

eddixonfooddesign

barbecue menu

Sometimes simple is best. Our focus on excellent produce allows our barbecue menus to be fresh, easy and delicious.

barbecue set menu

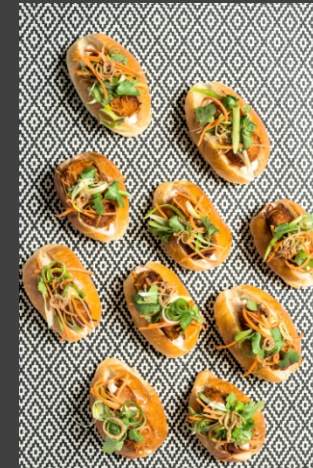
A fixed menu option with each dish served hot from the grill. We have designed these menus as a shared table platter experience suitable for an informal dinner, a seated wedding or to be served from a grazing table in a park.

grill grazing menu

A substantial, fun and relaxed way to feed your guests. Perfect for cocktail occasions and weddings. Design your own menu.

rotisseries

We LOVE rotisserie roasted lamb & pork, it adds a sense of occasion and fun to your party. Speak to us about a custom quote.



barbecue set menu

on the table

Artisan breads, local butter or bottles of extra virgin olive oil
cracked pepper & pink river salt

from the grill

Garlic, lemon & thyme marinated chicken fillets, crispy crackle skin & smoky
paprika salt (gf)

Gourmet sausages served with homemade tomato sauce, grainy mustard &
Dijon (gf)

Classic Italian pork, chilli & fennel sausages

Lamb & leek sausages

Traditional continental chipolata

select two:

Sichuan pepper prawn skewers, lime & green chilli sambal (gf)

King Salmon brochettes, soy glaze & kaffir lime (gf)

Lamb cutlets with chimichurri & grilled lemon (gf)

Vegetarians will be catered for separately.

salads select two

Shaved cabbage, sultanas, parmesan & rye crust slaw, vincotto dressing (v)

Sweet & sour pickled carrot ribbon, stone fruit, mint & fior di latte (gf) (v)

Wild rice, charred corn, cherry tomato, celery heart, orange & garlic mojo (gf) (v)

Cumin & turmeric roasted cauliflower, pine nuts, rocket, raisin, capers, labne &
fresh herbs (v) (gf)

Baby cos, mint, cucumber & yoghurt dressing (gf) (v)

Broccoli, hazelnut & rocket salad, buttermilk dressing (gf) (v)

Roasted baby potatoes, smoky paprika salt, evoo (gf) (v)

dessert

Belgian white & dark chocolate brownie fingers with strawberries

Feel free to build your own menu from the menu on page 3.

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grill grazing menu

to start

Assorted bread rolls & baguettes, pots of butter

grazing board

Fennel seed salami, chorizo, jamón ibérico (gf)

Char grilled asparagus, lemon oil (gf) (v)

Baby stuffed peppers, queso fresco, lemon & dill (gf) (v)

Manchego cheese, fig chutney (gf) (v)

Giardiniera pickled vegetables, bay & juniper (gf) (v)

Tea smoked ocean trout, crème fraiche & dill (gf)

Sourdough baguette & rosemary semolina crackers

from the grill *minimum of 25, unless noted*

Chipolata hot dog, sauerkraut, gruyere, tomato sauce & dijon mustard (gf available)

Spicy hot dog, kimchi slaw, & sriracha kewpie (gf available)

Smoked brisket slider, jalapeño mayo, taleggio, pickles, baby gem (gf available)

Pork belly slider, kimchi & apple slaw, black garlic kewpi, crackling (gf available)

Silver dollar cheese burger, gruyere, pickle & aioli (v & gf available)

Mushroom slider, chipotle mayo, parmesan (v) (gf available)

Mexican **corn**, queso fresco & chilli herb butter (v) (gf)

Char grilled **asparagus**, lemon oil, pecorino (v) (gf)

Green pea **felafel** pocket, preserved lemon slaw & harissa (v)

Lemongrass **chicken meatball** bánh mì, chilli caramel, pickled carrot & coriander slaw, crispy shallots (v available)

Sherry, green olive & paprika **lamb cutlet**, cumin spiced cauliflower, pine nut, tea soaked raisin salad served in a bamboo boat (gf)

Gourmet sausages served with homemade tomato sauce, grainy mustard & Dijon

Classic Italian pork, chilli & fennel sausages x 10

Lamb & leek sausages x 10

Traditional continental chipolata x 20

Sichuan pepper **prawn skewers**, lime & green chilli sambal (gf)

King Salmon brochettes, soy glaze & kaffir lime (gf)

Lamb cutlets with chimichurri & grilled lemon (gf)

Garlic, lemon & thyme marinated **chicken** fillets, crispy crackle skin & smoky paprika salt \$95.00 for 10 x 200gm fillets

Char grilled **beef eye fillet**, broccolini, seeded mustard & horseradish crème fraiche (gf)

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salads

platters

- Shaved cabbage, sultanas, parmesan & rye crust slaw, vincotto dressing (v)
- Sweet & sour pickled carrot ribbon, stone fruit, mint & fior di latte (gf) (v)
- Wild rice, charred corn, cherry tomato, celery heart, orange & garlic mojo (gf) (v)
- Cumin & turmeric roasted cauliflower, pine nuts, rocket, raisin, capers, labne & fresh herbs (v) (gf)
- Baby cos, mint, cucumber & yoghurt dressing (gf) (v)
- Broccoli, hazelnut & rocket salad, buttermilk dressing (gf) (v)
- Roasted baby potatoes, smoky paprika salt, evoo (gf) (v)

dessert *minimum of 25*

sweet canapés

- EDFD Eton mess: summer berries, liquorice custard, ginger crumble (gf)
- Blood orange crème éclairs
- Lemon curd ice cream pops, white chocolate & shredded coconut (gf)
- Chocolate fudge brownie, crème fraiche & honeycomb (gf)
- Scorched pineapple, coconut jel, chilli floss sweet spoon (gf)
- Chocolate peanut butter tart, peanut brittle
- Alfajores: cinnamon shortbread sandwich, dulce de leche
- Pimms cocktail popsicles, strawberry, lime & mint

fruit

- Seasonal fruit platter, fresh mint (gf)

cheese platter *(select two cheeses, 500gm each)*

A seasonal selection of the best available:

- Brie, blue, cheddar
- Sticky fruit paste, dried fruit & mixed nuts
- Crusty bread & lavosh

individual cheese

- Brie de Nagis stuffed with truffle 1 kg wheel
- Tarago Shadows of Blue with Leatherwood honey 2 kg wheel
- Lamb Chopper Ewes Milk Hard Cheese 1.75 kg wheel
- Fromage de Meaux brie 3 kg wheel
- All served with sticky fruit paste, dried fruits, fresh pear & apple, crusty bread & lavosh

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the details

delivery fee

A \$55.00 delivery charge is charged to all inner Melbourne addresses.
For deliveries outside inner Melbourne an additional fee will be negotiated.

minimum spends

\$ 550.00 is our **minimum week day order** plus delivery.
\$ 850.00 is our **Saturday and Sunday minimum order** plus delivery.

dietary requirements

We are happy to provide for vegetarian, coeliac and other dietary requirements with a minimum of seven working days' notice. Please note that we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

staff

Staff are charged from \$45.00 per hour, bar managers are \$48.00 per hour, chefs are \$55.00 per hour & supervisors are \$55.00 per hour. All staff is required to be paid for a minimum of 4 hours.

ordering

We require a minimum of three working days' notice for final numbers. This will form the basis of our billing. We also understand that there are last minute changes and special requests. Our staff will endeavour to accommodate these.

equipment

Serving platters and cocktail napkins are complimentary.
If you require additional equipment please let us know and we will arrange a quote for you. EDFD have a large range of items to hire and also work with fantastic hire companies.

All our pricing is inclusive of GST

valid until 1 May 2017

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