

# OVER THE FLAMES MENU

Bring the theatre to your next event



## BASIC BBQ – \$28 per person <sup>+GST</sup>

*One of each of the below items per person*

- Premium pork and beef sausages
- BBQ Steaks
- Satay chicken skewers
- Succulent Lamb Cutlets
- Gourmet Beef Burger
- Includes any 2 salads from the list
- Fresh Bread Rolls and Butter Portions
- Plus, FREE Sauces - BBQ, Tomato and Mustard, Caramelized Onion, Tomato Relish, Bread
- Includes: BBQ, gas bottle, Napkins, Disposable plates, and cutlery

## GOURMET BBQ – \$POA per person

*Choice of the below items price POA*

- Coorong Angus Beef Fillet
- Coorong Angus Beef Rump Marinated in Greek Herbs
- Scotch Fillet Steak Wrapped in Prosciutto
- Moroccan Butterflied Lamb Leg
- Sticky Brisket
- Greek Octopus
- Lamb Racks
- Marinated Chicken, Lamb, Beef, Pork or Vegetable Souvlaki
- Whole Baked Market Fish Baked with Fresh Herbs and Lemon
- Includes any 2 salads from the list
- Plus, FREE Sauces - BBQ, Tomato and Mustard, Caramelized Onion, Tomato Relish, Bread
- Includes: BBQ, gas bottle, Napkins, Disposable plates, and cutlery

## SPIT – \$POA per person

*Choice of the below items price POA*

### POULTRY

- Duck Legs
- Duck Breasts
- Jerk Chicken
- Thai Butterflied Chicken
- Chermoula Chicken
- Balinese Chicken
- Char-Grilled Quail

### RIBS

- Asian Style Ribs
- Sticky Pork Ribs

### SAUSAGES

- Beef Chevapchichi
- Gourmet Beef Sausages
- Pork And Fennel
- Chicken And Feta Sausages
- Barossa fine foods Kranskies
- Lamb Kofta, Mint, Lemon

### KEBABS

- Succulent Lamb Backstrap
- Free Range Pork
- Thai Style King Prawn
- Chicken, Oregano, Parsley Lemon, Garlic
- Thai Beef, Fresh Lime
- Beef with chilli and oregano

### BEASTS VS COAL

Lamb – Whole, Deboned or Deboned and Rolled Pieces

Pork – Suckling, Whole, Deboned or Rolled Pieces

Duck – Whole

Chicken – Whole

Marinated Porchetta

## SALADS TO CHOOSE FROM

- Traditional Green Salad with Cherry Tomato and Avocado
- Mixed Green Salad with Toasted Pancetta, Lemon Croutons and Cucumber
- Rocket, Pear, Parmesan and Balsamic
- Roast Baby Potato and Sweet Potato Salad with Mustard Dressing
- Traditional Potato Salad with Bacon and Herbs
- Pink Potato Salad, With Olive, Basil, Fetta, and Onion
- Red Onion, Fennel, Orange, and Caper Salad
- Green Oak Lettuce, Blue Cheese, Asparagus and Roasted Pepper Salad
- Caesar Salad With Soft Egg, Parmesan, Croutons, Anchovy and Garlic Cream
- Tomato, Onion, Basil and Bocconcini Salad
- Greek Salad with Olive and Fetta
- Pasta Spirals with Spring Onion, Olive, Tomato, Pepper, Artichoke and Basil

## STAFFING

- Monday to Friday \$55<sup>+GST</sup> per hour plus travel
- Saturday and Sunday \$65<sup>+GST</sup> per hour plus travel
- 3 hours minimum per staff member plus travel

*\*We require access to a flat outdoor space 2m x 2m for the BBQ and gas bottle.*

Little Adelaide Catering Co.

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