

THE
CATERING
STUDIO



BARBEQUE

Barbequed proteins with fresh flavourful salads and sides to complement, designed to share in a casual setting.

Served with complementary bread and butter.

SEAFOOD

Fishcakes, sauce gribiche

Miso salmon, nam jim, pickled mung beans [gf]

Herbed panko crumbed market fish, lemon mayo [df]

POULTRY

Chermoula chicken and quinoa skewers [gf, df]

Grilled chicken wings, barbeque sauce [gf, df]

Lemongrass chicken fritters, peanuts, coriander [gf, df]

MEAT

Cameron Harrison sausages [gf]

Wagyu brisket mince burgers

Pork Scotch fillet steaks, agro dolce peppers [gf, df]

GRAINS, PASTA AND POTATOES

Potato salad, cornichons, herbs, sour cream dressing [gf]

Mixed grain salad, seasonal greens, basil coriander dressing [df]

Israeli couscous, charred capsicum, corn [df]

VEGETABLES AND SALADS

Grilled broccoli salad, feta, pickled red onion [gf]

Green beans, zucchini, peas, house dressing [gf, df]

Slow roast beetroot, lentils, rocket, goat's cheese dressing [gf]

Tomato, cucumber, pickled red onion [gf]

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GREENERY

Iceberg wedges, buttermilk dressing [gf]
Baby cos Caesar, croutons, slow cooked egg
Loaded slaw, celery seed dressing, fried peanuts [gf, df]

DESSERT

Baked white chocolate cheesecake, cherries, cream [gf]
Milk pie, poached rhubarb
Double chocolate brownie, poached berries, crème fraiche [gf]
Pimped out fruit salad, ice cream [gf]
Frangipane tart, custard, roasted fruit
Platter – cheese, fruit, accompaniments

PRICES AND NOTES

Barbeque package: \$48

Includes: 1 Seafood or Poultry, 1 Meat, 1 Grains, Pasta or Potatoes, 2 Vegetables or Salads, 1 Greenery, 1 Dessert
(add platters to start for \$8)

Package add ons:

Protein: \$7
Vegetables and Salads: \$6
Grains, Pasta, Potatoes: \$5
Greenery: \$3

Standalone pricing:

Vegetables and salads: \$7
Grains, Pasta, Potatoes: \$6
Greenery: \$4

Gluten free (gf), Dairy free (df)

Prices exclude GST | Minimum order 30 per item

This menu requires onsite chef preparation and service staff. Please contact us to discuss your requirements.

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PREMIUM BARBEQUE

Barbequed proteins with fresh flavourful salads and sides to complement, designed to share in a casual setting.

Served with complementary bread and butter.

SEAFOOD

Chilli king prawns, garlic, herbs [gf, df]

Fish slider, watercress, lemon mayo

Local seared Albacore tuna loin, caponata dressing [gf, df]

POULTRY

Skewers - chicken, prosciutto, haloumi, cherry tomato glaze [gf]

Duck breast, pickled peach relish [gf, df]

Lemongrass chicken fritters, peanuts, coriander [gf]

MEAT

Eye fillet minute steaks, truffle butter [gf]

Double cut lamb chops, chimichurri sauce [gf, df]

Texas style smoked pork ribs, mop sauce [gf, df]

GRAINS, PASTA AND POTATOES

Jersey Benne potatoes, chorizo, charred corn, chipotle aioli [gf, df]

Soba noodle salad, pickled shiitakes, seaweed, sesame and miso dressing [df]

Orecchiette pasta, pancetta, lemon, chilli, buffalo mozzarella [gf]

Chargrilled kumara, roasted capsicum, chickpea, herbed mustard dressing [gf, df]

VEGETABLES AND SALADS

Shaved zucchini, snow pea, mint, baked ricotta salad [gf]

Slow roasted heirloom carrots, smoked yoghurt, pomegranate dukkah [gf]

Grilled asparagus, slow cooked egg, parmesan sauce, herb emulsion [gf]

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GREENERY

Wild rocket, citrus, olive, avocado, fennel [gf, df]

Classic cobb salad, croutons, aged balsamic [df]

Fattoush, tahini dressing, sumac, sesame [df]

DESSERT

Baked white chocolate cheesecake, cherries, cream [gf]

Milk pie, poached rhubarb

Double chocolate brownie, poached berries, crème fraiche [gf]

Pimped out fruit salad, ice cream [gf]

Frangipane tart, custard, roasted fruit

Platter – cheese, fruit, accompaniments

PRICES AND NOTES

Premium barbeque package: \$60

Includes: 1 Seafood or Poultry, 1 Meat, 1 Grains, Pasta or Potatoes, 2 Vegetables or Salads, 1 Greenery, 1 Dessert
(add platters to start for \$8)

Package add ons:

Protein: \$9

Vegetables and Salads: \$7

Grains, Pasta, Potatoes: \$7

Greenery: \$4

Standalone pricing:

Vegetables and Salads: \$8

Grains, Pasta, Potatoes: \$7

Greenery: \$5

Gluten free (gf), Dairy free (df)

Prices exclude GST | Minimum order 30 per item

Many items on this menu require onsite chefs and service staff. Contact us to discuss your requirements.