

A close-up photograph of a barbecue grill in action. A hand is visible in the upper left, holding a piece of meat. The grill is filled with various cuts of meat, including ribs and steaks, which are sizzling over a bed of glowing charcoal. Bright orange and yellow flames are visible around the grill, and a plume of white smoke rises from the center. The background is dark and out of focus.

Barbecue

**FINESSE**

CATERING GROUP

# Barbeque Menu

From The Grill.

**Peri peri chicken**, pomegranate, mint, preserved lemon sauce *gf df*

**Porterhouse minute steak**, rosemary garlic butter *gf*

**Blacken beef brisket**, whiskey sour pickles, red eye stout barbeque *lg df*

**Charred pork ribs** sticky Korean BBQ sauce *gf df*

Pork & apple **fennel sausage**, creole mustard *lg*

**Italian sausage**, kick ass bush tomato chutney *lg*

**Charred chorizo**, grilled onions, chimmichurri

**All beef burger** with the lot

**Spiced lamb burger**, beetroot jam, smoked tzatziki, roquette

**Chicken skewers**; achiote, Seville orange, garlic, cumin *gf df*

**Barramundi**, green mango, ginger, coconut dressing *gf*

**Atlantic salmon**, dill & lemon aioli *gf*

**Prawn & pineapple skewers**, salsa verde *gf*

**Grilled halloumi**, cherry tomato, minted zucchini kebabs *v*

Salads.

Heirloom **tomato Caprese**, fior di latte, fresh basil, aged balsamic, virgin olive oil *gf v*

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

**Roquette, pear**, candied walnuts, Parmesan, white balsamic dressing *gf*

**Soft butter lettuce**, fresh parsley, chervil, radish, red wine vinaigrette *gf vg*

**Watermelon**, soft feta, mint, crispy shallots, orange blossom dressing *gf v*

Classic **Russian potato** salad *v*

**Shaved zucchini**, radicchio, pistachio, parmesan, sherry vinaigrette *gf*

**Baby cos**, ruby grapefruit, cuks, fennel, toasted almonds, avocado dressing *gf v*

**Singapore slaw**; fried vermicelli, pickled & daikon, carrot, cuks,, Neri Ume vinaigrette *lg df*

## Sides.

Roast baby **potatoes**, caramelised onion, rosemary garlic butter *gf*

**Canadian maple roasted pumpkin**, zucchini, smoked pepita & almonds *gf v*

**Charred carrots**, sweet potato baba ganoush, pomegranate, whipped feta *gf v*

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

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

**Orecchiette pasta**, artichokes, baby spinach, cured Roma tomatoes, peas, lemon zest *v*

Hand pounded  **basil pesto casarecce pasta**, cherry tomatoes, fresh ricotta *v*

## Sweets.

**Espresso martini panna cotta**, caramelised white chocolate, Kahlua syrup *gf*

Torta Caprese,  **flourless chocolate tort**, blood orange mascarpone *gf*

**Sticky date pudding**, brandy Chantilly, brown butter butterscotch

White chocolate & **raspberry éclairs**, raspberry powder

**Strawberry & rhubarb** bread & butter pudding

Jimmy Rum  **compressed pineapple**, vegan coconut crème, pink peppercorn *gf vg df*

**Pecan tart**, cardamom whipped cream cheese, sorghum glaze

Torched **lemon meringue** tartlet

## Add On Grazing Tables.

### Dips & Spreads

Freshly made and seasonal, think beetroot with goats cheese, pumpkin with ginger, semi dried tomato with basil and avocado hummus with za'atar...just to name a few.

All served with fresh veggies, grilled, toasted and fresh bread, lavosh and crackers.

### Antipasto & Charcuterie

Local and imported cured meats, cheeses, olives, fresh, pickled and charredveggies, semidried tomatoes, Mornington honey, dips, spreads, toasted nuts, fresh and dried fruits, Baker Boys bread grilled, toasted and fresh, lavosh, grissini and crackers.

Prices include GST.

Package 1      \$40 pp      2 From The Grill & 2 Sides/ Salads

Package 2      \$50 pp      3 From The Grill & 3 Sides/ Salads

Grazing Tables	Dips & Spreads	from \$10 pp
	Antipasto	from \$20 pp
	Cheese	from \$14 pp
	Supplier & kids Meals	\$30 pp

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

**Prices include food & GST**

Pricing is based on a **minimum of 40 guests** surcharges apply for less than 40.

**Wait staff & chefs** are \$45 per hour, bar staff are \$50 per hour with a minimum of 5 hours each.

**We are unable to guarantee** that the ingredients we use will be 100% free of all traces of nuts, dairy, gluten or other products.