



P A T R I O T I

Australia Day BBQ Menu

BBQ; \$80 per person

To Start:

A selection of artesian breads accompanied
with olive oil and balsamic and butter

Fresh off the BBQ:

Gourmet BBQ sausages served with a selection of sauces and caramelised onion

BBQ Grilled Kangaroo Fillet

Succulent marinated chicken grilled on the BBQ

Cold Selections:

Seasonal fresh garden salad with toasted pumpkin seeds

Potato Salad: Chat potatoes, boiled egg, cornichons, wholegrain mustard,
parsley, mint & mayonnaise

Poached prawns served cold with cocktail sauce and lemon wedges

Dessert:

Pavlova topped with whipped cream and berries

An assortment of fresh locally sourced seasonal fruit
served with Greek yoghurt and drizzled honey



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Premium Beverage Selection

4 hour package: \$68.00 per person

5 hour package: \$78.00 per person

6 hour package: \$88.00 per person

Champagne:

Moutard Brut Grand Cuvée NV Champagne, France

White Wine:

Isabel Estate Sauvignon Blanc, 2015 Marlborough, New Zealand
Kooyong Clonale Chardonnay, 2013 Mornington Peninsula, Australia
Villa Maria Private Bin Pinot Gris, 2015 East Coast, New Zealand

Red Wine:

Fulcrum Pinot Noir 2013 Yarra Valley, Australia
Chris Ringland CR Shiraz 2014 Barossa Valley, Australia

Beers:

Corona Extra Mexico
Peroni Nastro Azzurro Italy
XXXX Gold Queensland, Australia
Hahn Premium Light New South Wales, Australia

Non-Alcoholic:

Mount Franklin Still Water
Pierre Sparkling Water

Sprite
Coke
Coke Zero
Fanta
Solo

Orange Juice
Apple Juice

GEOFF LOVETT INTERNATIONAL

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