

Experience is everything

AUSSIE BBQ MENU



WestWaters
HOTEL & ENTERTAINMENT COMPLEX

MINIMUM OF 50 PEOPLE

THIS MENU IS DESIGNED TO BE SERVED ON PLATTERS
AND SHARED TO THE CENTRE OF THE TABLE,
IDEAL FOR ROUNDS OF TENS

ENTRÉE

Queensland prawns with fresh citrus and cocktail sauce	GF/DF
Honey & soy glazed chicken skewers	DF

MAIN COURSE

SERVED WITH BREAD ROLLS & CONDIMENTS

Grilled marinated lamb chops	DF/GF
Pork sausages with grilled onions	DF
Beef medallions with bbq glaze and mushrooms	DF
Tossed salad of cucumber, tomato & carrot with house dressing	GF/DF
Creamy potato salad with bacon & spring onions	GF/DF

DESSERT

Fruit trifle with thick custard, cream and chocolate shavings	V
Sliced watermelon & pineapple	VG/GF

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavour to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes. Menus are subject to change and any changes will be advised to you in writing. Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free