

FINESSE BARBECUE MENU

MAINS

FROM THE BBQ

Brick **harissa chicken**, pomegranate, mint, preserved lemon sauce (gf)

Porterhouse steak, Paris butter, confit garlic (gf)

Charred **pork ribs**, sticky Korean BBQ sauce (gf)

Pork & apple **fennel sausage**, creole mustard (lf)

Italian sausage, kick ass bush tomato chutney (lf)

Cholula BBQ **skewers**, lime, smoked salt (gf)

Barramundi, green mango, ginger, coconut dressing (gf)

Seared Atlantic **salmon**, dill & lemon aioli (gf)

Prawn & pineapple skewers, salsa verde (gf)

Grilled halloumi, cherry tomato, minted zucchini kebabs (v)

BABY BURGERS & ROLLS

Spiced lamb baby burger, beetroot jam, smoked tzatziki, wild rocket

Cuban pulled pork baby burger, pineapple, mint, jalapeno salsa, red slaw

American classic baby **beef burger** with the lot

Ramen **crumbed chicken** baby burger, apple kim chi, gochujang, kewpie

Blacken beef brisket on a roll, whiskey sour pickles, fresh tomato, red eye sauce

Pork banh mi on a roll, hoisin, charred spring onion, pickled carrot, coriander

Bacon wrapped Frankfurt on a roll, currywurst sauce, caramelised onions, pickles

Charred chorizo on a roll, Argentinean chimichurri, grilled onion, red capsicum

Beetroot, carrot & **chick pea falafel** baby burger, hummus, sumac onions (vg)

Field mushroom & zucchini on a roll, aged tasty, tomato, balsamic onions (vg)

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SIDES

Kipfler potatoes, crispy bacon, corn salsa, spring onions, sour cream (lg v)

Baked **potato salad**, dill, celery, red onion, creamy Dijon (gf v)

Grilled **corn on the cob**, lime, smoked paprika, garlic butter (gf v)

Miso roasted cauliflower, black kale, pomegranates (gf vg)

Roasted pumpkin, sticky black rice, peptia seeds, honey yoghurt, coriander (gf v)

Season's **freshest green vegetables**, hazelnut brown butter (gf v)

Fresh **corn bread**, jalapeno, honey butter

Rigatoni pasta, sugo al pomodoro, basil, pecorino (v)

Orecchiette pasta, artichokes, baby spinach, semi dried tomatoes, lemon zest (v)

Mac & Cheese, brown butter bread crumbs, fried onions

SALADS

Caprese, heirloom tomatoes, Fior di latte mozzarella, fresh basil, olive oil (gf v)

Classic roquette, pear, candied walnut, parmesan salad, balsamic dressing (gf v)

Baby gem lettuce, ruby grapefruit, cucumber, fennel, avocado dressing (v gf)

Thai green papaya, snake bean, tomato & peanut, lime chilli dressing (gf) (veg)

Water melon, soft feta, mint, crispy shallots, orange blossom dressing (gf) (veg)

Fattoush – cucumber, tomato, red onion, mint, cos lettuce, fried pita, sumac dressing (vg df)

Kale **Caesar salad**, soft egg, Parmesan, crispy bacon, olive oil croutons, California dressing

Jicama, carrot, wom bok, red cabbage slaw, ancho dressing (gf)

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CANAPES ADD ON

\$3 per canapé per person

“ **Steak & Chips**” brown butter béarnaise, house made chicken salt (gf)
Mar Hor - Sweetened **pork, chicken** & peanuts on carved pineapple (lg df)
San Daniele **prosciutto**, pickled melon, brioche crisp, balsamic aioli
Confit cherry tomato, basil, red pesto, **goats curd tartlet** (v)
Fresh fig, feta & sage tartlets, crisp herbs (v)
Roasted pumpkin & Parmesan **arancini**, basil aioli (v)
Wattle seed scones, caramelised butternut pumpkin, candied pepita, chives (v)
Beetroot falafel, sumac onion jam, honey labne, crisp Mt bread (v)
Poached prawns, smoked paprika aioli, lemon cheeks (gf df)
Oysters, pancetta, fried shallot, Kilpatrick dressing (lg df)
Sugar & citron **cured salmon** crostini, beetroot jam, crème fraiche, baby herbs

PRICE PER PERSON

4 choices	2 mains	2 sides/ salads
6 choices	3 mains	3 sides / salads
8 choices	4 mains	4 sides/ salads

Wait staff, bar staff and chefs are a additional price of \$45 per hour with a minimum of 5 hours each

Minimum 40 guest, surcharges apply for numbers under

Front of the house wedding managers (if needed) are a additional price of \$55 per hour with a minimum of 8 hours,

V vegetarian **Vg** vegan **Df** dairy free **Gf** gluten free **Lg** low gluten