



## BBQ Menu

**\$52 per head**

**Crusty bread and butter**

**Mains (Choose 2) Any additional mains \$12 per person per dish**

**Sides (Choose 2) Any additional sides \$6.00 per person per side**

**Dessert (Choose 1) Any additional desserts \$9.00 each**

**\$74 per head**

**Crusty bread and butter**

**Mains (Choose 3) Any additional mains \$12 per person per dish**

**Sides (Choose 3) Any additional sides \$6.00 per person per side**

**Dessert (Choose 1) Any additional desserts \$9.00 each**

### Mains

Jerk BBQ chicken wings with coconut sambal (GF)(DF)

Black Angus rib fillet steaks with chimichurri (GF)(DF)

Wagyu beef patty, black garlic, smoky tomato kasundi (GF)(DF)

Chermoula prawns with dill citrus yoghurt (GF)(DF)

Vietnamese lemongrass pork chops with roasted peanuts and nuoc mam cham(GF)(DF)

Gourmet butchers sausages with tomato chutney and grilled onions(GF)(DF)

Dry rubbed pulled pork with a bourbon bbq sauce(DF)(GF)

Grilled Greek style Halloumi and Mediterranean vegetable skewers (v)(GF)

Fetta and dukkah stuffed field mushroom drizzled with pesto (v)(GF)

Plant-based herb and garlic sausages, coconut yoghurt riata (vegan)(GF)(DF)

## Sides

Paprika garlic butter grilled corn(GF)

Green goddess potatoes(GF)

Red slaw with tahini salad cream(GF)(DF)

Classic Greek salad lemon and oregano dressing(GF)

Grilled asparagus, garden pea, mint and fetta salad(GF)

Roasted sweet potato, red onion, apple, rocket and ranch(GF)

Caesar wedge salad, brioche croutons, shaved parmesan, bacon lardons

## Dessert

Mini pavlova, seasonal fruit, Chantilly cream, lemon curd

Gourmet gelato cups

Watermelon, rose syrup, nut praline