



Mix Grill 1 \$40.00pp

Sunday and Public Holiday Events will incur extra charges.

MINIMUM OF 60 PEOPLE

From The Piping Hot Coals

Pork and Veal Shashliks

Seasoned with our own mix of fennel and garlic scented seasoning

Chicken drumsticks.

Drizzled with our own Chimichurri Sauce

BBQ sausages

Accompanied with grilled onions and tomato sauce.

Lamb Loin Chops

Marinated with our special wine and olive oil marinated.

Simply Tasty Salads

Mediterranean Potato Salad

Potato tossed in an olive oil confit of roasted peppers, onion, a hint of garlic fresh string beans and carrot.

Rocket, walnut and parmesan salad with sliced pear

Dressed in mustard scented white balsamic and olive oil vinaigrette.

Lettuce leaf salad

Ice Burg, Cos and Radicchio with balsamic and olive oil dressing

Coleslaw

Cabbage, carrot, celery, continental parsley, and homemade Mayonnaise

Included in the above price in house baked Dinner rolls, Quality disposable plates, plastic cutlery, and free onsite cooking for all events over 70 people weather and shelter dependent.

Ceramic Plates and Stainless-steel cutlery are available at additional cost.

Waiting and Bar staff are available at the Award rates and depends on the day of the week the event is held.

All prices are current until December 30th, 2025, and may change depending on seasonal availability.
Some menu items may change due to seasonal availability.

AWARD WINNERS



Restaurant
& Catering
South Australia
•FINALIST•



Restaurant
& Catering
South Australia
•FINALIST•



Restaurant
& Catering
South Australia
•WINNER•





Mix Grill 2 \$45pp.

Sunday and Public Holiday Events will incur extra charges.

Minimum of 60 People

From The Piping Hot Coals

American Cut Meaty Pork Ribs

Seasoned with our own mix of olive oil, fennel and garlic scented seasoning

Mediterranean Seasoned Chicken Steaks

Accompanied with our own Chimichurri Sauce

Continental sausages

A blend of Pork and Veal mince with secret herbs and spices

Steak of the day

Marinated with our special olive oil marinade.

Simply Tasty Salads

Mediterranean Potato Salad

Potato tossed in an olive oil confit of roasted peppers, onion, a hint of garlic fresh string beans and carrot.

Rocket, walnut and parmesan salad with sliced pear

Dressed in mustard scented white balsamic and olive oil vinaigrette.

Lettuce leaf salad

Ice Burg, Cos, and Radicchio with balsamic and olive oil dressing

Coleslaw

Cabbage, carrot, celery, continental parsley, and homemade Mayonnaise

Dessert

An assortment of Mini Continental cakes and chocolate cake

Included in the above price in house baked Dinner rolls, Quality disposable plates, plastic cutlery, and free onsite cooking for all events over 70 people weather and shelter dependent.

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A W A R D W I N N E R S



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South Australia
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Restaurant
& Catering
South Australia
•WINNER•





Mix Grill 3 \$53.00

Sunday and Public Holiday Events will incur extra charges.

Minimum of 60 People

From The Piping Hot Coals

A combination of American Cut Ribs and Meaty Pork Belly

Seasoned with our own mix of olive oil, fennel and garlic scented seasoning

Mediterranean Seasoned Chicken Shaslicks with onion and Capsicum.

Accompanied with Chimichurri Dipping Mayonnaise

Continental sausages

A blend of Pork and Veal mince with secret herbs and spices

Greek Style Marinated Lamb Cutlets

Marinated with our special Greek style olive oil marinate.

BBQ Pineapple Cut Calamari

Brushed home style chilli sauce and the chef's seasoning.

Simply Tasty Salads

Mediterranean Potato Salad

Potato tossed in an olive oil confit of roasted peppers, onion, a hint of garlic fresh string beans and carrot.

Rocket, walnut, and parmesan salad with sliced pear

Dressed in mustard scented white balsamic and olive oil vinaigrette.

Lettuce leaf salad

Ice Burg, Cos and Radicchio with balsamic and olive oil dressing

Greek Salad

Tomato, Cucumber, Fetta, Capsicum, Kalamata Olives, Spanish onion, and our in-house olive oil dressing

Dessert

An assortment of Mini Continental cakes and chocolate cake.

Included in the above price In House Baked Dinner rolls, Quality disposable plates, plastic cutlery, and free onsite cooking for all events over 70 people weather and shelter dependent.

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Mix Grill 4 \$57.00pp

Sunday and Public Holiday Events will incur extra charges.

Minimum of 60 People

From The Piping Hot Coals

Export Quality Scotch Fillet Steak

Seasoned with the chefs' secret seasonings

Mediterranean Seasoned Chicken Shaslicks with onion and Capsicum

Accompanied with Chimichurri Dipping Mayonnaise

Pork and Fennel Sausages

Minced Pork with Fennel Seeds and a secret herb and spice blend

Greek Style Marinated Lamb Cutlets

Marinated with our special Greek style olive oil marinate.

Broccolini Tossed in olive oil, garlic and cracked pepper.

Spinach and Ricotta Cannelloni

Locally sourced ricotta and spinach blended with Italian parmesan rolled into pasta served with Napolitano Sauce

Simply Tasty Salads

Mediterranean Potato Salad

Potato tossed in an olive oil confit of roasted peppers, onion, a hint of garlic fresh string beans and carrot.

Rocket, walnut and parmesan salad with sliced pear

Dressed in mustard scented white balsamic and olive oil vinaigrette

Lettuce leaf salad

Ice Burg, Cos and Radicchio with balsamic and olive oil dressing

Greek Salad

Tomato, Cucumber, Fetta, Capsicum, Kalamata Olives, Spanish onion and our in-house olive oil dressing

Dessert

An assortment of Mini Continental cakes and chocolate cake

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AWARD WINNERS



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South Australia
WINNER



The Mediterranean Feast \$70.00pp

Sunday and Public Holiday Events will incur extra charges.

Minimum of 60 People

From The Piping Hot Coals

Export Quality Scotch Fillet Steak

Seasoned with the chef's secret seasonings

Mini Chicken Mignon

Succulent chicken Leg Fillet wrapped in Bacon served amongst grilled peperonatta

American Cut Meaty Pork Ribs

Seasoned with our own mix of olive oil, fennel and garlic scented seasoning.

Greek Style Marinated Lamb Cutlets

Marinated with our special Greek style olive oil marinate.

BBQ Pineapple Cut Calamari

Brushed home style chilli sauce and the chef's seasoning

Skewered chilli and lemon prawn tails

Marinated in the chef's house made sweet chilli and wine sauce.

Broccoli Tossed in olive oil, garlic and cracked pepper.

Spinach and Ricotta Cannelloni

Locally sourced ricotta and spinach blended with Italian parmesan rolled into pasta served with Napolitano Sauce

Simply Tasty Salads

Mediterranean Potato Salad

Potato tossed in an olive oil confit of roasted peppers, onion, a hint of garlic fresh string beans and carrot.

Rocket, walnut, and parmesan salad with sliced pear

Dressed in mustard scented white balsamic and olive oil vinaigrette.

Lettuce leaf salad

Ice Burg, Cos and Radicchio with balsamic and olive oil dressing

Greek Salad

Tomato, Cucumber, Fetta, Capsicum, Kalamata Olives, Spanish onion, and our in-house olive oil dressing

Vegetarian Rice Salad

Dessert

An assortment of Mini Continental cakes and chocolate cake

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