

GAS

Gas Eatery - Lunch & Dinner Set Packages

Set packages for every occasion, from Buffet to BBQ, Spit Roast and more.

BBQ package - The Get Together BBQ

- Portuguese chicken skewer (gf, df) (1pp)
 - Thick lamb and rosemary sausages (1pp)
 - Black Angus beef burger patty 100g (1pp)
 - BBQ Caramelised onion
 - European Chat potato salad with fresh herbs, seeded mustard, French cornichons, marinated capsicum, spring onion, lemon & olive oil (v, gf, df)
 - Salad of vine ripened tomatoes, cucumber, capsicum, Kalamata olive, feta, lemon dressing
 - Homemade bread rolls & sliced bread with butter foils
 - Condiments: Ketchup, BBQ sauce & seeded mustard
- Disposable plates, napkins and platters provided

Note: Our friendly staff, buffet styling and BBQ hire excluded in this rate - add on if required or delivery only option available

\$23.90 per guest (minimum 20 guests)

BBQ package - The Let's Celebrate Barbeque

- Portuguese chicken thigh skewers (gf, df) (1pp)
- Slow-cooked lamb ribs Argentinean Chimichurri (gf, df) (1pp)
 - Grass fed mini scotch fillet steaks in our pepper steak seasoning (gf, df) (100g) (1pp)
 - Tuscan seasoned salmon fillets in lemon (gf, nf) (100g)
 - Charred Mexican corn with chipotle chilli. (v, gf, df) (1/4pp)
 - Black bean, pumpkin & red lentil patty for the vegetarians (v, gf) (6 total)
 - European chat potato salad with fresh herbs, seeded mustard, French cornichons, marinated capsicum, spring onion, lemon & olive oil (v, gf, df)
 - Salad of vine ripened tomatoes, cucumber, capsicum, Kalamata olive, feta, lemon dressing (v, gf)
 - Gourmet coleslaw w red & white cabbage, mint, lemon zest, parsley, sumac, roasted walnuts & a light creamy dressing (v, gf, df) ***Contains Nuts
 - Moroccan chickpea salad with baby spinach, pickled carrot, coriander, sesame seeds, sunflower seeds, orange juice, currants, cumin, tahini & olive oil (v, gf, df)
 - Homemade bread rolls & butter foils
 - Condiments: Ketchup, house-made BBQ sauce, seeded mustard
 - Disposable plates, napkins and platters provided

\$48.90 per guest (minimum 20 guests)

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Spit Roast

Menu includes:

3 spit roasts meats:

Grass-fed yearling beef porterhouse (gf, df)

Rosemary studded boneless leg of lamb (gf, df)

Crispy skin rolled loin of pork (gf, df)

Sauces:

Beef gravy (gf, df)

Mint sauce (gf, df)

Apple & cognac sauce (gf, df)

Seeded mustard (gf, df)

Salads:

European Potato salad

Chat potato with fresh herbs, seeded mustard, French cornichons, marinated capsicum, spring onion, lemon & olive oil (v, gf, df)

Salad of vine ripened tomatoes, cucumber, capsicum, Kalamata olive, feta, lemon dressing (v, gf)

Gourmet coleslaw w red & white cabbage, mint, lemon zest, parsley, sumac, roasted walnuts & a light creamy dressing (v, gf, df ***Contains Nuts)

Moroccan chickpea salad with baby spinach, pickled carrot, coriander, sesame seeds, sunflower seeds, orange juice, currants, cumin, tahini & olive oil (v, gf, df, vegan) **contains sesame

House made bread rolls

Foiled butter portions

NOTE - Staff Additional

\$34.90 per guests (minimum 30 guests)

Buffet Package - More protein please

Protein

Generous serves of each dish

- Beautifully marinated eye fillet in our pepper seasoning (100g) (gf, df, nf)
- 12 hour slow roasted lamb shoulder, olive oil, mint & pinenuts (gf, df, nf) (100g)
- Free-range grilled baby Poussins with preserved lemon & sumac (gf, df, nf) (¼ pp)
- Grilled Tuscan marinated Atlantic salmon steaks (gf, df, nf) (100g)

Salad

- European chat potato salad with fresh herbs, seeded mustard, French cornichons, marinated capsicum, spring onion, lemon & olive oil (v, gf, df)
- Gourmet coleslaw w red & white cabbage, mint, lemon zest, parsley, sumac, roasted walnuts & a light creamy dressing (v, gf, df ***Contains Nuts)

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- Moroccan chickpea salad with baby spinach, pickled carrot, coriander, sesame seeds, sunflower seeds, orange juice, currants, cumin, tahini & olive oil (v(v, gf, df, vegan) **contains sesame
- House made bread rolls and butter portions (V)
- Condiments: French jus, seeded mustard, tzatziki
- A showcase of mouth watering cheese, fruit & mini desserts to end
- Cheese and fruit platter- generous serve of seasonal fruit & grapes, Gippsland cheddar, blue cheese, & brie, fig jam with lavosh bites, water crackers
- A selection of our mini desserts (1.5pp)

Bamboo tableware is included in all packages, together with complimentary buffet styling and table props for staffed events only.

NOTE - staff hire is additional

\$59.90 per guest (minimum 20 guests)

Hot Food Station - Burger Bar

- Angus beef burger patties (150g pp)
 - BBQ grilled skinless chicken breast basted in our BBQ Cola sauce
 - Black bean & red lentil patty for the vegetarians (v, gf) (6 total)
 - Selection of burger buns (1 large bun pp.)
 - Bowls of sliced tomato, shredded lettuce, beetroot, coleslaw, mixed leaf, sliced red onion, crisp bacon, grated tasty cheese and French pickled baby gherkins
 - Deli style sea salt potato crisps
 - Condiments: Ketchup, BBQ sauce, seeded mustard, Sriracha sauce & our whole egg mayonnaise
- Note: Our friendly staff, buffet styling and BBQ hire excluded in this rate - add on if required or delivery only option available
- Disposable tongs (4) & serving spoons (2) can be provided at an extra cost \$11

Hot delivery can be for up 80 people. 80 people & above staff are required

NOTE - staff additional

\$29.90 per guests (minimum 40 guests)

Hot Food Station - Souvlaki Bar



Lamb kebab
Chicken kebab
Shredded lettuce

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Sliced tomato

Thin sliced Spanish onions

Garlic sauce

Lebanese flat bread wraps

-All served in Eco friendly box that are easily disposable.

-Disposable plates and napkins provided, & greaseproof paper to wrap your souvlaki in.

- Hot delivery can be for up 80 people.

For parties of 80 people & above catering staff are required to cook and prepare for you fresh onsite

-Disposable tongs (4) & serving spoons (2) can be provided at an extra cost \$13

NOTE - staff additional

\$24.90 per guests (minimum 40 guests)

Hot Food Station - Mexican Burrito bar (mini) - Cooked on a BBQ grill



- Mexican marinated grilled chicken thigh strips
- Pulled beef brisket
- Fire roasted chipotle onion capsicum
- Shredded lettuce
- Guacamole
- Grated tasty cheese
- Black bean and corn salsa w diced tomato, spring onion & coriander
- Tortilla wraps (mini) (2pp)
- Hard Taco Shells (0.5 pp)
- Sour Cream
- Spiced Salsa Sauce
- Pico de gallo - diced tomato, red onion, coriander salsa
- Cholula hot sauce
- Bowl of corn chips

Includes a nicely styled buffet - set for The GAS wow, including table, table cloth, props and platters-Disposable plates and napkins provided, & greaseproof paper to wrap your burrito in.

-Disposable tongs (4) & serving spoons (2) can be provided at an extra cost \$11

Hot delivery can be for up 80 people. 80 people & above staff are required

NOTE - staff additional

\$29.90 per guests(minimum 40 guests)

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Hot Food Station - Soup Bar (min 100 guests)



Warm up your staff for lunch with a beautifully styled Soup Station.
Soups to choose from:

- Hearty Chicken, Barley and Vegetable Soup (GF DF)
- Minestrone & Quinoa Soup (GF, V)
- Sweet Potato & Pumpkin Soup (GF, V)
- Hearty Lentil & Seasonal Vegetable Soup (GF, V)

Package includes:

- Selection of 2 x Soups - Additional Soups available at extra charge
- Freshly baked dinner rolls with butter rounds
- Served from soup urn, includes disposable cup and spoon
- Beautifully styled buffet table with soup urns
- disposable cups and napkins

NOTE - staff additional

\$8.90 per guests (minimum 100 guests)

Hot Food Station- Portuguese Flame Grilled Chicken

Perfect for these spring/summer months that are now upon us.

- Portuguese marinated flame grilled whole chicken (1/4 per person)
- European potato salad
- Salad of tomato, cucumber, red capsicum, feta and cos
- Gourmet Coleslaw w red and white cabbage
- damper roll (1) & foiled butter (1)

Delivery only.

\$22.90 per guest (minimum 40 guests)