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

The menu available for your event will be dependent on the facilities in the venue you have selected. In some venues additional kitchen equipment may need to be hired or a limited menu selection may be available.

BBQ menus........................................................................ 2
Optional add ons................................................................. 4
Beverage packages............................................................... 5

All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.
BBQ menus

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

Classic BBQ either seated or standing

$29.25 per person - Select Option 1 or 2

**Option 1 – Seats available for guests**

- Premium beef sausages (1.5 per person)
- Chicken skewer with lemon and oregano (2 per person)
- Rustic vegetable rissole of zucchini, sweet potato and peas with tomato chutney (1 per person)
- Fried onions
- Sourdough petit pain
- Tomato sauce, BBQ sauce, chilli sauce, mustard
- 2 salads such as:
  - Roast beetroot with mint and pomegranate.
  - Roclet and parmesan with a balsamic dressing.

**Option 2 – standing up**

- Stylish hot dog station
- Mini beef, chicken and vegetarian sausage dogs in soft rolls served on parchment paper. (3 per person)

*Combinations of toppers*

- Grated cheese, caramelised onions
- Tomato chilli salsa, garlic yoghurt
- Shredded lettuce
- Tomato sauce, American mustard and BBQ sauce
- Or any combination of the above

- Corn on the cob (gluten free)
Premium BBQ
37.70 per person - Select Option 1 or 2

Option 1 – Seats available for guests
Thyme and garlic marinated rump steak (1 per person)
Piri-piri chicken skewers (3 per person)
Either Colourful vegetables on satay sticks with warm freshly roasted peanut sauce (1 per person)
Or BBQ corn with butter, parmesan and fresh lime
Fried onions
Sourdough petit pain

Option 2 – Guests eat standing up
Two-bite rump steak sandwich with fried onions and mayonnaise (1.5 per person)
Piri-piri chicken skewers (3 per person)
Colourful vegetables on satay sticks with warm freshly roasted peanut sauce (1 per person)

Both options served with:
Tomato sauce, BBQ sauce, chilli sauce, mustard
3 salads such as:
Kipfler potatoes with smoked paprika and hazelnuts
Asian slaw with bean sprouts and mint
Rocket, radicchio and witlof

Corporate BBQ
$61.50 per person - Select Option 1 or 2

Option 1 – Seats available for guests
Fillet steaks (1 per person)
Premium lamb sausages (1 per person)
Seafood skewer of salmon, squid and prawn marinated with parsley, garlic and lemon rind (1 per person)
Corn fritters with avocado, cucumber and chilli relish (1 per person)
Whole field mushrooms grilled with parsley, basil and sea salt (1 per person)
Fried onions

Option 2 – Guests eat standing up
Grass fed beef spare ribs with bbq chilli in a soft roll (1 per person)
Chicken Skewer with oregano and lemon (1 per person)
Seafood skewer of salmon, squid and prawn marinated with parsley, garlic and lemon rind (1 per person)
Corn fritters with avocado, cucumber and chilli relish (1 per person)
Sliced field mushrooms grilled with parsley, basil and sea salt (1 per person)

Both options served with:
Selection of seeded sourdough rolls, Tomato sauce, BBQ sauce, chilli sauce, mustard
3 salads such as:
Hokkien noodle, snow pea and cherry tomato salad with honey soy
Asian slaw with bean sprouts and mint
Green salad with apple cider vinegar, Dijion mustard and olive oil.
Optional add ons

**Canapés on arrival**
$9.95 per person - sample selection only
- Teriyaki marinated chicken and Chinese cabbage slaw in a rice paper roll
- Shitake and daikon nori cone omelette with avocado and fresh shiso
- Butterflied king prawn with lime and chermoula

**Grazing platters**
$9.40 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**
$7.20 per person
- Fresh fruit platter or Selection of cheese and lavoshe

$10.50 per person
- Selection of cheese with preserved fig, fresh pear and lavoshe or
- Selection of cheese and lavoshe and Fresh fruit platter

**Little glass desserts**
Select 1 from below - $8.30 per person
- Coconut, rhubarb and white chocolate trifle
- Eton mess of meringue rose gel, raspberry and vanilla cream
- Five textures of chocolate
- Market's best seasonal fresh fruit salad with rosewater syrup or lime vodka syrup
**Beverage packages**

<table>
<thead>
<tr>
<th></th>
<th>House</th>
<th>Premium</th>
<th>Soft drinks only</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>$16.05</td>
<td>$28.45</td>
<td>$12.15</td>
</tr>
<tr>
<td>1.5 hours</td>
<td>$19.90</td>
<td>$32.85</td>
<td>$14.66</td>
</tr>
<tr>
<td>2 hour</td>
<td>$23.75</td>
<td>$36.40</td>
<td>$16.85</td>
</tr>
<tr>
<td>2.5 hours</td>
<td>$27.30</td>
<td>$40.00</td>
<td>$18.25</td>
</tr>
<tr>
<td>3 hour</td>
<td>$30.90</td>
<td>$43.60</td>
<td>$19.65</td>
</tr>
<tr>
<td>3.5 hours</td>
<td>$33.90</td>
<td>$46.85</td>
<td>~</td>
</tr>
<tr>
<td>4 hour</td>
<td>$37.25</td>
<td>$50.45</td>
<td>~</td>
</tr>
<tr>
<td>Per hour after 4</td>
<td>$8.90</td>
<td>$9.95</td>
<td>~</td>
</tr>
</tbody>
</table>

**House package**
- Tesabella NV Sparkling Chardonnay Pinot Noir
- Kudos Sauvignon Blanc
- Kudos Cabernet Sauvignon
- Local and light beers
- Orange juice, soft drinks, mineral water

**Premium package**
- Croser NV
- Cherubino Pedestal Sauvignon Blanc Semillon
- Bests Bin 1 Shiraz
- James Boags and Cascade Light
- Orange juice, soft drinks and mineral water

**What do we do with surplus food?**

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney.

Gastronomy is the proud recipient of an UNSW Environmental Achievement & Leadership Awards, which recognises outstanding environmental initiative.