



Bonfire Station

Celebration Menu

**UNCOMPLICATED,
HEARTY & DELICIOUS**

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



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 14 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.



Grazing platters
&

GOURMET PIZZA



Delight in abundance with our grazing table - featuring a generous array of cheeses, cold meats, antipasto, dips, breads, and crackers.

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





Grazing platters &

TEXAS STYLE BBQ

Embark on a flavor journey at Bonfire Station,
where we're dedicated to traditional American BBQ.
Experience our authentic pitmaster's carefully curated menu.

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 flat bread

CONDIMENTS

Texas style BBQ &
Chimichurri sauces

\$65 / pp
(Minimum 25px)

Served buffet style.





Grazing platters
&
WHOLE HOG

Smoke swirling and coals crackling, this is epic enough to impress any guest.

MAIN

Our whole hog is stuffed with onions, apples, herbs, and seasonings, then slow-roasted until the crackling is golden and the meat is impossibly tender.

All while you celebrate with loved ones.

Carved then served with roasted potatoes, vegetables, homemade salads and coleslaw.
Complete with fresh flat bread, condiments, and sauces.

\$65 per head

(Subject to availability, minimum 40 people)



Big

BREAKFAST

RECOVER AND RECHARGE

Savor breakfast bliss with our delightful spread: crispy bacon, sausages, scrambled eggs, golden hash browns, mushrooms, cherry tomatoes, vegetarian fritters, and bread with butter and jam.

Served with breakfast juice, tea and coffee.

The perfect start to your day!

SOMETHING EXTRA?

Elevate your breakfast with our extras, available upon request:

Greek yogurt, fresh fruits and muesli +\$6/pp

An assortment of fresh flaky croissants and pastries +\$8/pp

\$24 / pp

Served buffet style.



FRIDAY NIGHT

Fish and Chips

Relish a laid-back dinner before your festivities with our classic fish and chips.

Indulge in beer-battered fish-of-the-day served with our house fries.

Add a squeeze of lemon, ketchup and tartare sauce a perfect start to your weekend feast!

\$18 / pp

Served buffet style.
(Only available on weeknights)



Desserts & SNACKS

TREAT YOURSELF!

Homemade cherry ice-cream, served in waffle cone or cup.
(seasonal availability)

\$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