



**SHARED
BARBEQUE
FEAST**

WEDDINGS EVENTS PARTIES



SNACKS

Pork, fennel & apple sausage rolls, Roongs kick-ass tomato chutney

Smoked pulled pork & cheddar lollipops, chipotle aioli, lowdown pickles

Steak & Chips" brown butter béarnaise, radish pickle, house-made chicken salt (gf)

Sweet & sour popcorn chicken, spiced popcorn (gf)

Lemongrass grilled chicken, Lek Lek Ban sweet chilli sauce (gf)

Charred Thai beef skewers, nam jim jowl (gf)

Carbonara arancini, bacon parmesan aioli

Pulled chicken tostada, red onion pickle, poblano creme, corn chip (gf)

Sweet corn, mint & zuchhni fritters, creole aioli (v)

Southern fried cauliflower, burnt lime aioli (gf vg)

Mac & 4 cheese croquettes, jalapeno ranch (v)

Loaded potato skins; sharp cheddar, spring onion, Cholula sour cream (gf v)

Chorizo pate, fire-roasted capsicum, feta, olive oil grilled sourdough

Flash fried calamari, Old Bay aioli (gf)

Prawn cocktail, USA cocktail sauce & lemon (gf v)

SLIDERS & ROLLS

Chopped pork, red eye bbq sauce, bread & butter pickles, fried onions

Roast beef & chip roll, bearnaise aioli, roquette, crispy shallots

Fried chicken burger, American cheese, Finesse pickles, hot sauce mayo

Shaved pastrami, red kraut, swiss cheese, brown deli mustard

Prime beef burger, American cheese, tomato, lettuce, tangy tomato sauce

Portabella mushroom banh mi, carrot pickle & daikon, cucumber, chilli jam (v)

SHARED MAINS

Served with warm garlic bread

14 HR Red Gum smoked beef brisket, white bbq sauce (gf)

9 HR Applewood smoked pork shoulder, maple apple sauce (gf)

Crackled pork belly, crying tiger bbq sauce, fennel, Finesse pickles (gf)

9 HR Black wattle smoked lamb shoulder, minted chimichurri (gf)

Beer brined whole blackened chicken, hot honey (gf)

Cedar plank smoked salmon, charred pineapple salsa (gf)

PREMIUM SMOKED MEATS

At market price, please ask

Wagyu beef short ribs, barrel aged whiskey bbq sauce (gf)

Angus beef eye fillet, horseradish cream, Au jus (gf)

Grilled Chorizo, roasted capsicum & cipollini onions, Verde

Whole Gippsland trout, dill, cucumber & sour cream (gf)

SHARED SIDES & SALADS

Picnic potato salad, old bay, bacon dijon dressing (gf)

Skinny fries, rosemary garlic salt (vg gf)

Four Cheese Mac & Cheese, crunchy panko topping (v)

Smoked paprika cauliflower, toasted almonds, currents, sesame dressing (gf)

Spiced brown sugar baked beans (gf vg)

Street corn on the cob, chipotle butter, grated manchego, sour cream, chives (gf v)

Salt baked seasonal root vegetables (gf vg)

Slow baked sweet potatoes, honey pecans, fresh lime (gf v)

Cornbread, honey whipped butter (v)

Creamy broccoli salad, Miracle Whip, bacon, cheddar cheese, red onion (gf)

Antipasto pasta salad (v)

10 vegetable slaw, dill, apple cider vin (gf vg)

Iceberg wedge, buttermilk ranch, parsley, cornbread croutons (v)

Kale Caesar, Satan bacon, soft egg, garlic croutons, California dressing

Watermelon, smoked feat, mint, crispy shallot, plum vinaigrette (gf v)

SWEETS

Strawberry & pretzel pie, vanilla cream cheese (v)

Double chocolate brownie, peanut butter whip (v)

Sticky date pudding, spiced bourbon caramel (v)

S'mores doughnuts, warm chocolate & torched marshmallow (v)

LATE NIGHT MUNCHIES

King prawn brioche roll, yuzu & dill mayo

Barramundi slider, celeriac & caper remoulade, tomato, baby gem

Braised beef taco, jack-quesillo cheese, Cuban slaw, salsa Roja

3 cheese toastie, roasted garlic aioli, smoky tomato chutney (v)

Vegan taco, purple potato & green chilli, radish & mint pico de gallo (vg)

Frito pie nachos, Queso, crema, ancho tomato salsa, guacamole (v)

Fill free to pick from the Sliders & Rolls on the first page for your late night munchies.

GRAZING TABLES

Dips & Spreads

Freshly made & seasonal, think herbed pumpkin, semi-dried tomato, ricotta & basil, beetroot hummus & za'atar... just to name a few. All served with fresh veggies, lavosh, toasted & fresh bread

Antipasto

Local & imported cured meats & cheeses, olives, fresh, pickled & charred veggies, semi-dried tomatoes, olives, seasonal salads, Mornington honey, dips, spreads, toasted nuts, fresh bread, rolls, lavosh & crackers.

Cheese

Selection of local & imported cheeses

Garnished with Finesse quince paste, port poached figs, honey, fresh & dried fruits, toasted nuts, wafers, lavosh & bread crisp

Oysters Market price

Rock, Pacific or Tasmanian oysters

Natural with lemon, cucumber & apple mignonette, chilli gazpacho, Thai ginger nam pla (gf)

GRAZING PLATTERS

Platters serve 15 to 20 guests, priced per platter

Dips & Spreads

Antipasto

Mezze

Cheese

Fruit