



BUFFET MENU

Min 50 Guests for all Buffet Menus

All menus come with House Baked Bread straight from the BREWBQ Bakery!

PACKAGE 1 – \$52pp – Choice of: 3 Salads + Sides, 2 Mains, 1 Dessert

PACKAGE 2 – \$64pp – Choice of: 3 Salads + Sides, 3 Mains, 1 Dessert

PACKAGE 3 – \$85pp – Choice of: 4 Salads + Sides, 4 Mains, 2 Desserts

SALADS + SIDES

Corn Bread Muffins w Whipped Maple Butter (GF Available)

Woodfired Garlic Cheese Flatbread (V)

Creamy BBQ Coleslaw (V, GF)

Creamy Potato Salad w House Cured Bacon, Eggs + Capers (GF)

Fresh Green Chop Salad w Assorted Veg + House Zesty Lemon Dressing (V, GF)

Caesar Salad w house cured bacon, eggs, homemade croutons + lashings of parmesan (Veg Alt Avail)

Woodfired Pumpkin, Beetroot & Feta Salad w Balsamic Dressing (V, GF)

Burnt Barrel Famous BBQ Beans made with leftover smoked meat 'bits'

Creamy Potato Bake w Caramelized onions (V)

Macaroni Cheese w house made Bechamel sauce and allll the melted cheese!(V)

Roast Root Veg Roasted to perfection with Boston Grove EVOO (V, GF)

Buttery Chargrilled Corn on the Cob tossed in house BBQ Rub + Fresh Parsley (V, GF)

Smothered Greens Sautéed Spinach, Broccoli, Kale + Bacon (GF)

Mexican Rice Salad w Chargrilled Corn, Fresh Herbs and Mexican Spices (GF,V)

Baked Sweet Potato Sprinkled w cinnamon and topped w Whipped Maple Butter (GF,V)

MAINS

Baby Back Pork Ribs w Sticky Honey BBQ Glaze (GF)

16 hour Smoked Pulled Pork w Mustard Carolina Dressing (GF)

Pulled Lamb Shoulder w House Pomegranate Molasses (GF)

Pork Belly Burnt Ends in house Honey BBQ Glaze (GF)

Chargrilled BBQ Chicken w Apple Bourbon Glaze (GF)

Beef Burnt Ends – 14hr smoked Brisket stewed in Hickory BBQ Sauce (GF)

Peppered Beef Loin w served piping hot w house Jus (GF)

Southern Fried Chicken w Creamy Chipotle Mayo

BBQ Pulled Jackfruit w Spicy Pineapple Salsa (V, VGN, GF)

Traditional Roast Pork w House Apple Compote (GF)

Jerk Chicken (GF)

Pork Cutlets w Apple Bourbon Glaze (GF)

DESSERT *Served Buffet Style. Additional \$3pp for plated and served dessert.*

Rustic Apple + Rhubarb Pie served w Custard and Cream

Decadent Chocolate Mousse served w Cream + Fresh Strawberries

Sticky Date Pudding served hot w Sticky Toffee Sauce + Ice Cream

Lemon Meringue Pie w Fresh Cream

Banoffi Pie w Toffee Shards + Ice Cream

Cherry Ripe Pie w Fresh Cream

Brookie Sundae (Brownie x Cookie) w rich chocolate custard and fresh cream, choc drizzle

Macaron Tower assorted flavours (GF)

House Trifle w Illegal Tender Co soaked sponge

Fresh Fruit Platter w a selection of seasonal fresh fruits, Nuts + Dried Fruits (GF)