

FULL MENU SELECTION

Vegetarian BBQ with Hot Sides

From the Grill - 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 and dietary requirements with our team. Ingredients and availability may change seasonally.

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Vegetarian Buffet Classics

Full Vegetarian Selection

- Rigatoni pasta bake
- Eggplant and tomato parmigiana
- Spicy African-style vegetable stew
- Creamy pumpkin and celeriac bake
- Vegetarian lasagna
- Tofu and eggplant in black bean garlic sauce
- Creamy chickpea and vegetable curry
- Haloumi and vegetables with pistou sauce
- Pumpkin, spinach and ricotta gratin
- African vegetable casserole with sweet potato
- Potato, pea and cauliflower curry
- Four cheese and sage penne bake

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Vegetarian Buffet Classics

Full Vegetarian Selection - continued

- Pumpkin & chick pea casserole
- Cherry tomato and feta frittata
- Cauliflower curry
- Japanese vegetarian hotpot
- Broccolini, sour cream and chive bake
- Penne with broccoli, fetta and rocket almond pesto
- Pumpkin, spinach and brie frittata
- Mexican burrito bake
- Pumpkin, spinach and lentil lasagne
- Mushroom gratin with eggs & parmesan
- Spinach and ricotta cannelloni



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Hot Sides & Accompaniments

Hot Sides

- 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**
- 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.

REQUEST A PERSONALISED QUOTE

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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: LIQ0660032365