







Creative food - excellent service

BBQ Menus

Laissez-faire



laissez-faire

# **BBQ MENUS**

## MENU 1

Marinated steaks with roasted mushrooms Grilled fish skewers with basil aoili Lamb and mint sausages with condiments Eggplant schnitzel with bush tomato chutney

#### Salads

Roasted potato salad with rocket, red onions & pinenuts Kumera, avocado and macadamia nut salad Charred vegetable salad drizzled with lemon & virgin olive oil Mixed leaf salad

### Dessert

Wattleseed Pavlova's with Kahlua cream and summer berries

#### MENU 2

Sirloin of beef marinated in red wine and rosemary with grilled onions and bush tomato chutney

Fillet of Tasmanian salmon marinated in dill, garlic and lime juice Vegetable herb risotto cake with minted yoghurt sauce

#### Salads

Roast chat potatoes with rosemary and seeded mustard Tomato, basil and bocconcini salad with mountain pepper and sweet wine dressing Fetta, olive and tomato salad with extra virgin olive oil and white balsamic vinegar

Assorted breads and butter
We will provide various mustards and different sauces

# Dessert Cheese and fruit platter