



PINNACLE CATERING
THE HEIGHT OF CATERING



BOUTIQUE SYDNEY CATERING SINCE 1994

Vegetarian BBQ with Hot Sides

Private celebrations | Corporate events | Weddings

1800 193 831

FRESH, FLEXIBLE AND MADE FOR EVERYONE

Choose your BBQ style

A modern vegetarian barbecue should feel generous, colourful and satisfying for every guest. Choose the style that suits your occasion, then Nicholas and the Pinnacle team will balance the grill, hot sides and accompaniments for your guest numbers and venue.

01

Garden BBQ Classic

FAMILIAR CROWD-PLEASERS

Halloumi skewers, house-made vegetable burgers and golden fritters with colourful sides - relaxed, recognisable and easy to enjoy.

02

Global Garden Feast

BOLD, CONTEMPORARY FLAVOUR

Tandoori paneer, miso eggplant, charred cauliflower and vibrant sauces for a more adventurous menu with broad appeal.

03

Plant-Forward Celebration

VEGAN-FRIENDLY AND INCLUSIVE

Mushrooms, cauliflower, eggplant and chickpea-based favourites paired with generous hot sides and clearly marked dietary choices.

TAILORED TO YOUR EVENT

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



COLOURFUL PRODUCE, BOLD FLAVOUR

From the grill

A focused collection of familiar favourites and contemporary plant-forward dishes, all made for sharing.



Crowd favourites

- Halloumi and seasonal vegetable skewers with lemon-herb dressing **V GF**
- Beetroot and goat's cheese burgers with tomato relish **V GF option**
- Sweetcorn, zucchini and feta fritters with avocado salsa **V GF**
- Tandoori paneer tikka skewers with mint yoghurt **V GF**

Plant-forward

- Chargrilled portobello mushrooms with garlic, thyme and chimichurri **VG GF DF**
- Cauliflower steaks with tahini, pomegranate and garden herbs **VG GF DF**
- White miso eggplant with sesame and spring onion **VG DF**
- Kale, chickpea and herb burgers with smoked tomato relish **VG GF option**

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

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

WARM, GENEROUS AND MADE FOR SHARING

Hot sides & accompaniments

A vibrant selection of comforting classics and seasonal vegetables to complete your barbecue table.



Comforting classics

- Rosemary and sea-salt baby potatoes **VG GF DF**
- Charred corn with smoked paprika and lime butter **V GF**
- Maple-roasted pumpkin with five spice and pepitas **VG GF DF**
- Garlic, thyme potato and mushroom bake **V GF**

From the garden

- Balsamic roasted beetroot with orange and garden herbs **VG GF DF**
- Blistered green beans with toasted almonds and lemon **VG GF DF**
- Grilled asparagus with lemon, mint and parmesan **V GF**
- Warm Mediterranean vegetables with basil oil **VG GF DF**

COMPLETE THE TABLE

Artisan rolls | Chimichurri | Smoked tomato relish | Mint yoghurt | Hummus

Optional fresh salads can be selected from our Gourmet BBQ Menu.

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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