

## Round the barbie...

For more casual beachside affairs, we offer a range of gourmet BBQ options and a unique range of salads to tempt your guests. These options are designed to take the sting out of preparation and make it simple for your own 'head chef' to take charge of cooking at the 'barbie'. Of course, we can provide staff to do this for you should you require. (See staff costs below).

### **Keep it simple BBQ - \$23.50/person\***

When you want a simple, afternoon BBQ at your chosen venue, we are pleased to offer you this simple range of goodies that will delight the most discerning guest. In true Aussie style, we can bring to life the simplest of BBQ options.

- Minute steak
- Sundried tomato & basil sausages
- Herbed Italian burger rissole
- Marinated honey soy chicken drumsticks
- Range of chutneys & sauces to complement your menu
- Traditional potato salad – Chat & sweet potato, bacon lardons, egg, parsley & seeded mustard mayonnaise
- Home style coleslaw – red & white cabbage, carrot, fresh herbs & our own mayonnaise
- Classic green leaf salad – cherry tomato, Lebanese cucumber, red onion, fresh herbs & balsamic vinaigrette
- Mix of bread rolls w butter

(\*Pricing applies to a minimum of 20 people – we are pleased to cater to smaller groups, though a per head surcharge will apply – Please contact us for more details)

(\***eat creative** can supply cooking staff and wait people should you require)

(\*Expect one portion of each item listed per person)

(\***eat creative** salads are presented in our own presentation dishes, unless you supply your own. A refundable deposit is payable, and refunded once all presentation dishes are returned clean. All other food items are presented on disposable platters)

### **Gourmet BBQ - \$39.50/person\***

When you yearn for the simplicity of a casual BBQ, yet want to offer your guests a more upmarket selection, our Gourmet BBQ will do the trick.

- Grilled Moroccan lamb skewers w minted yoghurt
- Thai style chicken kebabs w sweet chilli & coriander dipping sauce
- Seared ocean trout kebabs w chilli jam & Vietnamese mint
- Lamb & mint chipolata sausages on skewers w mint jelly
- Little Italian beef burgers w prosciutto, semi dried tomato & fresh herbs
- Couscous – Israeli couscous, spicy tomato chutney, zucchini & caramelised onion
- Thai noodle salad w bean sprouts, coriander, greens, egg roll & rice stick noodles
- Honey & cumin roasted pumpkin – pepita, shaved parmesan, basil & rocket w yoghurt dressing
- Rocket & aged parmesan salad w balsamic vinaigrette
- Mix of sourdough rolls & butter

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(\*All prices include GST)