

FULL MENU SELECTION

Gourmet BBQ

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
- Gourmet beef and thyme sausages with caramelised onion
- Beef burgers with tomato relish and caramelised onion
- Vegetarian noodles V

From the Sea

- Salt-and-pepper king prawn skewers with lemon GF DF
- Chargrilled octopus with smoked paprika and parsley GF DF
- Thai fish cakes
- Garlic prawns
- Seared tuna with wasabi dressing
- Sweet chilli calamari

DIETARY KEY

V Vegetarian

VG Vegan

GF Gluten-free

DF Dairy-free

Please discuss allergies and dietary requirements with our team.

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Skewers & Garden

Skewers

- Beef skewers
- Chicken and lemongrass skewers with herb-lime dressing
- Kangaroo skewers
- Barramundi skewers with lemon and native bush pepper GF DF
- Halloumi and seasonal vegetable skewers V GF
- Salmon skewers with lemon and dill mayonnaise GF
- Turkey skewers with cranberry aioli

From the Garden

- Barbecued mushrooms with parmesan cream V GF
- Charred corn with smoked paprika and lime butter V GF

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Salads & Sides

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- Avocado and mango salad
- Chat potato salad
- Fresh leaf garden salad
- Bacon & avocado salad
- Traditional Greek salad
- Roasted kumara with macadamias, wild rocket & cinnamon vinaigrette
- Roast potatoes with baby beets
- Mango, avocado & macadamia salad - available when in season
- Mediterranean couscous salad
- Potato salad with horseradish & garlic dressing
- Caesar salad with pancetta
- Roasted vegetable salad with goats cheese
- New potatoes with macadamia butter
- French bean & garlic mayonnaise
- Penne pasta with Roma tomato, salami & basil vinaigrette
- Salad nicoise (tuna)
- Wild rice salad
- Thai noodle salad - chicken, beef or vegetarian options
- Sweet corn & tangy tomato salsa
- Rissoni pasta salad with rocket & lemon dressing

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Dessert Selection

Something Sweet

- Belgian chocolate tart with double cream
- Wild berry cheesecake
- Pear & Calvados tarte tatin with fig mascarpone
- Australian cheese & fruit platter
- Chocolate & hazelnut cake
- Baked almond & peach tart with blackberry glaze
- Lemon tart with King Island cream
- Assorted mini cakes & pastries
- Fruit platter
- Mini tartlets with assorted fillings

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: LIQO660032365