



Low n Slow BBQ Buffet menu 2021

*Served on quality disposable plates and cutlery.
(minimum spend \$2500 for food)*

**Basic Buffet Package: 1 x standard buffet meat, 1 x wing, 2 x side dish, 1 x salad, \$32.50/person
1 x dessert, bread**

**Standard Buffet package: 2 x standard buffet meat, 1 x side dish, 1 x wet dish, \$42.00/person
1 garden salad, 1 x dessert, bread**

**Deluxe Buffet package: 1 x standard buffet meat, 1 x premium buffet meat, \$49.00/person
1 x wet dish, 1 x side dish, 2 x salads, 1 x lite canape, bread
For Steel cutlery add \$ 1.50/person**

Lite Canapes – can be purchased with one of the above packages.

Choose 2 options from slider/wing/hotlinks/bao bun/ 4-inch hotdog \$16.50/person

Choose 3 options from slider/wing/hotlinks/bao bun/ 4-inch hotdog \$21.00/person

**Choose 3 options from Slider/wing/hotlinks/bao bun/ 4-inch hotdog
+ 1 option from wet dishes \$27.50/person**

Sliders/ Bao Bun / 4-inch hotdog – 1 per serve

Pulled pork collar butt slider with five spice and cinnamon rub smoked over fruit wood for 8hr and shredded with bear claws served with Arkarra Asian sweet chilli sauce.

Hot-smoked Huon Tasmanian salmon fillet slider lightly dusted with pink pepper corns, rocket, orange, and tarragon citrus mayonnaise.

Arkarra Export quality BBQ beef brisket slider with House sweet and sticky BBQ sauce, cheddar, and bacon jam

BBQ Chicken thigh on brioche slider, grilled and blistered, tender, juicy succulent chicken marinated for 24hrs with Arkarra secret BBQ sauce served with honey seeded mustard mayonnaise.

Made on premise Smoked mini pie loaded with BBQ meaty goodness and a rich gravy sauce served with mash topper.

Hot Smoked Portobello mushroom Mini burger with fresh pesto, sea salt, balsamic, spinach option of melted brie

Vegetarian

Classic Mac and cheese croquette rolled balls of triple cheese goodness food fried to serve.

Asparagus on the grill with hollandaise and chive dipping sauce.

Cajun spiced sweet potato fingers with sour cream and chive

Coated Buffalo Wings x 3 per serve

Arkarra Sweet chilli

Wickedly spicy Louisiana style Arkarra Hot sauce

Classic smoky BBQ

Texas Hot Link (medium gourmet smoked sausage) **1 x per serve - our secret recipe.**

Classic- butcher style thick sausages with our recipe smoked on open fire – for all ages.

Jalapeno cheese- lightly spiced filled with cheese and wood smoked.

Mafia style – From the Italian homeland passed on form generations a light pepper and fennel pork sausage wood smoked.

Buffet Standard

Meat

Low'n'Slow BBQ'ed Prime beef brisket rubbed with our sweet paprika rub, cooked for 10hrs over ironbark with tempered smoke, served soft and tender, meaty goodness that melts in your mouth.

BBQ chicken thigh our way, marinated with Arkarra house BBQ sauce for 24 hrs, Then Pit roasted to create a golden brown and charred crispy succulent and moist sensation.

Low'n'Slow BBQ'ed Pulled pork collar butt handpicked and smoked all day with a light cinnamon and five spice rub, served with Arkarra sweet chilli sauce

Smoked Texas hot links made with our recipe, local butcher-made and home-smoked, served with golden wings and dipping sauce, platters to please all guests.

Made on premise Smoked pies loaded with BBQ meaty goodness and a rich gravy sauce served with mash topper.

Chuck & Brisket Smash burger patties served with melted cheese, crispy double smoked bacon, BBQ sauce, mustard mayo on brioche roll.

Premium

Beef short ribs whole- a feast for kings served on the bone tender and succulent beyond your dreams, smoked all day this BBQ treasure comes dripping with our sweet and sticky BBQ sauce.

Pork rib cutlet – Smoked Rack of pork, sliced into individual cutlets. Our precision cooking methods allows a meat eater to enjoy their fare on the bone.

Baked Huon Tasmanian salmon fillet baked in smoker in foil with shallots, oranges, tarragon served with saffron mayonnaise.

Rosemary and herb whole lamb shoulder barbecued Low'n'Slow over ironbark wood until pull-apart tender.

Sides

Potato salad with red onion, pickle, caper, and parsley

American green and purple crispy, crunchy Slaw with light mayo and herb dressing

Cheesy corn bake with white sauce melted butter and chives

Corn on the cob with chilli butter and sea salt

Classic Mac and cheese croquette rolled balls of triple cheese goodness food fried to serve.

Kansas City Pit beans cooked on the open fire with roast capsicum and onion.

Nachos corn chips with vegetarian three bean and tomato salsa and red onion mix

Green garden salad with all the bits and pieces from the garden and our red wine and balsamic dressing.

Vegetarian and Vegan Sides

Loaded potatoes with sour cream, cheese, chive, roast pumpkin, pit beans.

Kansas City Pit beans cooked on the open fire with roast capsicum and onion.

Wet

John Wayne slow pit roasted pulled beef and bean chili con carne.

Smoked pork riblets with shredded meat gravy in an American-style gumbo

Delicious rich and creamy Seafood chowder in bread bowl

Smoked BBQ chicken with white bean and smoked sausage cassoulet

Bread

Fresh bakers Baguette with soft butter

Corn bread baked in our pit master's oven.

Soft 10inch Tortilla

Damper roll dusted with flour and served with butter portion.

Light golden Brioche buns delicate and fluffy

Sauce

Blistering Sweet chill

Blistering BBQ

Louisiana style Arkarra Hot sauce

Sweet and sticky BBQ (Rainbow)