



Gourmet Barbeque Packages

Barbeque Main Options

Grilled beef rump steaks, chimmi churri

Sugar cured kangaroo fillet, onion jam

Marinated quails, lemon parsley dressing

Jerk marinated chicken thighs,
tomato and spring onion salsa

Pork & fennel sausages, white bean skordalia

Twice cooked chicken wings, lime chilli dipping sauce

Garlic and rosemary marinated chicken,
green olive and roasted capsicum salsa

Hand made lamb adona kebabs

Thai pork skewers, coconut and lemongrass marinade

Butterfly Jamaican spiced lamb leg, corn and lime relish

Korean twice cooked pork belly

Marinated wagyu rump, soy and sesame

Tommy ruff fillet
wrapped in vine leaf, orange and black olive

Malay prawn and vegetable skewers, lime chilli dip

Grilled salt and pepper red snapper fillets, aioli

Garlic and lemon barramundi fillet

Grilled prawns, mussels, eggplant, saffron tomato

Salt and pepper floured fish, rice vinegar dressing

Packages

Package 1

- 3 main course choices
- 3 accompanying salads
- sourdough breads
- leaf salad

- \$51 per guest

Package 2

- 4 main course choices
- 4 accompanying salads
- sourdough bread
- leaf salad

- \$59 per person

Sausages and barbeque onions

- \$4 per person

Dessert Platters

- \$11 per guest

Hand made chocolates and Portuguese custard tart platters

- \$7 per guest

Sample Menu Only – menus designed in consultation with client.
Two Brothers will be pleased to provide full quotes and menu proposals.

Commercial barbeques, gas hot-box and trestle tables must be hired to prepare barbeque menus.
Disposable biodegradable plates and cutlery provided with package. Hired table settings are an additional fee.
Minimum menu costs and guests numbers required. Please see our full terms and conditions.
Waiting staff is an additional cost – \$42 an hour Mon-Fri \$48 an hour Saturday.
Chefs included in cost of the menu for its duration plus one hour. Waiting staff are required.
Sunday and public holidays additional staffing costs apply. (Two Brothers will advise)
Hire and beverages are an additional service that Two Brothers will be happy to arrange and price for you.



Gourmet Barbeque Packages

Barbeque Main Options (cont.)

Baked sweet potato, leek and lentil rissoles,
tomato and olive soffrito

Grilled pumpkin and pepita and sage risotto cakes

Corn, smoked capsicum and potato hash,
allspice relish

Accompaniments

Kim chi salad

Grilled corn cobs, basil oil

Barbeque potatoes, aioli

Cous cous, dates, almond and grilled capsicum

Tomato, chick pea and red onion,
basil, red wine vinegar

Chilli and coriander dressed bean shoots

Salted tomato, oregano, fetta and iceberg

Roasted seasonal vegetable, sherry vinegar dressing

Nicola potato, green bean, caper & parsley

Dessert Platters

Cinnamon meringue, passionfruit curd, summer berries

Rich chocolate tart, pistachio chantilly

Seasonal fruit Frangipane tart, crème anglaise

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