



AUSSIE ALFRESCO

SUMMER ON A PLATE

YOUR GUIDE TO SUMMER ENTERTAINING

Welcome to your go-to guide for effortless summer entertaining. Outdoor gatherings are an Aussie staple: long lunches, park picnics, sandy snacks between swims, and warm nights that roll from dinner into dessert. This eBook celebrates those sun-filled moments with fresh, flavour-packed recipes that make outdoor dining easy, delicious, and perfect to share.

From barbecue favourites to picnic bites, beachside snacks and relaxed backyard dinners, every dish heroes the standout of Australian summer cooking: the egg.

So, grab a chair, roll out a picnic rug or dust off the esky – here's to a delicious Aussie summer.

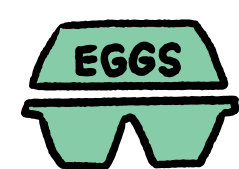


BBQ LUNCH

Nothing says Aussie summer quite like the smell of the BBQ wafting through the backyard. Whether you're throwing a casual lunch for mates or a family-friendly feast, the key to a successful BBQ is keeping it simple, fresh, and fun. Eggs are a secret weapon here – adding richness, binding flavours, and making dishes extra satisfying.

EGG IN A HOLE BEEF BURGERS

A nostalgic twist on a backyard classic, these burgers combine juicy beef patties with a golden, jammy egg cooked right in the centre. They look impressive but come together easily.



INGREDIENTS

Patties:

300g beef mince, ½ cup grated zucchini,
2 tsp Italian herbs, salt & pepper

To Cook:

2 tbsp vegetable oil, 1 sliced brown onion,
4 eggs

To Serve:

4 buns, 4 cheddar slices, 4 lettuce leaves,
tomato sauce & mustard.



METHOD

Place the beef, zucchini and herbs in a bowl, season and mix to combine. Shape into three 1.5cm-thick, 10cm patties. Cut a 5cm centre from each and use the cut-outs to form a fourth 10cm ring-shaped patty.

Heat an oiled barbecue plate over medium-high. Cook onions until golden; transfer to a bowl.

Add patties to the plate and cook for 3-4 minutes until browned underneath. Flip, reduce heat and crack an egg into each centre. Cover and cook until whites are set.

Toast buns until golden and serve with toppings and slaw.

[Take a closer look at this recipe online](#)

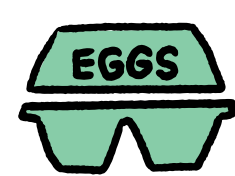
SERVING IDEA

Set up a DIY burger station with slaw, cheese slices, grilled onions and tangy sauces so everyone can build their dream burger.



CLASSIC POTATO SALAD

No Aussie BBQ is complete without a creamy potato salad. Ours is elevated with perfectly cooked eggs, fresh herbs and a light, tangy dressing. It's the ideal make-ahead dish - even better after a night in the fridge.



INGREDIENTS

Dressing:

½ cup mayonnaise, 1 tbsp lemon juice, 2 tsp red wine vinegar, 1 tbsp Dijon mustard, 2 tsp caster sugar

Potato Salad:

700g baby potatoes, 5 eggs, 1 tbsp olive oil, 200g bacon (chopped), 1 small red onion (finely chopped), 1 bunch chives (chopped), ¼ cup dill (roughly chopped), cracked pepper & sea salt flakes

[Take a closer look at this recipe online](#)



METHOD

Whisk all dressing ingredients, cover and refrigerate.

Cook the potatoes until tender (microwave or steam/boil), cool, drain and halve.

Soft-boil the eggs for 5 minutes, cool in ice water, peel and slice.

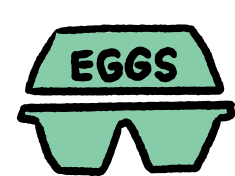
Fry the chopped bacon in oil until golden, then drain.

In a large bowl, combine potatoes, bacon, chopped onion, most of the chives and dill, plus half the egg slices.

Toss with most of the dressing. Add remaining egg slices on top, drizzle remaining dressing. Garnish with reserved chives and dill, season with cracked pepper, and serve.

ROSEWATER AND RASPBERRY MERINGUES

Light, airy meringues swirled with a hint of rosewater and a pop of raspberry colour. Crisp on the outside, soft and delicate inside, topped with fresh berries and cream for a pretty, flavourful treat.



INGREDIENTS

Meringues:

6 egg whites, ½ tsp cream of tartar, 2 tsp rosewater, 1½ cups (330 g) caster sugar, red food colouring

To Serve:

Whipped cream, fresh berries and raspberry coulis (125 g raspberries + 1 tbsp caster sugar)

[Take a closer look at this recipe online](#)



METHOD

Beat egg whites with cream of tartar and rosewater, gradually adding sugar, until thick and glossy. Shape into meringues and swirl with colouring using a wooden skewer.

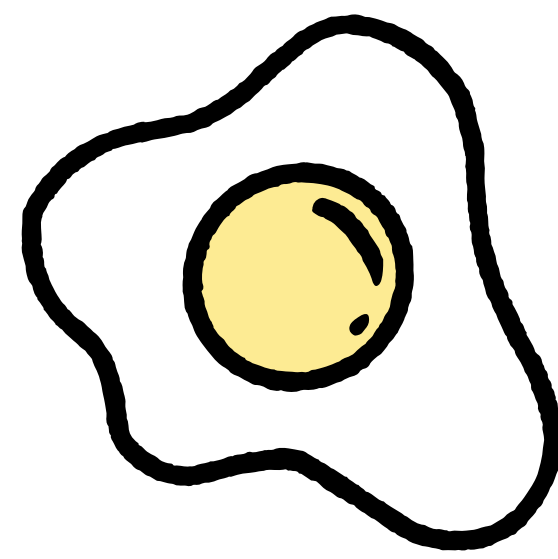
Bake at 100°C for 2 hours, then cool in the oven.

Blend raspberries with sugar for coulis. Serve with whipped cream, coulis and fresh berries.

TIP

Make a gift of homemade curd with any leftover yolks!

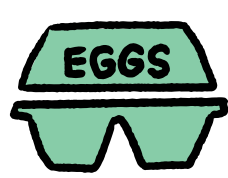
PICNIC IN THE PARK



Nothing says Aussie summer quite like the smell of the BBQ wafting through the backyard. Whether you're throwing a casual lunch for mates or a family-friendly feast, the key to a successful BBQ is keeping it simple, fresh, and fun. Eggs are a secret weapon here – adding richness, binding flavours, and making dishes extra satisfying.

PROTEIN-PACKED BUNDT TIN QUICHE

This quiche bakes beautifully in a bundt tin, creating an impressive ring shape that slices neatly and travels well. Packed with eggs, veggies and cheese, it's a complete meal in itself.



INGREDIENTS

Main Bake:

500g sweet potato (peeled and cubed), 1 leek (thinly sliced), 200g baby spinach, 250g stale baguette (cubed), 1 cup Parmesan (grated), 1 cup Tasty cheese (grated), 1 tbsp thyme leaves, ½ cup semi-dried tomato strips, 200g cottage cheese, 9 eggs, ¾ cup milk, 1 tbsp Dijon mustard

To Grease:

Melted butter

To Serve:

Extra Parmesan, thyme sprigs, tomato chutney



METHOD

Microwave sweet potato with 2 tbsp of water until tender; drain and set aside. Microwave leek, then spinach with 2 tbsp of water; drain and squeeze out excess liquid.

Grease a bundt tin with melted butter and coat with ¼ cup Parmesan.

Combine half the bread, Parmesan, tasty cheese, thyme, tomatoes, leek, spinach and half the sweet potato. Press half into the base of the tin.

Add remaining sweet potato, dollop half the cottage cheese, then top with the rest of the bread mixture.

Whisk eggs, remaining cottage cheese, milk and mustard; season and pour over filling. Chill for 2 hours.

Bake at 180°C for 35 minutes. Reduce to 160°C, cover with foil and bake for 25 minutes.

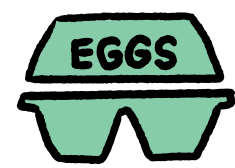
Rest for 30 minutes, then turn out. Serve with extra Parmesan, thyme and chutney.

[Take a closer look at this recipe online](#)



EGG SALAD CUPS

A fresh take on a classic egg salad – served in crisp lettuce cups for the ultimate bite-sized picnic food. Light, creamy, crunchy and nutritious.



INGREDIENTS

Dressing:

¼ cup mayonnaise, 2 tbsp lemon juice, ¼ cup Greek yoghurt, 2 tsp Dijon mustard, 1 tsp caster sugar, salt & pepper

Salad Filling:

4 eggs, 2 small celery stalks (diced), 2 spring onions (thinly sliced), 1 Lebanese cucumber (diced), 2 tbsp baby capers (chopped), 2 × 125g tuna in oil (drained), ½ cup parsley (chopped + extra to garnish)

To Serve:

Leaves from 2 small gem lettuces

[Take a closer look at this recipe online](#)



METHOD

Whisk all dressing ingredients; season and set aside.

Boil eggs for 5 minutes, cool, peel and roughly chop.

Combine celery, spring onions, cucumber and capers with half the dressing. Fold in tuna, eggs and parsley.

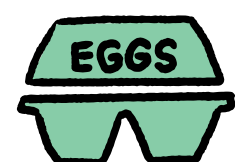
Spoon filling into salad leaves. Drizzle with remaining dressing to serve.

TIP

Pack the filling and lettuce separately and assemble on-site.

CUSTARD CAKE WITH RASPBERRIES

A soft, silky custard layer baked into a light sponge – pure magic. The burst of tart, juicy raspberries adds the perfect summer finish.



INGREDIENTS

Custard:

300ml pure cream, 300ml milk, 6 egg yolks, 2 tbsp cornflour, 1 tsp vanilla bean paste, ⅓ cup caster sugar

Crumble:

⅓ cup plain flour, ⅓ cup brown sugar, 60g unsalted butter, ⅓ cup rolled oats, ⅓ cup flaked almonds

Cake Base:

1 cup caster sugar, 125g unsalted butter, 3 eggs, 1 ¼ cups chilled custard, ½ cup milk, 1 ⅔ cups self-raising flour, 200g raspberries

TIP

Freeze any leftover egg whites in an ice cube tray and store in an airtight container in your freezer for up to 12 months.

[Take a closer look at this recipe online](#)



METHOD

Custard:

Heat cream and milk until nearly simmering. Whisk yolks, sugar, cornflour and vanilla, then slowly add hot cream. Return to low heat, whisk until thick. Cover and chill for 4 hours or overnight.

Crumble:

Rub butter into flour and sugar, squeeze into large pieces, then mix in oats and ¼ cup almonds. Set aside.

Cake:

Preheat oven to 160°C (fan). Grease and line a 23cm springform pan. Beat butter and sugar until pale, add eggs one at a time, then ½ cup of the pre-prepared custard. Stir in flour and milk in two batches. Spread batter into pan.

Dollop remaining custard over batter, top with 1⅓ cups raspberries, press in, then sprinkle crumble, remaining raspberries and almonds.

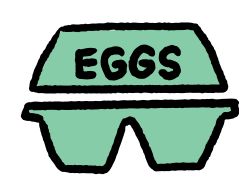
Bake 1 hr 40 minutes, covering with foil if browning too fast. Stand 40 minutes before removing. Dust with icing sugar and serve.

DINNER PARTY

Alfresco dining at home is all about ambience – twinkling fairy lights, a well-set table, and dishes that feel both impressive and comforting. Eggs add a touch of elegance and versatility, from delicate salads to show-stopping desserts.

NICOISE SALAD PLATTER

A light yet satisfying salad, balancing hearty potatoes, fresh tuna and eggs with fresh greens and a vibrant dressing: perfect to share for a summery dinner.



INGREDIENTS

Salad:

800g baby potatoes, 400g green beans, 400g asparagus, 400g fresh tuna, 200g baby grape tomatoes, 1 cup Kalamata olives, 6 semi-hard boiled eggs - halved, 6 small radish - halved, 1 tbsp baby capers

Dressing:

1 small avocado, 2 spring onions, ¼ cup parsley, 2 tbsp lemon juice, ⅔ cup buttermilk, ¼ cup olive oil, 1 tsp Dijon mustard, 1 hard-boiled egg



METHOD

Blend all dressing ingredients in a food processor and season.

Boil or steam the potatoes until tender; drain, cool and quarter. Blanch beans and asparagus quickly - drain and cool.

Arrange potatoes, beans, asparagus, sliced tuna, tomatoes, olives, eggs and radish on a large serving platter in sections. Serve drizzled with the dressing and sprinkle with capers.

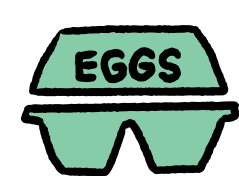
[Take a closer look at this recipe online](#)

SPINACH, CHEESE AND EGG PIE WITH SALAD

A golden, Greek inspired rustic pie filled with a rich mix of spinach, eggs, herbs and creamy cheeses, all wrapped in flaky pastry. Comforting, simple and perfect for sharing straight from the oven.

TIP

Squeeze the spinach thoroughly - the drier it is, the lighter and fluffier your filling will bake.



INGREDIENTS

Pastry Base:

2 sheets puff pastry (thawed), butter & flour (to grease)

Filling:

6 eggs (beaten), 450g frozen chopped spinach (thawed & squeezed), 1 clove garlic (crushed), ½ cup spring onions (finely chopped), ¼ cup dill (chopped), ½ cup Romano cheese (grated), 2 tsp lemon zest, 200g ricotta (crumbled), 150g feta (crumbled), salt & pepper

To Serve:

Serve alongside a crisp, green salad



METHOD

Preheat oven to 200°C fan. Grease and flour a 20cm round tin.

Layer pastry sheets, roll to a 27cm square and drape into the tin, letting edges overhang. Reserve 2 tbsp beaten egg for glazing.

Squeeze excess liquid from spinach. In a bowl, loosen spinach and mix in garlic, green onion, dill, Romano, zest and remaining beaten eggs.

Fold in ricotta and feta; season well.

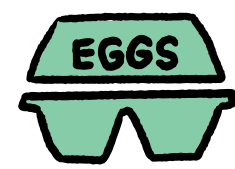
Spread filling onto the pastry and fold corners toward the centre. Brush pastry with reserved egg.

Bake 40-45 minutes until puffed, golden and set. Stand 15 minutes before slicing.

[Take a closer look at this recipe online](#)

LEMON CURD AND RASPBERRY BOMBE ALASKA

A show-stopping dessert with a crisp meringue shell encasing creamy ice cream and a vibrant raspberry swirl. Sweet, tart and elegant - perfect for impressing guests at any gathering.



INGREDIENTS

Lemon Curd:

4 egg yolks, ½ cup caster sugar, 2 tsp lemon zest, 2 tsp cornflour, ½ cup lemon juice, 125g butter

French Vanilla Ice Cream:

600ml cream, 500ml milk, 6 egg yolks (reserve whites), 1 cup caster sugar, 1 tsp vanilla, 150g frozen raspberries

Sponge:

2 eggs, ⅓ cup caster sugar, 1 tsp vanilla, ⅓ cup self-raising flour, 2 tbsp plain flour

Meringue & Assemble:

5 reserved egg whites, 1 cup caster sugar, pale pink food colouring, freeze-dried raspberry powder

[Take a closer look at this recipe online](#)



METHOD

Lemon Curd:

Whisk egg yolks, sugar, lemon zest, cornflour, and juice. Add butter, microwave in 1-min intervals until thick. Cool slightly, cover with plastic wrap, refrigerate overnight.

Ice Cream:

Make the custard by heating cream, milk, half sugar until just boiling. Beat egg yolks, remaining sugar, and vanilla until thick. Slowly whisk in warmed cream, cook over low heat until custard thickens. Chill 4 hours or overnight.

Line pudding tin with plastic wrap. Churn custard in an ice cream machine, ripple in ¾ cup chilled curd. Layer crushed raspberries in base, then ice cream and remaining curd in thirds, swirling slightly. Freeze 4 hours.

Sponge:

Beat eggs with sugar and vanilla until pale, fold in sifted flours and water. Bake 20–22 minutes at 160°C until golden. Cool, place sponge on ice cream, press down, freeze overnight.

Meringue & Assemble:

Beat reserved egg whites with sugar over simmering water until thick, add colouring, cool 15 minutes. Invert bombe onto serving plate, remove wrap, cover with meringue, sprinkle raspberry powder, freeze uncovered overnight. Serve sliced with a warm knife.

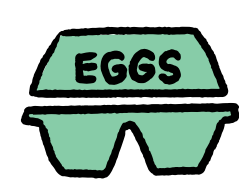


BEACHSIDE BITES

Salt in the air, sand between your toes, and the sound of waves as your soundtrack – a beachside feast is the ultimate way to enjoy summer. Meals need to be portable, easy to eat with your hands, and just as delicious cold as they are warm. Eggs are perfect here, bringing protein, texture, and a bit of indulgence to every bite.

CHEESY BROCCOLI FINGERS

Golden, cheesy fingers packed with tender broccoli, spring onions and a mix of Tasty and Parmesan cheeses. Crispy on the outside, soft on the inside, they're perfect for sharing.



INGREDIENTS

Broccoli Fingers:

500g broccoli florets, 5 eggs, 300ml thickened cream, ½ cup self-raising flour, 3 spring onions (thinly sliced), 1 cup Tasty cheese (grated), ¾ cup Parmesan (grated), salt & pepper

To Serve:

Rocket leaves, tomato chutney

[Take a closer look at this recipe online](#)



METHOD

Preheat oven to 180°C. Grease and line a baking tray. Steam broccoli until tender, roughly chop, and place in a bowl.

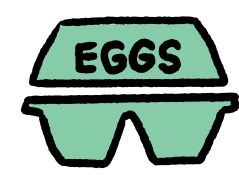
Add eggs, cream, flour, spring onions, cheeses, salt and pepper; mix well.

Spoon mixture onto tray in finger shapes and bake 25-30 minutes until golden and set.

Serve with rocket and tomato chutney.

PIE MAKER MINI SPANISH OMELETTES

These mini Spanish omelettes made in a pie maker are a quick flavourful twist on the classic. Crisp, golden potato cups filled with an egggy mix of capsicum, cheese and smoky paprika. Simple yet satisfying.



INGREDIENTS

Filling:

550g frozen potato gems, ½ cup (125g) marinated chargrilled capsicum (2cm pieces), 1 large onion (thinly sliced), 2 cloves garlic (thinly sliced), 1 tsp smoked paprika, 5 eggs, ⅓ cup grated Parmesan, salt & pepper

To Cook:

1 tbsp olive oil

To Serve:

Fresh parsley

[Take a closer look at this recipe online](#)



METHOD

Preheat the pie maker and brush with oil.

Cook potato gems until crisp, set aside.

Sauté onion, garlic and capsicum with smoked paprika until softened.

Beat eggs with Parmesan, salt and pepper, and sautéed vegetables.

Grease pie maker with spray oil. Place 4 potato gems in each hole and press in using a drinking glass.

Spoon mixture into the holes and cook 10-12 minutes until golden and set.

Serve, garnished with parsley.

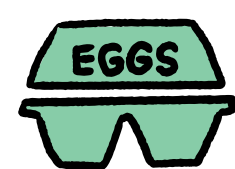


DELICIOUS PORK EMPANADILLAS

Crispy, golden pockets filled with savoury pork, chopped eggs and fragrant spices. Bite-sized and packed with flavour.

TIP

Chill the filling slightly before assembling. It makes the empanadillas easier to handle and helps them hold their shape while cooking.



INGREDIENTS

Filling:

400g pork mince, 2 hard-boiled eggs (chopped), 1 small red onion (finely chopped), 1 tbsp tomato paste, 1 tsp dried oregano, 2 tsp cumin, 2 tsp smoked paprika, salt & pepper

To Cook:

2 tbsp olive oil, empanadilla pastry discs

To Serve:

Your favourite dipping sauce



METHOD

Heat oil in a pan and sauté onion until soft.

Add pork, spices and tomato paste; cook until browned and fragrant.

Stir in chopped hard-boiled eggs, season with salt and pepper, and cool slightly.

Spoon filling onto pastry discs, fold and seal edges.

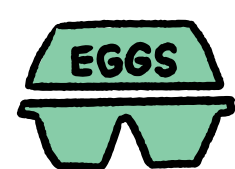
Bake or fry according to pastry instructions until golden and crispy.

Serve with dipping sauce.

[Take a closer look at this recipe online](#)

PORTUGUESE CUSTARD TARTS

Golden, flaky pastry filled with silky, sweet custard with a hint of vanilla and citrus. Rich, indulgent and delightfully satisfying with every bite.



INGREDIENTS

Custard:

300ml cream, 300ml milk, 6 egg yolks, 2 tbsp cornflour, 1 tsp vanilla bean paste, 75g caster sugar, 2 tsp lemon zest, ½ tsp ground cinnamon

Pastry:

2 sheets puff pastry

To Cook:

Butter or oil to grease tin

To Serve:

Icing sugar or cinnamon for dusting



METHOD

Custard:

Heat cream and milk until just simmering. Whisk yolks, sugar, cornflour, and vanilla, then gradually add hot cream. Return to low heat, stir until thick. Cover surface with plastic wrap and chill up to 3 days.

Pastry:

Preheat oven to 210°C/190°C fan. Lightly oil muffin tins. Stack and roll pastry sheets into logs, cut into slices, flatten to 3mm, and press into tins. Chill 20 minutes to prevent shrinkage.

Assemble & Bake:

Stir lemon zest and cinnamon into custard, spoon into pastry cases. Bake 20–25 minutes until custard is golden and pastry crisp. Cool 5 minutes in tin, then transfer to wire rack.

[Take a closer look at this recipe online](#)

HAPPY SUMMER!

Whether you're firing up the barbecue, laying out a picnic rug, hosting friends and family at home or dipping your toes in the surf, we hope this ebook inspires fresh ways to enjoy the sunshine – and the delicious and nutritious egg.

Here's to long days, shared meals and unforgettable alfresco moments. A delicious Aussie summer awaits.