



## **Zabava Catering**

### **BBE MENU**

#### **BBQ Package 1**

##### **Snags + Skewers – \$38.50 per person**

(Minimum 10 guests)

Local pork sausages (gf)+ condiments

Free range chicken skewers (gf)

VEGO | VEGAN OPTION: Beetroot burger pattie w/, buckwheat, legumes, herbs & spices

Roasted chat potato salad w/ lemon & dill aioli (v)

Summer salad greens, fresh peas, feta & balsamic (v gf)

Soft rolls & butter (v)

#### **BBQ Package 2**

##### **Beef + Chicken Burgers – \$38.50 per person**

(Minimum 10 guests)

Beef burger patties 50%

Five spice rubbed chicken fillets 50% (gf)

VEGO | VEGAN OPTION: Beetroot burger pattie w/, buckwheat, legumes, herbs & spices

Lettuce, tomato slices, burger cheese + pickles

Sweet'n spicy slaw (v)

Roasted chat potato salad w/ lemon & dill aioli (v)

Burger rolls, sauces + condiments

#### **BBQ Package 3**

##### **Steak+ Prawns – \$58 per person**

(Minimum 10 guests)

Beef sirloin steaks with smoked paprika rub (gf)

Green garlic prawns in garlic + chilli (gf)

VEGO | VEGAN OPTION: Beetroot burger pattie w/, buckwheat, legumes, herbs & spices

Roasted chat potato salad with lemons & dill aioli (v)

Summer salad greens, fresh peas, feta + balsamic (v, gf)

Sourdough rolls + butter (v)



## **Lunch Spreads Menu**

**Minimum of 10 guests**

### **Lunch Spread 1**

#### **Chicken + Salad – \$55 per person**

Lemon + thyme roasted free-range chicken (gf)  
Spinach & cherry tomato frittata w/smoky relish (v)  
Roasted chat potato salad with lemons & dill aioli (v)  
Summer salad greens, fresh peas, feta + balsamic (v, gf)  
Sourdough rolls + butter (v)

### **Lunch Spread 2**

#### **Chicken + Prawns – \$66 per person**

Lemon + thyme roasted free-range chicken (gf)  
Fresh, market best tiger or king prawns w/ bloody mary dipping sauce (gf)  
Spinach & cherry tomato frittata w/smoky relish (v)  
Roasted chat potato salad with lemon & dill aioli (v)  
Summer salad greens, fresh peas, feta + balsamic (v, gf)  
Sourdough rolls + butter (v)

## **Grazing Boxes Menu**

### **GRAZING BOX 1**

#### **DIPS, OLIVES + NUTS – \$99 per box**

Beetroot & feta hummus  
Smoky eggplant dip & dukkha  
House marinated olives  
Mixed spice roasted nuts  
Crudites + Grissini

### **GRAZING BOX 2**

#### **CHEESE, MEATS, DIP + OLIVES – \$143**

Coal River triple cream brie  
Prosciutto  
Sopressa Salami  
Beetroot + feta hummus  
House marinated olives  
Crackers, wafers + grissini



### **GRAZING BOX 3**

#### **3 CHEESES – \$171 per box**

Coal River triple cream brie

Gorgonzola doice

Vintage cheddar

Paired with seasonal accompaniments

Crackers, wafers + grissini

### **Seafood Boxes Menu**

#### **SEAFOOD BOXES**

*Seafood is packed with temperature-controlled gel-ice packs*

*NB: prawns are NOT peeled*

#### **PRAWN BOX – \$210**

2kg x fresh, market best tiger or king prawns (unpeeled)

Lemon + lime wedges

Bloody Mary (seafood) dipping sauce

#### **OYSTER BOX – \$137.50**

2doz x market best Sydney rock oysters

Lemon + lime wedges

### **Extras & Sides**

#### **BBQ Sides**

Sliced halloumi with lemon wedges – \$6.60 per piece

Corn on the cob with parmesan butter – \$8.80 per piece

Beetroot burger pattie w/ buckwheat, legumes, herbs & spices – \$8.80 per peice

#### ***Something Sweet (Each box serves 10 guests)***

**Brownie Box** – \$80 per box

Flourless double choc brownies + fresh strawberries & clotted cream

**Fresh Fruit Box** – \$91 per box

Best fruits of the season sliced & diced