Bonfire Station

Celebration Menu

Uncomplicated, hearty & delicious.
Our feasting options are great for sharing and tastes as good as it looks!

Our catering packages are perfect for a relaxed and informal celebration!

Prices are indicated, and kids under 10 are half price.

GOURMET PIZZA + GRAZING TABLES

We make our dough from scratch, source quality local ingredients, and prepare your pizzas on-the-spot before cooking them in our stone wood fired pizza oven. This is a popular option and is sure to leave every guest full and ready to party!

Margharita
Napoli sauce, mozzarella, parmesan and fresh basil

Garlic Lover
Garlic and three cheese base with thyme, basil and olive oil

The Goulburn
Cream base, mozzarella, capsicum, smoked salmon and coriander

Parma
Napoli sauce, fresh tomato, prosciutto and zucchini

Veggie Special
Napoli sauce, capsicum, zucchini and blue cheese

Hottie
Napoli sauce, pepperoni, zucchini, olive, chilli and spicy olive oil

About the Grazing Tables
Our grazing table offers a selection of cheeses, cold meats, antipasto, dips, breads, crackers & green salad. Perfect for snacking on while the pizzas are hand made.

$55 / pp

Served roaming style.

*Chat with us for any dietary requirements.

SMOKED MEATS

BBQ menu

MAINS

Venison and pork bratwurst, smoked over cherry wood and cherry chunks and seasoned with french 4-spice

Jamaican jerk chicken thighs spiced with pimento and thyme green chilli

Served with a soft bread roll, fresh appleslaw, home made Cathedral Cherries BBQ sauce and a handful of house chips

$55 / pp

Served buffet style.

*Chat with us for any dietary requirements.

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

Cajan 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 and fresh bread, homemade salads & coleslaw, condiments and sauces.

$65 / pp

Served buffet style and carved fresh.

*Chat with us for any dietary requirements.

BIG BREAKFAST

Menu

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 delicious fresh flaky croissants and pastries + $5/ pp

$21 / pp

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Desserts & Snacks

TREAT YOURSELF!

Enjoy homemade cherry pie made with fresh Cathedral Cherries and flaky pastry grown right here at Bonfire Station. Served with fresh cream.

$12 / pp

For a great summery option, enjoy homemade cherry ice-cream made with Cathedral Cherries. Served in Waffle cones.

$7 / pp

Cathedral Cherries

Direct from the farm

LATE NIGHT CHIPS

A popular option : 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

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