



Silver BBQ Menu - \$28 per person (Min 10 people)

Platters

- Breads, Rolls, Bread Stick and Crackers, Vegetable Batons, Hummus Dip and Taramasalata Dip

Main Course

- BBQ Grilled Australian Beef and Honey Flavoured Pork Sausages
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Gold BBQ Menu - \$48 per person (Min 10 people)

Platters

- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- BBQ Grilled Australian Beef and Honey Flavoured Pork Sausages
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Thai Beef Skewers with Lemongrass and Garlic influence, Green Chilli and Basil
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)

Platinum BBQ Menu - \$68 per person (Min 10 people)

Platters

- Salmon Sashimi and Scallops with Lemon Wedges, Wasabi Mayonnaise
- Antipasto with Sliced meats, Ham, Salami, Prosciutto and Marinated Olives
- Mini BBQ pull pork banh mi with julienne cucumber, carrot and herb

Main Course

- BBQ Grilled Australian Beef and Honey Flavored Pork Sausages
- Grilled Vanamei Prawns with Garlic Butter and Shallots
- Fresh Salmon Fillet with Grilled Lemon (GF)
- Chicken thigh Satay Skewers Marinated with a Peanut Sauce and Mild Spices
- Fresh Garden Salad with Carrots, Tomato and Cucumber with Mesclun and Lemon Mustard Dressing
- Variety Seasonal Fruits with Watermelon, Rockmelon, Pineapple, Fresh berries (V)