



THE FLAMIN' OUTBACK
BARBECUE & EVENT CATERING

THE SAMPLE MENU

-CORPORATE & PRIVATE EVENTS-

With The Flamin' Outback - Barbecue & Event Catering you can always be assured that whether it is a large Corporate Event or an intimate Private Party we will create a bespoke menu that meets your culinary needs. Below are only some of the mouth watering food we offer, so please 'CONTACT US TODAY' to discuss how we can create an individually designed menu specifically for your function!

SOMETHING A BIT SPECIAL

SUCCULENT 8oz/10oz SIRLOIN STEAK

Served with Mushrooms and Onions

FILLET OF SALMON

Served in a Lemon and Herb Sauce

PREMIUM PORK SAUSAGES

Either Original or Flavoured:

For Example: Black Pepper; Chilli; Leek; Spicy Tomato
- Contact Us for Full Range

MARINATED CHICKEN KEBAB

Served in a Sauce of your choice

For Example: BBQ Glaze; Chinese Glaze; Honey & Chilli;
New Chilli Willi (Very Hot) - Contact Us for Full Range

TRY OUR PIZZAS...

Homemade Thin-Crust Pizzas, cooked individually over charcoal flames for a rustic Italian taste. With lots of toppings to choose from, what's not to enjoy!

ALL ABOUT THE CLASSICS

Beef Sausages

Spicy Pork Sausages

Jumbo Pork Sausages

6oz Steak Burgers

Lamb Burgers

Apple & Pork Burgers

Chicken Fillets (Plain, Spicy or BBQ)

Pulled Pork (in a Smokey BBQ Sauce)

Barbecue Spare Ribs (Rack Style)

8oz Pork Loin Steaks (Marinated or Plain)

Roasted Pepper, Onion & Mushroom Skewers

Buttered Corn on the Cob

Cous Cous

(Spiced with Roast Veg & Pomegranate)

Crunchy Coleslaw

Baby Boiled Potatoes

(Red Onion, Sweetcorn & Bacon)

Roasted Peppers

DON'T FORGET THE EXTRAS...

Coronation Pasta

Tomato and Basil Pasta

Sweet Chilli Pasta

Rice Salad (with Peppers & Red Onion)

Potato Salad (with Bacon, Sweetcorn & Red Onion)

Greek Style Salad

(Fresh Beetroot, Feta & Sun-dried Tomatoes)

Broccoli, Feta & Cherry Tomato Salad

Herbed Breads

For your Corporate Function or Private Party, The Flamin' Outback can cater for all dietary needs, including Gluten-Free and Vegan options.

So please do not hesitate to ask us how we can adapt a menu to best suit your guests nutritional requirements.

(Please note that catering for all events is subject to a minimum number of guests restriction)

-CALL US TODAY-

07999016197