



## HUBERT + DAN GOURMET BBQ MENU

start with 8 canapés for your guests over two hours, then choose 3 main meats to be served hot off the barbeque along with 4 sides

the perfect blend of a seated meal and a relaxed atmosphere, your guests help themselves at a table laden with flavour + freshness

- + \$105 per person
- + sourdough bread + butter included
- + all prices are inclusive of GST and are current for the 2024/25 season
- + off site catering pricing. staffing costs are not included



## MAIN DISHES

select 3 hot proteins to be served from the BBQ

- + seared eye fillet of beef, forest mushroom crust, red wine jus + mustard selection
- + spice rubbed slow roasted lamb shoulder, chimichurri + quince jam
- + fennel stuffed porchetta with crackling, calvados jus + fuji apple sauce
- + bbq chicken breast, hazelnut basil pesto + charred lemon
- + roasted fillet of ocean trout, creamy French mustard tarragon sauce, green olive lemon parsley salsa



## SIDES + SALADS

select 4 sides featuring fresh, premium Tasmanian produce

- + miso roasted pumpkin + carrots, preserved lemon yogurt, spiced buttered pistachios + crispy kale
- + roasted potatoes + parsnips, horseradish sour cream + chives
- + charred greens, green pea puree + purple cabbage sprouts
- + mexican corn ribs, chipotle mayo, lime + salty cheese
- + heirloom tomatoes, honey dew melon, rockmelon, watermelon, herbs, aged white balsamic, lemon oil + whipped persian feta
- + roasted broccolini and cauliflower, spinach, red onions, sundried tomato, orzo basil pesto, persian feta + black olives
- + baby cos hearts, ranch dressing, boiled eggs, smoked bacon + sourdough croutons