



ULTIMO

The delicious
**BUSINESS
OF FOOD**

BBQ MENU



BBQ PACKAGES

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

Included: Breads with butter + Tomato & BBQ Sauce

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

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

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

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

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

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

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

BUILD YOUR OWN BBQ MENU

Included: Breads with butter + Tomato & BBQ Sauce

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

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

REQUIRED ENQUIRY DETAILS

Interested in our services and need a personalised quote?

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.

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, wheelchair access)*

ONLINE ENQUIRY

LET'S CHAT

Organising an event isn't easy. If you need some guidance planning the perfect event, we're more than happy to help! Give us a call or send us an email. (08) 9444 5807 | enquiries@ultimogroup.com.au

NEED SOME INSPO?

Need some inspiration or ideas for your function? Check out our recent events, connect with us on socials, or describe your vision to our coordinators and we can suggest options to suit.

RECENT EVENTS



ULTIMO