GRILLER'S MARK
FIRE. GRILL. MEAT.

Ballarat

All prices in AUD · Dietary swaps available on request

Signature Platters

Brioche Sliders (25pcs) — $130

- **Beef patty** w/ cheese, pickles, tomato sauce, mustard & mayo
- **Buttermilk fried chicken** w/ lettuce, onion, jalapeños & chilli mayo
- **BBQ pulled pork** w/ creamy coleslaw, pickled cabbage & chipotle mayo
- **Smashed falafel** w/ lettuce, tomato, onion & tomato relish

Toasted Sandwiches (25pcs) — $95

- **Double smoked ham & cheese**
- **Ham, cheese & vine tomato**
- **Curried egg** w/ lettuce & mayo
- **Chicken** w/ lettuce & mayo
- **Hungarian salami** w/ cheese & mayo

Grilled Paninis (25pcs) — $110

- **Pesto grilled chicken** w/ rocket, roasted peppers, swiss cheese & pesto mayo
- **Buttermilk chicken schnitzel** w/ lettuce, tomato & aioli
- **BLAT** — hickory smoked bacon w/ lettuce, avocado, tomato & aioli
- **Mushroom & roast pepper melt** w/ rocket, cheese & Japanese mayo

Taco Station (25pcs, 3 styles) — $125

- **Buttermilk fried chicken** w/ creamy coleslaw, salsa, shallots & chilli mayo
- **BBQ pulled pork** w/ creamy coleslaw, pickled cabbage & chipotle mayo
- **Battered fish** w/ creamy coleslaw, garlic aioli & lemon wedge

Add Wagyu Beef to your Taco Station — +$15 per platter.

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Classic Platters

Vegetarian & Baked

Garlic Bread	25pcs	**$60**
Arancini Balls	25pcs	**$65**
Mozzarella Sticks	25pcs	**$65**
Halloumi Bites	60–70pcs	**$60**
Corn Ribs	25pcs	**$65**
Spring Rolls	80–90pcs	**$65**
Loaded Nachos	750g	**$60**

Savoury & Meatballs

Party Pies	25pcs	**$60**
Sausage Rolls	25pcs	**$60**
Meat Balls	25pcs	**$75**

Off the Grill

Chargrilled Chicken Skewers	25pcs	**$70**
Lamb Skewers	25pcs	**$80**
Smokehouse Wings	30pcs	**$70**

Seafood

Salt & Pepper Calamari	1kg	**$65**
Fish & Chips	25pcs	**$100**
Crumbed Prawns	1kg	**$110**

Smoked & Slow-Cooked

Smoked Beef & Pork Ribs	2kg mixed, approx. 17–20 bones	**$140**

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Salads feeds 8–10 pax

Greek Salad **$40**

Cos lettuce, cherry tomatoes, cucumber, olives, shredded fetta cheese w/ vinaigrette dressing.

Rocket, Beetroot & Walnut **$42**

Wild rocket, beetroot, toasted walnuts, shredded parmesan, mixed seeds w/ vinaigrette dressing & balsamic glaze.

Caesar Salad **$48**

Cos lettuce, crispy bacon, shaved parmesan & croutons w/ traditional Caesar dressing.

Dessert Platter

Brownie Platter 25pcs **$160**

Rich fudge brownies w/ strawberries, blueberries & a chocolate sauce drizzle.

Waffle Platter 25pcs **$110**

Waffles w/ strawberries & sauce.

Profiterole Platter 25pcs **$80**

Cream-filled profiteroles w/ strawberries & sauce.

Loaded Cookie Platter 20pcs **$150**

5 flavours — ask us what's baking today.

Cheesecake Platter 20pcs **$120**

Flavour ask us, served w/ strawberries & sauce.

Viral Dubai Cake Platter serves 15 pax **$200**

A cookie-base cake topped with hazelnut & pistachio sauce, knafeh pastry & strawberries — something worth trying.

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In-House Functions hosting your event with us

Off-Site Catering — **Up to 200 guests**

Delivered platters, grazing tables & desserts for your event, anywhere.

Semi-Private Function Room — **Up to 40 guests**

Reserved use of our private room, standing — the restaurant stays open around you.

Full Venue Buyout — **Up to 100 guests**

Exclusive use of the entire restaurant. Minimum guest numbers apply, enquire for availability.

Grazing Tables fully customised to your event

1.5m Grazing Table	serves 20–25 guests	**From $600**
2m Grazing Table	serves 30–35 guests	**From $800**
2.5–3m Grazing Table	serves 40–50 guests	**From $1,000**

Each table includes a curated mix of Signature Platters, Classic Platters, artisan cheeses, cured meats, fresh fruit, breads& dips — fully customised to your event and budget.

Setup & styling fee: $100–$150 per table, covers on-site build, boards & styling.

Beverages ask your server for today's tap

Tap Beer	schooner	**$12.90**
Tap Beer	pint	**$15**
Bottled Beer	per bottle	**$12**
House Wine	per bottle, red or white	**$45**

Coffee available on request.