

# BBQ MENU OPTIONS

## OPTION 1

### STEAKS, BURGERS, SAUSAGES & MORE

#### From the BBQ Plate:

Tender Rump steaks  
Home-made hamburgers  
Selection of gourmet sausages  
Tandoori coated chicken kebabs  
Morroccan vegetable kebabs  
Caramelized onions

#### Selection of fresh salads:

*(Please select 3 from below)*

Creamy potato salad with seeded mustard.  
Traditional tangy coleslaw with spring onions.  
Tossed garden with vinaigrette.  
Greek with fetta & semi sundried tomatoes.  
Caesar with lashings of parmesan cheese.  
Steamed asparagus, cherry tomato, macadamias with a red wine vinaigrette.  
Penne pasta with semi sundried tomatoes & basil pesto dressing.  
Green bean with bacon, fetta cheese & creamy mustard dressing.  
Roma tomato & bocincinni salad with tuscan style croutons & balsamic glaze.  
Wild rocket, roasted sweet potato, beetroot & spanish onion, drizzled with red wine vinaigrette.  
Antipasto Salad – marinated artichokes, olives, sundried tomatoes & char-grilled capsicum drizzled with garlic oil.  
Marinated button mushrooms with baby spinach shaved parmesan & roasted red capsicum.  
Chickpea, brown lentil & green beans served with rocket & roasted capsicum.  
Roasted mushroom & cous cous with fresh herbs and semi sundried tomatoes.  
Asian infused noodle salad.  
Goats cheese, rocket & brown lentils with a zesty lemon dressing.  
Mediterranean quinoa with toasted pinenuts & sultanas.  
Roasted pumpkin & spinach tossed with sunflower seeds & basil pesto.  
Tumeric rice with crispy bacon & toasted almonds.  
Pumpkin ravioli with red pesto, basil leaves and rocket.

Selection of assorted breads & condiments

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## Dessert Selection (served from the buffet)

*(Please select 2 from below)*

Lemon curd pavlova roulade.  
Fresh fruit tarts with crème patissiere.  
Baked blueberry cheesecake.  
Fresh fruit salad in season.  
Individual pavlova with fresh fruits.  
Lemon curd tart.  
Tiramisu with frangelico cream.  
Chilled raspberry topped cheesecake.  
Chocolate & hazelnut brownie.  
Vanilla bean panna cotta served with lashings of chocolate & berry coulis.  
Zesty lime & coconut tart.  
Raspberry & white chocolate mousse.  
Chocolate & berry pavlova roulade with chocolate ganache.  
Baked lemon cheesecake.  
White chocolate & mango cheesecake.

Tasmanian Cheese & fruit platters – add \$5.00 per person

Cakeage - add \$5.00 per person extra if using your wedding cake

*Cakeage includes cutting your wedding cake, plating up with raspberry couli and cream, also includes cleaning of crockery & cutlery*

## 2 COURSES

**\$55.00 (per adult)\***

*(Based upon a minimum of 50 guests, should you numbers fall below 50 additional costs may apply)*

## MAIN COURSE ONLY

**\$46.00 (per adult)\***

*(Based upon a strict minimum of 50 guests)*

*Children under 6 free / Children 6-12 ½ price\**

*Children 12 & over full adult price applies\**

**\*15% surcharge for Public holidays & Sundays**

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## OPTION 2 GOURMET BBQ WITH SEAFOOD

### From the BBQ Plate:

Chilli & garlic prawns & squid  
Tender rump steaks  
Selection of gourmet sausages  
Home-made hamburgers  
Chicken breast marinated in honey and soy  
Lamb kebabs in souvlaki marinade  
Morroccan vegetable kebabs  
Grilled huon valley mushrooms  
Seared potatoes on the bbq plate  
Caramelized onions

### Selection of fresh salads:

*(Please select 4 from below)*

Creamy potato salad with seeded mustard.  
Traditional tangy coleslaw with spring onions.  
Tossed garden with vinaigrette.  
Greek with fetta & semi sundried tomatoes.  
Caesar with lashings of parmesan cheese.  
Steamed asparagus, cherry tomato, macadamias with a red wine vinaigrette.  
Penne pasta with semi sundried tomatoes & basil pesto dressing.  
Green bean with bacon, fetta cheese & creamy mustard dressing.  
Roma tomato & bocincinni salad with tuscan style croutons & balsamic glaze.  
Wild rocket, roasted sweet potato, beetroot & spanish onion, drizzled with red wine vinaigrette.  
Antipasto Salad – marinated artichokes, olives, sundried tomatoes & char-grilled capsicum drizzled with garlic oil.  
Marinated button mushrooms with baby spinach shaved parmesan & roasted red capsicum.  
Chickpea, brown lentil & green beans served with rocket & roasted capsicum.  
Roasted mushroom & cous cous with fresh herbs and semi sundried tomatoes.  
Asian infused noodle salad.  
Goats cheese, rocket & brown lentils with a zesty lemon dressing.  
Mediterranean quinoa with toasted pine nuts & sultanas.  
Roasted pumpkin & spinach tossed with sunflower seeds & basil pesto.  
Tumeric rice with crispy bacon & toasted almonds.  
Pumpkin ravioli with red pesto, basil leaves and rocket.

Selection of assorted breads & condiments

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## Dessert Selection (served from the buffet)

*(Please select 2 from below)*

Vanilla bean pannacotta served with lashings of chocolate & berry coulis.

Lemon curd pavlova roulade.

Fresh fruit tarts with crème patisserie.

Baked blueberry cheesecake.

Fresh fruit salad in season.

Individual pavlova with fresh fruits.

Lemon curd tart.

Tiramisu with frangelico cream.

Chilled raspberry topped cheesecake.

Chocolate & hazelnut brownie.

Zesty lime & coconut tart.

Vanilla bean pannacotta served with lashings of chocolate & berry coulis.

Raspberry & white chocolate mousse.

Chocolate & berry pavlova roulade drizzled with chocolate ganache.

Baked lemon cheesecake.

White chocolate & mango cheesecake.

Tasmanian Cheese & fruit platters – add \$5.00 per person

Cakeage - add \$5.00 per person extra if using your wedding cake

*Cakeage includes cutting your wedding cake, plating up with raspberry couli and cream, also includes cleaning of crockery & cutlery*

### 2 COURSES

**\$65.00 (per adult)\***

*(Based upon a minimum of 50 guests, should you numbers fall below 50 additional costs may apply)*

### MAIN COURSE ONLY

**\$52.00 (per adult)\***

*(Based upon a strict minimum of 50 guests)*

*Children under 6 free / Children 6-12 ½ price\**

*Children 12 & over full adult price applies\**

**\*15% surcharge for Public holidays & Sundays**

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