



BARBEQUE

plate Hospitality Group

Chef
MATT ATKINS

Wilka
THALTA



ngawana
venues



NGUUWALAANA
INDIGENOUS FUSION DINING



BARBEQUE

this menu is designed to offer a taste of multiple flavours to guests, with 1 food item per person calculated for service
if looking for more of an “all you can eat” style service, please refer to the shared plates menu
includes disposable servingware, bio-degradable plates, bamboo cutlery & serviettes
prices exclude GST, delivery, food/beverage staff, additional cooking equipment, table/chair/linen hire & event extensions
optional upgrades for hire of crockery & cutlery are available, please enquire
please respect the originality—menu changes & alterations are not available, enquiries available for bespoke catering
v-vegan, veg-vegetarian, gf-gluten free, df-dairy free, opt-optional please advise, **we do not cater for nut free allergies**
menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event
menu selections are subject to availability and substitutions may be used without notice
please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items



GRILL

corn, haloumi & native oregano fritter
w/ smokey chipotle *veg, gf opt*

garlic & native thyme prawn skewers *gf*

grilled chicken pieces w/ wattleseed bbq *gf*

chilli & lime crocodile sausages *gf*

mediterranean vegetable skewers
w/ lemon oil & mint *veg, gf*

grilled kangaroo rump w/ bush tomato seasoning *gf*

slow-braised emu flank fillet w/ mixed herbs *gf*

pepperberry marinated yearling beef rump *gf*





SIDES

HOT SIDES

traditional bbq mix – onion, mushroom & tomatoes w/ wild herbs *veg, gf*

bush tomato spiced charred corn riblets w/ butter *veg, gf*

eucalyptus honey glazed baby carrots *veg, gf*

three cheese cauliflower au gratin *veg, gf*

signature native sage & olive roasted chats *v, gf*

SALAD BAR

chef's garden salad w/ sunrise lime & anise myrtle *veg, gf*

tangy kale slaw w/ beetroot & sea parsley *veg, gf*

moroccan pearl cous cous w/ rosella & dried fig *veg*

potato salad w/ wholegrain mustard, pepperberry & shallots *veg, gf*

rocket, pumpkin, parmesan, cranberries & pine nuts
white balsamic & pepperleaf dressing *veg, gf*





EXTRAS

ACCOMPANIMENTS

assorted grain & seeded rolls w/ butter *gf opt*

rosella flower apple relish *gf*

spiced bush tomato relish *gf*

pepperberry barbeque sauce *gf*

DESSERT

seasonal fruit pavlova w/ vanilla bean crème *gf*

lemon aspen & passionfruit cheesecake *gf*

sunrise lime, orange & poppyseed slab cake

chocolate & wattleseed rocky road





PACKAGES

kathuka / mini // Up to 2 hours Event Time
selection of 2 grill items, 1 hot sides, 2 salads & accompaniments

35-100pax / 101+pax

45.00pp+ / 40.00pp+

mukutya / small // Up to 2 hours Event Time
selection of 2 grill items, 2 hot sides, 2 salads, accompaniments & 1 dessert

50.00pp+ / 45.00pp+

kumbatya / big // Up to 2 hours Event Time
selection of 2 grill items, 3 hot sides, 3 salads, accompaniments & 1 dessert

55.00pp+ / 50.00pp+

kumpa-kumpatya / enormous // Up to 2 hours Event Time
selection of 3 grill items, 3 hot sides, 3 salads, accompaniments & 2 desserts

60.00pp+ / 55.00pp+

murpa / children
Under 10 years

1/2 price+ / 1/2 price+

outdoor fire pit cooking station
Bring the WOW factor with our giant outdoor fire pit cooking station over open flame!

\$795.00+

bbq service styling
served as a buffet with crockery, servingware, name tags & styling (tables required)

\$395.00+

