



ULTIMO

The delicious
BUSINESS
of
FOOD

BBQ MENU



BBQ PACKAGES

Pricing does not include equipment or service staff. This is variable depending on menu selection, venue and function length.

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

| BBQ PACKAGE | \$37 / H

Includes; Breads with butter + Tomato & BBQ Sauce

PROTEIN

Beef Fat Boy sausage, onion chutney (DF)

Beef rump steak, grilled onions (GF)

Chicken tenderloin with Portuguese glaze, grilled lemon (2 per person) (GF, DF)

VEGETABLES

BBQ corn cob, with butter and smoked paprika

SALADS

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF)

Ultimo potato salad, mayonnaise, red onion, continental parsley, lemon zest (V, GF)

| BURGER STATION | \$17 / H

*Stand alone menu - Min 50pax. In addition to another menu or package - Min 20pax
Based on 1 burger / guest, plus fillings & condiments.*

Choice of burger flavour to be cooked fresh on the BBQ for your guests;

Classic beef patty (GF)

Grilled fish (GF)

Peri Peri chicken (GF)

Texas style BBQ beef brisket (GF)

Portobello mushroom (Vn) + brie (V)

'No meat' plant based patty (Vn)

With a selection of fillings & condiments:

American cheese, fresh salad leaves, iceberg lettuce, slaw, tomato, cucumber, pickles, onion

Onion chutney, aioli, tomato sauce, BBQ sauce, guacamole

+ Fresh burger buns

Add 2 x Share Salads + \$4 / H | Suggestions;

Ultimo potato salad, mayonnaise, red onion, continental parsley, lemon zest (V, GF)

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF)



BUILD YOUR OWN BBQ MENU

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| BBQ PROTEINS | *SELECT 3+*

Beef Fat Boy sausage, onion chutney (DF) 8

Beef rump steak, grilled onions (GF) 12

120g Beef tenderloin steaks, horseradish cream (GF) 20

120g Striploin steak, oregano, garlic marinade, café de Paris butter (GF) 18

Lamb cutlets, chimmi churri (2 per person) (GF, DF) 16

Spiced lamb rump, coriander and cucumber yoghurt (GF) 13

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Calamari, lemon grass, chilli, nuoc cham dressing (GF, DF) 10

Butterfly prawn cutlet, garlic, chilli, butter (3 per person) (GF) 15

Seared Atlantic salmon, salsa verde (GF, DF) 13

New Zealand Dory fillet, devil butter, cucumber & fennel salad (GF) 13

Grilled barramundi, tomato & caper salsa (GF, DF) 15

½ cray, garlic butter, tomato salsa (GF, NF) POA

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Chicken tenderloin with Portuguese glaze, grilled lemon (2 per person) (GF, DF) 9

Authentic chicken satay, toasted peanut sauce (2 per person) (DF) 7

Citrus & thyme infused chicken thighs, tomato and mint salsa (GF, DF) 9

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Pork & chicken gourmet sausage, grilled onions (DF) 7

Pork loin, seeded mustard aioli (GF, DF) 11

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Chickpea & parsley falafel, with mint & cumin yoghurt (V, GF) 6.5

Haloumi, fresh lemon, ice berg lettuce, lemon dressing (V, GF) 6.5

| VEGETABLES | *SELECT 1+*

Char grilled peppers and zucchini, balsamic, rosemary (Vn, GF) 4

Grilled brocolini, EVOO, toasted almonds (V, GF, DF) 3

Balsamic infused field mushrooms (Vn, GF) 4

BBQ corn cob, with butter and smoked paprika 3



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| BBQ SALADS | *SELECT 2+*

Garden leaves, fresh herbs, avocado, cucumber, cherry tomato, white balsamic dressing (Vn, GF) 3

Pickled pear, walnut and blue cheese salad, with rocket and creamy dressing (V, GF) 3

Zucchini, snow peas, black garlic, mixed leaves, toasted oats, vinaigrette (Vn) 3

Roasted kombucha pumpkin, currants, toasted pepitas, radicchio, tangy dressing (Vn, GF) 3

Grilled seasonal stonefruit, rocket, shaved pecorino, truffle dressing (V, GF) 3

Beetroot, goats curd, rocket, micro herb, puffed amaranth (V) 3

Orange, fennel and cucumber salad, carol leaves, white balsamic dressing (Vn, GF) 3

Lychee, cucumber, mint and pickle salad, cos lettuce, spicy tamarind (Vn, GF) 3

Ultimo potato salad, mayonnaise, red onion, continental parsley, lemon zest (V, GF) 3

Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF) 3

Caesar salad, bacon, crisp garlic, croutons, traditional Caesar dressing 3

Penne pasta, sundried tomatoes, cashew nuts, pesto dressing & mizuna (V) 3

| REQUEST A PROPOSAL |

Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our team can create a proposal that best suits your requirements. If you need some guidance planning the perfect event, we're more than happy to help!

(08) 9444 5807 | enquiries@ultimogroup.com.au

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD?

WHAT STYLE OF CATERING WOULD YOU LIKE? *(eg. cocktail, sit down, share table, buffet)*

CATERING PACKAGE *(if known)*

DO YOU REQUIRE BEVERAGES?

DO YOU HAVE A VENUE IN MIND? *(if known or address for private residence)*

WHAT ARE YOUR VENUE REQUIREMENTS? *(eg. style, location, outdoor, ocean views, transport, wheelchair access)*

ONLINE ENQUIRY

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