



CHARGRILL, SMOKEHOUSE AND BARBECUE

THE HOG AND APPLE SERVICE OPTIONS

As a guide for the main course, clients choose two, three or four options from the 'main bbq options' and three or four salads from either the specialist bbq sides or our gourmet salads menu to create their main course bbq meal.

At your wedding, the salads and sides are served to each table in quirky bowls and serving trays.

Staff then offer the main barbecue options direct to guests from wooden planks and keep circulating the room

OR

We put the barbecue options on our raised platter boards on each table so each table have their own platter

OR

We create plated, individual chargrill stacks so each guest can get their own plated portion.



MAIN BBQ OPTIONS

CHICKEN

- > Mexican Style chicken breast fajitas cooked barbecue-style with roast peppers.
- > Marinated chicken tikka kebabs.
- > Chicken satay skewers, marinated in Thai spices and served with a satay sauce.
- > Buffalo chicken wings marinated and cooked in a spice blend
- > Chicken thighs and drumsticks marinated in cooked in spices
- > Persian spiced charred chicken supreme or Mediterranean-style chicken breast
- > Buttermilk chicken with lime and coriander

BEEF

- > Marinated barbecue rump steak or flat iron steak
- > Homemade minced beef/steak burgers (multiple flavours) built up street food style with bacon, cheese and other options
- > Korean-style beef short ribs
- > Marinated spicy beef kebabs
- > Slow smoked beef brisket marinated in spices for 48 hours

PORK

- > Baby back ribs cooked Kansas-style with deep southern sauce, spices and marinade
- > Sticky, super long, rare breed sausages (variety of flavours)
- > Apple grilled pork tenderloin kebabs and chops
- > Grilled belly pork with spiced glaze
- > Chorizo, halloumi cheese with cherry tomatoes & shallot kebabs
- > Slow smoked pulled pork, marinated and cooked in our own spice blend
- > Iberico pork cuts

LAMB

- > Grilled lamb chops in 'sheep dip marinade'
- > Greek-style lamb kebabs or shish-style kebab
- > Lamb kofta-style kebabs
- > Slow smoked lamb shanks in spicy rub (served as one meat meal)
- > Char grilled lamb rump

FISH

- > Thai infused shrimps kebabs with cherry tomatoes
- > Lemon, garlic and honey grilled shrimps
- > Grilled Salmon with wasabi ginger and honey glaze
- > Salmon and mackerel fishcake burger with a lemon drizzle
- > Chargrilled mackerel fillets with homemade tartar sauce

VEGETABLES

- > Marinated and lightly curried halloumi and pepper kebabs
- > Corn on the cobs
- > Roast Mediterranean vegetable kebabs with mint marinated feta cheese
- > Wood fired field mushrooms stuffed with blue cheese and a creamed garlic dressing
- > Our homemade vegetarian sausages with a roast pepper and tomato relish



MAIN BBQ OPTIONS

STEAK

Choose your steak, your sides and your sauce.

All our Beef is Dexter or Longhorn and hung for a minimum of 20 days. All steaks are 200-250g unless specified otherwise.

- > Flat iron
- > Rump steak
- > Sirloin
- > Ribeye
- > Chateau fillet
- > T-bone
- > Tomahawk

SAUCE

- > Béarnaise
- > Peppercorn
- > Blue cheese sauce
- > Beef jus
- > Bone marrow jus

SLIDERS

Sliders are mini burgers with varying fillings

Three little sliders and chicken wings, served in different styles of bread buns

- > Pulled pork slider - smoked and pulled beef brisket slider
- > Asian-inspired chicken goujon slider
- > Buttermilk chicken wings and our own wing sauce

THE BURGER

OUR DELICIOUS BARBECUE BURGER MEAL

Comprising

- > Homemade steak mince burger
- > An egg
- > Bacon slice
- > Monterey Jack cheese
- > Lettuce
- > Beef tomato
- > Relish and sauces
- > Homemade egg-wash burger buns
- > Sauces and condiments (come as standard in all packages)

THE CHARGRILL STACK

Build your own personal barbecue stack.

This is a plated meal where each stack comes skewered in the centre of your plate. A classic stack comprises of two or three options although you can have as many or as few options as you like.

You can mix and match any option from any of the below.

NUMBER 1

- > Fillet steak, ribeye steak, chateau steak
- > Rump of lamb, loin of lamb,
- > Chargrilled chicken supreme
- > Marinated tenderloin of pork, wrapped in Parma ham, charred Iberico pork neck
- > Scallop, langoustine, large king prawns
- > Tuna steak, seabass, cod cheek

NUMBER 2

- > Short rib of beef, sirloin steak
- > Lamb chops, lamb cutlets
- > Buttermilk chicken breast, chicken kebabs (variety of flavours)
- > Pork belly, pork chops, fresh chorizo
- > Tiger prawns, salmon, mackerel

NUMBER 3

- > Flat iron steak, rump steak of beef, skirt of beef, smoked beef brisket
- > Chicken thighs, chicken wings, chicken breast
- > Baby back pork ribs, rare breed barbecue sausages (variety of flavours), fresh chorizo
- > Lamb shoulder, lamb kebab (variety of flavours)
- > Tiger prawns kebabs, mackerel, salmon steak, prawn skewers

VEGETABLE STACKS

- > Marinated halloumi
- > Corn on cobs
- > Vegetable kebabs
- > Falafel
- > Stuffed mushrooms
- > Risotto balls
- > Our own barbecue vegetable sausages



ADDITIONAL OPTIONS

SPECIALITY BARBECUE SIDES

- > Half baked potatoes filled with cheese, pancetta and fried barbecue beans
- > Mac and cheese Cajun style or traditional wedges
- > Thick cut chips
- > Beetroot, roast pepper and marinated feta
- > Lemon and lime tabbouleh salad
- > Smoky baked Yorkshire blue cheese and red onion stuffed mushrooms
- > Our rich and tangy coleslaw with chicory and ginger
- > Big G's heirloom tomato and mozzarella salad on wooden board
- > Char marked corn on the cobs with butter
- > Spinach and pancetta salad with blue dressing cheese
- > Yorkshire chunky salsa with diced red onion, jalapenos, vine tomatoes and fresh coriander
- > Mustard coleslaw
- > Carolina style coleslaw
- > Classic slaw
- > Grilled blue cheese, potato and bacon salad with a lemon and herb dressing
- > Devilled eggs with roasted red peppers

SAUCES & CONDIMENTS

- > Sweet mixed chutney
- > Six-month matured spicy apple chutney
- > Our classic sweet barbecue sauce
- > Southern style barbecue sauce
- > Scotch bonnet and Naga chilli sauce
- > Horseradish cream
- > Mustard
- > Chilli infused yogurt with coriander and lime
- > Tomato relish
- > Lime, coriander and chilli mayo
- > Fresh tomato sauce

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.