



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Gourmet BBQ Menu

Fire, flavour and relaxed Sydney entertaining

Private celebrations | Corporate events | Weddings

1800 193 831

RELAXED, GENEROUS AND BEAUTIFULLY PRESENTED

Choose your BBQ style

Start with the style that best suits your occasion, then tailor the final menu from our curated grill, salad and dessert selections. Nicholas and the Pinnacle team will balance the menu for your guest numbers, venue and service style.

01

Relaxed Classic

FAMILIAR CROWD-PLEASERS

Gourmet sausages, burgers and chicken skewers with fresh salads and generous sides - ideal for office lunches and informal celebrations.

02

Pinnacle Gourmet Grill

PREMIUM LAND & SEA

Eye fillet, lamb cutlets, ribs and premium seafood choices, cooked and presented for weddings, milestone events and polished corporate occasions.

03

Coastal & Garden

LIGHTER, COLOURFUL AND INCLUSIVE

Barramundi, prawns, salmon, halloumi and seasonal vegetables with vibrant salads - a fresh Australian menu with broad dietary appeal.

TAILORED TO YOUR EVENT

Final selections, quantities, staffing, service and pricing are confirmed in your personalised quotation. Prices include GST unless otherwise stated.



THE HEART OF THE GATHERING

From the grill

A focused selection of proven favourites, from premium cuts to fresh Australian seafood and garden choices.



From the land

- Chargrilled eye fillet with chimichurri **GF DF**
- Minted lamb cutlets with rosemary and lemon **GF DF**
- Sticky barbecue pork ribs with apple and chilli glaze
- Chicken and lemongrass skewers with herb-lime dressing
- Gourmet beef and thyme sausages with caramelised onion
- Beef burgers with tomato relish and caramelised onion

LIVE GRILL SERVICE

Available where venue conditions allow. On-site cooking and staffing are quoted to suit your event.

From the sea

- Salt-and-pepper king prawn skewers with lemon **GF DF**
- Barramundi skewers with lemon and native bush pepper **GF DF**
- Salmon skewers with lemon and dill mayonnaise **GF**
- Chargrilled octopus with smoked paprika and parsley **GF DF**

From the garden

- Halloumi and seasonal vegetable skewers **V GF**
- Barbecued mushrooms with parmesan cream **V GF**
- Charred corn with smoked paprika and lime butter **V GF**

DIETARY KEY V Vegetarian VG Vegan GF Gluten-free DF Dairy-free

Please discuss allergies with our team. Ingredients and availability may change seasonally.

FRESH, COLOURFUL AND MADE FOR SHARING

Salads & sides

Contemporary summer salads and generous sides bring freshness, texture and balance to the barbecue.



Fresh favourites

- Greek salad with cucumber, tomato, olives and feta
V GF
- Roasted kumara, macadamias, rocket and cinnamon vinaigrette VG GF DF
- Kipfler potato salad with wholegrain mustard and herbs V GF

Seasonal favourites

- Roasted pumpkin, pomegranate, macadamia and garden herbs VG GF DF
- Mediterranean couscous with roasted vegetables and lemon VG DF
- Baby leaves, avocado, cucumber and toasted seeds VG GF DF

Sides & accompaniments

Charred corn with chilli-lime butter | Rosemary roasted potatoes | Warm artisan rolls
Tomato relish | Herb aioli | Chimichurri | Lemon wedges

Our team will recommend a balanced combination for your guest numbers and selected grill items.

FINISH ON A HIGH NOTE

A sweet finish

Fresh Australian favourites and classic English-inspired desserts, chosen for relaxed summer entertaining.



Classic favourites

- Summer berry pavlova **GF**
- Belgian chocolate tart with double cream
- Lemon tart with King Island cream

To share

- Pear and Calvados tarte tatin with fig mascarpone
- Australian cheese and seasonal fruit platter **GF**
- Seasonal fruit platter **VG GF DF**

LET US BUILD YOUR MENU

Tell us your guest numbers, venue and occasion. We will create a balanced barbecue menu and tailored quotation.

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NSW LIQUOR ACT 2007

It is an offence to sell or supply to or obtain liquor on behalf of a person under the age of 18 years.
We practice the Responsible Service of Alcohol in New South Wales.
Pinnacle Catering Liquor Licence Number: LIQO660032365