## Sample BBQ Buffet Menu

## **BBQ Buffet Breakfast**

- Mixed fruit served on platters including native varieties
- Cooked breakfast including: Seared Kangaroo, emu or crocodile sausages, Tasmanian pepperberry smoked bacon, anisata spiced mushrooms, eggs and grilled tomato
  - Artisan breads including condiments
  - Wattle seed scones served with rosella jam and chantilly cream
    - Tea / Coffee
    - Bottled water / Assorted juices (additional cost of \$5 pp)

## **BBQ Buffet Lunch**

- Mixed fruit served on platters including native varieties
- Seared Kangaroo steak burgers (all condiments served separately)
  - Emu burgers (all condiments served separately)
    - Roasted winter vegetables
      - 2 Gourmet Salads
        - Tea / Coffee
  - Bottled water / Assorted juices (additional cost of \$5 pp)

## **BBQ Buffet Dinner**

- Seasonal Soup
- Mixed artisan breads
- 1 Hot Main eg. Braised Lamb Shanks, Seared Wild Barramundi
- 2 Hot Sides eg. Buttered green beans with kalamata olives, fire roasted capsicums
  - 2 Gourmet Salads eg. Roasted beetroot baby pear and blue cheese, Caesar salad
  - 2 Dessert Options eg. Dark chocolate and blood orange trifle with a wattleseed cream
    - Tea / Coffee
    - Bottled water / Assorted juices (additional cost of \$5 pp)

