



Bonfire Station Celebration Menu

**UNCOMPLICATED,
HEARTY & DELICIOUS**

Our feasting options are great for sharing and taste as good as they look!
Perfect for an informal celebration.



WHOLE HOG

Spit Menu

Smoke swirling and coals crackling, this is epic enough to impress any guest! We stuff our pigs with onions, apples, herbs and seasonings and slow-roast until the flesh is tender and the crackling golden.

STARTER

Cajon BBQ wings, hot flat breads and dips trio.

MAIN

Crispy-skinned and impossibly tender the extraordinary results of a whole hog slowly turning on the spit for hours.

Served with roasted potatoes, veggies & fresh bread, homemade salads & coleslaw, condiments and sauces.

\$65 / pp

Served buffet style & carved fresh.



GRAZING TABLES & Gourmet Pizza



Our generous grazing table offers a selection of cheeses, cold meats, antipasto, dips, breads, crackers & green salad.

This starter is served buffet style.

We make our dough from scratch, source quality local ingredients, and prepare your pizzas on-the-spot before cooking them in our wood fired pizza oven.

Toppings available by seasonal menu – you can check out the current menu on our website.



\$55 / pp

Pizza served roaming style



Low & Slow TEXAS STYLE BBQ

At Bonfire Station we're passionate about traditional American BBQ. So prepare your taste buds for our carefully curated menu from our authentic pitmaster.

MEATS

Black Angus beef brisket; smoked for 14 hours over cherry wood.

Free range pork shoulder smoked for 12 hours, pulled and mixed with Carolina style sauce.

Jalapeno and cheddar sausages.

Jamaican jerk chicken thighs spiced with pimento and thyme green chilli.

SIDES

Grilled corn

Pumpkin, spinach and feta salad

Fresh bread rolls

CONDIMENTS

Texas style BBQ & Chimichurri sauces

\$55 / pp
(Minimum 30px)

Served buffet style.





Big BREAKFAST

RECOVER AND RECHARGE

Enjoy all the breakfast favourites Bacon, sausages, scrambled eggs, hash browns, mushrooms, cherry tomatoes, vegetarian fritters, bread rolls, butter and jam.

Served buffet style with breakfast juice, tea and coffee.

SOMETHING EXTRA?

On request, we'd be happy to add some delicious extras:

Greek yogurt, fresh fruits and muesli +\$2/pp
a mix of fresh flaky croissants and pastries + \$5/pp

\$21 / pp

Served buffet style & carved fresh.



FRIDAY NIGHT

Fish and Chips

Enjoy a lazy evening meal before your celebrations kick off
with our simple fish and chips.

Beer battered fish-of-the day served with our house fries.

Add a squeeze of lemon, ketchup and tartare sauce for the
perfect Friday feast!

\$18 / pp

Served buffet style.
(Only available on weeknights)



Desserts & SNACKS

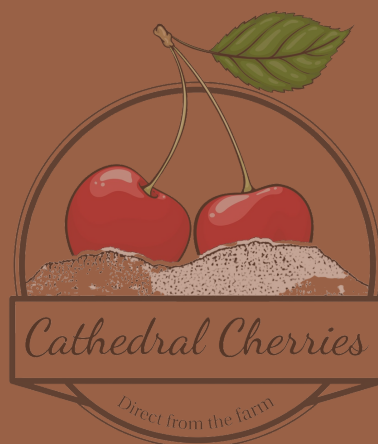
TREAT YOURSELF!

Enjoy homemade cherry pie made with cherries direct from our farm. Served with fresh cream.

\$12 / pp

Homemade cherry ice-cream made with our very own Cathedral Cherries, served in waffle cones.

\$7 / pp



LATE NIGHT CHIPS

Chase away those late night munchies and enjoy some fresh hot chips in the evening. Our chips are seasoned and served with fresh aioli and tomato sauce.

\$8 / pp



FAQ's & Important Information

What's the cost for kids?

Kids under the age of 12 are charged at half price and we don't charge you for kids under 2 years old.

When is the food served?

This is completely up to you and can be planned around your celebration. Usually, we will serve dinner before 8:00pm and breakfast before 10:00am check out.

When do you need final details?

It's most helpful for us to know all details and numbers 7 days before the date. This includes all information about dietary requirements and allergies.

Dietary Requirements

We've got substitution options available for vegans and vegetarians, and welcome discussion about other requirements, allergies or intolerances.