



BARBEQUE CATERING

FINESSE

CATERING GROUP

Gourmet Barbeque Menu

Our barbeque menu indulges in the char-grilled smoky palette, and is a popular menu style amongst casual back-yard events through to the most formal of events.

Indulge all the senses by presenting food as an interactive buffet, or menu items can be served as a shared feast on platters up the middle of the table.

Shared Antipasto.

Can be served as a pre-dinner grazing station or up the table as a shared entree

An array of the season's finest produce, cured meats, small goods, spreads & bread. If it is in season it is on this board!

or 3 canapé selections can be served as an entrée.

"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

Mains

From the barbeque.

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 chimi churri, 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)

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, pepita 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 **rocket**, 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)
Watermelon, 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, wong bok, red cabbage **slaw**, ancho dressing (gf)

Add on & additional.

Grazing Tables.

Dips & Spreads – Freshly made and seasonal, think beetroot with goats cheese, pumpkin with ginger, semi dried tomato with basil and spinach with artichoke...just to name a few. All served with fresh veggies, grilled, toasted and fresh breads, rolls and buns, lavosh and crackers.

Over the top antipasto – Local and imported cured meats, cheeses, olives, fresh, pickled and charred veggies, semi dried tomatoes, Mornington honey, dips, spreads, toasted nuts Baker Boys grilled, toasted and fresh breads, rolls and buns, lavosh, grissini and crackers.

Vegan veggie patch - Seasons greatest and latest veggies served raw, pickled, braised, roasted, grilled, torched, chopped, sliced, julienned, skewered and tossed. Supported by dips, spreads, artisan small goods, vegan cheese, breads, crackers, lavosh bark and olive oil and a few surprises!

Cheese

Served on platters for the table, individual plates or a grazing station

Our chefs will select the perfect three cheeses for your event, using only the most reputable of suppliers.

Garnished with quince paste, seasons freshest fruits, dried fruits, muscatels & lavosh.

Prices include GST.

\$30 pp	4 choices	2 Mains / 2 Sides or Salads
\$40 pp	6 choices	3 Mains / 3 Sides or Salads
\$50 pp	8 choices	4 Mains / 4 Sides or Salads

Extras

Grazing Tables	Dips & Spreads	from \$10 pp
	Antipasto	from \$22 pp
	Veggie / Vegan	from \$20 pp

Add-ons	Canapes	\$3 pp
	Per selection / Per person	

Cheese. \$14 pp

Supplier meals. \$35 pp

Prices include food, and GST

Wait staff, bar staff and chefs are \$50 per hour with a minimum of 5 hours each

Minimum 40 guest, surcharges apply for numbers under

Supplier meals are all \$35 per person

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