

**Buffet
menu**

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DFFBBQ

DIGGING FOR FIRE BBQ KITCHEN
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**DIGGING FOR FIRE BBQ KITCHEN
BUFFET MENU**

MEATS

Slow Cooked Smokey Lamb shoulder, Tahini Dressing
12 HR Pulled Pork, Pineapple & Chilli Relish, Lime Mayo
Nth African BBQ Chicken, Tagine spices, Damo's Harissa
BBQ Grilled Beef, Chimichurri

NOT MEAT

Fire Roasted Capsicum, Caramelized Onion, Feta
Sri Lankan BBQ Tofu, Green Bean, Coconut, Green Chilli Curry
(vegan)

SALADS

Israeli cous cous, pepitas, sunflower seeds and spinach

Vegan and gluten free brown rice, quinoa, sesame
seed, pepita

Green salad with tomato, cucumber and spanish onion
Assorted bread rolls, flat bread and pitas

SAUCES ON THE TABLE

Tahini, DFFBBQ sauce, pickles, mustards, relishes, harissa, hot
sauces, horseradish, aioli, salad dressings and other
condiments.

We like condiments.

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Pricing: \$33pp + GST

Gluten Free and Vegan is available. DFFBBQ can cater for all tastes and needs. Just let us know beforehand and we will accommodate.

DFFBBQ will supply all packaging, crockery, cutlery and serviettes as well as the staff to serve it. We only use biodegradable materials; the plates, bowls, knives and forks are all made of corn starch and can be used on the garden afterwards! Our suppliers are local and ethically responsible businesses, we aim to use free range and organic produce wherever possible.

DFFBBQ are able to accommodate every palate and dietary requirement. Many years of experience cooking for groups small and large has shown us that no two functions are alike and that being able to take care of people's needs regarding food is really important. Please advise us about any guests who need to be taken care of and we will arrange it. We can also adapt the menu to suit children of all ages. Just ask!

