



# GOURMET BBQ

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## SAMPLE BBQ MENU

### Mains

Grilled lamb shoulder with garlic yoghurt & lemon zest

Atlantic salmon steaks with salsa verde & lemon zest

Corn fed chicken souvlaki with paprika in lemon & extra virgin oil brush

Garlic prawn skewer with tomato, basil & herb glaze

Pork & fennel sausage with oven roasted capsicum relish

### Salads

Baked potato & balsamic onion w sweet garlic, thyme & parsley

Mediterranean char-grilled vegetable salad with salsa verde

Wild rocket salad with parmesan shavings & aged vinegar dressing

### Accompaniments

Toscana wood fired bread, garlic rubbed & lightly charred

Selection of condiments

### Dessert

Classic crème brulee with vanilla bean & strawberry brandy

## SAMPLE SEAFOOD BBQ MENU

### Mains

Lobster in the half shell with condiments

Snapper fillets with lemon butter, garlic & oregano

BBQ octopus with sweet chilli & lemon oil

Prawn & scallop skewers with honey soy, mirin & toasted sesame

Barramundi fillets scented with lemongrass, ginger & chilli

### Salads

Parmesan roast potato with oregano & lemon

Asparagus & mushroom salad with baby rocket & goats cheese

Spiced beetroot, pear, walnut with spinach & balsamic

### Accompaniments

Fresh baked dinner rolls

Selection of condiments

### Dessert

Baked ricotta tart with lemon zests, cinnamon & walnut chocolate

## SAMPLE AMERICAN BBQ MENU

### Mains

Texas rub BBQ rump steak with smoky barbeque sauce

Beef & cheese sliders with onion, pickle, American mustard & ketchup

Crab cakes New Orleans style fried with dipper

Pork ribs in home style smoky BBQ sauce

Buffalo chicken wings with sticky ranch dressing

### Salads

Potato salad with smoky bacon, dill & seed mustard mayo

American slaw with homemade creamy mayo

Mac & cheese salad with bell pepper, mayo & sour cream

### Accompaniments

Mini charred corn on the cob

Freshly baked corn bread

Selection of condiments

### Dessert

American brownie with fine chocolate & clotted cream