GARDEN BBQ MENU

LUNCH BUFFET \$104.50 PER PERSON

MINIMUM 50 GUESTS | MAXIMUM 250 GUESTS | 2 HOUR DURATION

Please choose 3 items from the BBQ

Lamb cutlets
Beef tenderloin
Harissa spiced chicken thigh
San Antone hot beef sausages
Tasmanian salmon fillet
Smoked paprika pork loin
San Antone jalapeno and cheddar chicken sausages
Tiger prawn kebabs, garlic and herb butter

Please choose 3 salads from the below list

Mesclun mixed leaves, aged balsamic dressing (v)
Tomato caprese salad, basil and toasted pine nuts (v)
Kale and bean salad with tahini dressing
Roast pumpkin salad with smoked almonds, orange segments, rocket
leaves, mint and citrus dressing
Crisp romaine hearts, shaved parmesan, croutons, caesar dressing (v)
Quinoa with grilled halloumi, roasted vegetables and herb vinaigrette
BBQ chicken cobb

Please choose 3 accompaniments

Parmesan potato gratin (v)

Hassel back potatoes, garlic and herb butter (v)

Vegetable fried rice (v)

Roasted sweet potato wedges (v)

Corn cobs with chipotle and manchego cheese

Grilled broccoli and asparagus (v)

Paris mash (v)

Maple glazed baby carrots (v)

Grilled field mushroom and Roma tomatoes (v)

Please choose 2 additional desserts

to accompany your ice cream cart, a selection of ice creams

Lemon meringue tartlet
Li Chu chocolate choux
Elderflower and berry mille-feuille tart
Strawberry vanilla cheesecake
Raspberry marshmallow cone



(v) Denotes vegetarian dish Menus and prices are valid until 30 June 2024

DIETARY REQUIREMENTS

Crown will make every effort to cater for guests with dietary requirements, i.e. vegetarian, vegan, low gluten, lactose intolerant or allergies at no extra charge*. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event.

*Important notice - While Crown will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however, requests for meals which are low gluten can be accommodated.

