 per person

BBQ marinated rump steaks (1 per person)
Rosemary and black pepper marinated chicken skewers (3 per person)
Corn fritters with avocado, cucumber and chilli relish (1 per person)
Fried onions

Bread rolls, tomato sauce, BBQ sauce, chilli sauce, mustard

3 salads such as:

Salad of potatoes with lemon, extra virgin olive oil and tarragon
Coleslaw of shredded red and white cabbage with carrot and tangy mayonnaise dressing
Rocket and parmesan salad

Corporate BBQ

\$55.75 per person

Fillet steaks (1 per person)
Gourmet sausages (1 per person)
Skewers of king prawns with parsley and garlic butter (1 per person)
Mini chicken Tikka skewers with mango chutney (2 per person)
Colourful vegetables on satay sticks with warm freshly roasted peanut sauce (1 per person)
Mini corn on the cob with herb butter and cracked pepper (1 per person)
Fried onions

Sour dough bread rolls, tomato sauce, BBQ sauce, chilli sauce, mustard

3 salads such as:

Caramelised balsamic onion, baby spinach, sweet potato, pine nuts, olive and fetta salad
Green salad with apple cider vinegar, Dijon mustard and olive oil dressing
Tomato, basil and bocconcini salad

Optional add ons

Canapés on arrival

\$9.00 per person - sample selection only



Peking duck pancake

Mini bocconcini with olive, basil and dried tomato

Rolled salmon sashimi and pickled ginger with a dipping sauce of lime juice, palm sugar and fresh chilli

Grazing platters

\$8.50 per person



Vegetable crudités and Turkish bread with a selection of 2 dips: Babaganoush **or** Chunky guacamole **or** Hommos dusted with sumac **or** Syrian red pepper, walnut and pomegranate **or** Spicy Mexican red bean dip **or** Cucumber, yoghurt, mint and green chilli

Cheese and fruit platters

\$6.50 per person

Seasonal fresh fruit platter **or** Selection of cheese and lavoshe

\$9.50 per person

Selection of premier cheese with preserved fig, fresh pear and lavoshe **or**

Selection of cheese and lavoshe and Seasonal fresh fruit platter

Mini parfait glass desserts

Select 1 from below - \$7.50 per person

Tira mi su

Plum jelly and roast figs with crème anglaise (subject to seasonal availability)

Pineapple chibousté with a vanilla sugar crisp

Seasonal fresh fruit salad with rosewater syrup

Rich Belgian chocolate mousse

Summer pudding with crème anglaise

Beverage packages

	House Package	Premium Package	Soft Drinks Package
1 hour	\$14.50	\$25.75	\$11.00
1.5 hours	\$18.00	\$29.75	\$13.25
2 hour	\$21.50	\$33.00	\$15.25
2.5 hours	\$24.75	\$36.25	\$16.50
3 hour	\$28.00	\$39.50	\$17.50
3.5 hours	\$30.75	\$42.50	~
4 hour	\$33.75	\$45.75	~
Per hour after 4	\$8.00	\$9.00	~



House bar package

Bennett's Lane NV Brut
 Zilzie Selection 23 Sauvignon Blanc
 Zilzie Selection 23 Cabernet Merlot
 Local and light beers
 Orange juice, soft drinks, mineral water



Premium package

Chandon NV
 Green Point Chardonnay
 Campbells Bobbie Burns Shiraz
 James Boag's Premium Lager and Hahn Premium Light
 Orange juice, soft drinks, mineral water