



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Gourmet Spit Roast Menu

Slow-roasted flavour for relaxed Sydney entertaining

Private celebrations | Corporate events | Weddings

1800 193 831

GENEROUS, RELAXED AND BEAUTIFULLY PRESENTED

Choose your roast style

Choose the style that suits your occasion, then tailor the final menu with Nicholas and the Pinnacle team. Each option can be adjusted for guest numbers, venue conditions and service style.

01

Relaxed Roast

FAMILIAR CROWD-PLEASERS

Two roast meats with three salads or warm sides, rosemary potatoes, artisan rolls and classic sauces - ideal for relaxed private and corporate occasions.

02

Pinnacle Feast

THE COMPLETE ROAST

Three roast meats with four salads or warm sides, seasonal roast vegetables, rosemary potatoes, artisan rolls and classic accompaniments.

03

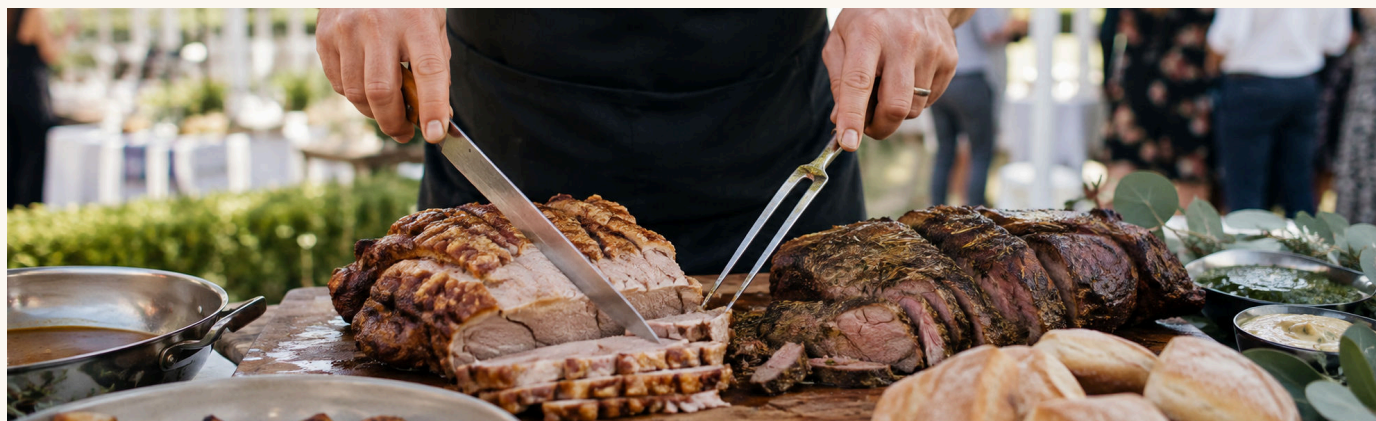
Celebration Roast

PREMIUM & POLISHED

Three roast meats, four salads or warm sides and one dessert selection - suited to weddings, milestones and special celebrations.

TAILORED TO YOUR EVENT

Final selections, quantities, staffing and service are confirmed in your personalised quotation. Prices include GST unless otherwise stated. Suckling pig is quoted separately.



THE CENTREPIECE OF THE FEAST

From the spit

A focused selection of proven favourites, slow-roasted and carved for generous shared dining.



Signature roasts

- Rosemary-and-garlic lamb with mint jus **GF DF**
- Crisp crackling pork with apple sauce **GF DF**
- Slow-roasted beef with red wine gravy
- Lemon-and-herb chicken with pan jus **GF DF**
- Roast turkey with sage-and-onion stuffing and cranberry jus

PREMIUM & INCLUSIVE OPTIONS

Suckling pig with crisp crackling is available by quotation. Vegetarian and vegan mains can be arranged in advance.

Classic trimmings

- Rosemary roast potatoes **V GF**
- Mediterranean seasonal roast vegetables **VG GF DF**
- Yorkshire puddings served with roast beef
- Warm artisan rolls and butter **V**
- Gravy, pan jus and classic sauces

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 & warm sides

Familiar favourites and modern seasonal sides bring freshness and balance to the roast.



Fresh favourites

- Traditional 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**

Warm sides & the trimmings

Rosemary roast potatoes | Seasonal roast vegetables | Yorkshire puddings

Warm artisan rolls | Gravy and pan jus | Mint, apple, horseradish and cranberry sauces

Our team will recommend a balanced combination for your guest numbers and selected roast meats.

FINISH ON A HIGH NOTE

A sweet finish

A concise collection of crowd favourites and classic English-inspired desserts.



Classic favourites

- Summer berry pavlova **GF**
- Belgian chocolate tart with double cream
- Wild berry cheesecake

To share

- Pear and Calvados tarte tatin with fig mascarpone
- Lemon tart with King Island cream
- Australian cheese and seasonal fruit platter **GF**

LET US BUILD YOUR MENU

Tell us your guest numbers, venue and occasion. We will create a balanced spit roast 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