



BBQ Menu

MENU 1

FILLET MIGNON **\$79.95**
 RIB EYE STEAK **\$61.95**
 TOP STRIPLON STEAK **\$59.95**
 BBQ SAUCE BASTED CHICKEN BREAST
 CHOICE OF THREE SALADS
 CHOICE OF DESSERT

MENU 2 \$53.95

LOCAL ORGANIC STRIP LOIN BEEF SKEWERS WITH CRACKED
 BLACK PEPPER & SEA SALT
 LOCAL CHICKEN SKEWERS WITH LEMON, GARLIC & THYME OLIVE OIL
 MEDITERRANEAN VEGETABLE & BASIL SKEWERS
 CHOICE OF THREE SALADS
 CHOICE OF DESSERT

MENU 3 \$35.95

LOCAL 6OZ BEEF BURGERS WITH SAUTÉ ONIONS &
 FULL SELECTION OF TOPPING & CONDIMENTS
 LOCAL GARLIC & HERB MARINATED CHICKEN
 BREAST BURGER WITH A FULL SELECTION OF
 TOPPING & CONDIMENTS
 CHOICE OF THREE SALADS
 CHOICE OF DESSERT

MENU 4 \$49.95

BBQ CEDAR PLANK WILD SALMON FILLETS WITH
 LEMON & DILL MAYONNAISE
 HONEY SESAME CHICKEN BREAST
 BBQ GRILLED RED PEPPERS & ZUCCHINI
 CHOICE OF TWO SALADS
 CHOICE OF DESSERT

MENU 5 \$45.95

MOROCCAN SPICED BBQ FLANK STEAK SLOW COOKED
 WITH CORIANDER SEED, CUMIN SEED, CHILI, FIVE SPICE & HERB RUB
 GARLIC & CORIANDER CHICKEN LEGS
 TOASTED FLATBREADS
 CHOICE OF THREE SALADS
 CHOICE OF DESSERT

MENU 6 \$37.95

PULLED BBQ PORK ON KAISER BUNS. SLOW BBQ SHOULDER
 OF LOCAL PASTURED PORK IN HOMEMADE BBQ SAUCE
 PULLED BEER BRAISED CHICKEN
 CHOICE OF THREE SALADS
 CHOICE OF DESSERT

MENU 7 \$38.95

TANDOORI MARINATED CHICKEN LEGS WITH CUCUMBER
 & MINT YOGHURT BEEF MADRAS SKEWERS
 GARLIC NAAN BREAD & SAFFRON BASMATI RICE
 CHOICE OF TWO SALADS
 CHOICE OF DESSERT

MENU 8 \$41.95

BBQ BABY BACK RIBS WITH HOMEMADE BBQ SAUCE
 5OZ LOCAL BEEF BURGERS WITH CONDIMENTS
 GARLIC BREAD
 CHOICE OF THREE SALAD
 CHOICE OF DESSERT

SALAD CHOICES

CLASSIC GREEN SALAD MIXED

GREENS WITH CUCUMBER, CARROT, PEPPERS, GREEN ONIONS &
 PLENTY OF SOFT HERBS. COMES WITH FRENCH
 DRESSING, RANCH STYLE DRESSING & BALSAMIC DRESSING

HERB & FLOWER SALAD

MIXED LEAVES WITH MICRO GREENS, SOFT HERBS AND
 EDIBLE FLOWER PETALS LEMON &
 PICKLE GARLIC DRESSING

ARUGULA, PECORINO CHEESE AND PEAR SALAD

FRESH LEMON
 JUICE & EXTRA VIRGIN OLIVE OIL

MUZZUNA & HEIRLOOM CHERRY TOMATO SALAD

BABY MUZZUNA LEAF'S, HEIRLOOM CHERRY TOMATOES, CUCUMBERS
 & FETA CHEESE. FRESH BASIL DRESSING

CLASSIC CAESAR SALAD

ROMAIN LEAVES, CRISP BACON, PARMESAN CHEESE & GARLIC
 CROUTONS WITH HOMEMADE CAESAR DRESSING

BABY KALE CAESAR SALAD

CRISP BACON, PARMESAN
 CHEESE & GARLIC CROUTONS WITH HOMEMADE
 CAESAR DRESSING

GRAIN & LEGUME SALADS

CAJUN RICE

FRESH CORN, PARSLEY, RED ONION,
 CARROTS & PEPPERS, CAJUN SPICE MED

WILD RICE SALAD

WILD & JASMINE RICE WITH DRIED CRANBERRIES
 AND PECANS, ORANGE DRESSING

MEDITERRANEAN RICE SALAD

ARUGULA, CHERRY TOMATOES, PEPPERS, OLIVES
 ZESTY LEMON & OREGANO DRESSING

MIXED BEAN SALAD

KIDNEY BEANS, CHICK PEAS, NAVY BEANS,
 BUTTER BEANS, FRESH BOARD BEANS & FRESH
 FRENCH BEANS WITH CARROTS, CELERY & RED
 ONION. WHOLE GRAIN MUSTARD & GARLIC
 DRESSING.

FRENCH BEAN, ASPARAGUS & PANCETTA SALAD

FRESH FRENCH BEANS, PEARL ONIONS, ASPARAGUS AND CRISPY
 PANCETTA BOUND IN AIOLI ON A BED OF LEAVES

OTHER SALADS

CLASSIC COLESLAW

CABBAGE, CARROTS AND ONIONS WITH EITHER
 MAYO OR OIL & VINEGAR DRESSINGS

ASIAN SLAW

RED CABBAGE, CARROTS & ONIONS,
 GINGER & SOY MAYO DRESSING

ANGLE HAIR BEETROOT COLESLAW

HEIRLOOM BEETROOTS (WHITE, GOLD &
 RED) VERY FINELY SHREDDED WITH
 CARROTS & ONIONS. CIDER VINEGAR DRESSING

CLASSIC GREEK SALAD (NO LEAVES)

CUBES OF TOMATOES, CUCUMBER,
 PEPPERS, FETA CHEESE, RED ONION &
 OLIVES WITH FRESH OREGANO, EXTRA
 VIRGIN OLIVE OIL & FRESH LEMON JUICE

POTATO SALADS

MINI RED POTATO & GREEN ONION SALAD

GARLIC MAYO DRESSING

POTATO & WILD BOAR BACON SALAD

CRISPY WILD BOAR WITH PEARL ONIONS BOUND IN
 A LEMON MAYONNAISE

FINGERLING POTATO & ROASTED GARLIC SALAD

ROASTED GARLIC & ROASTED RED ONIONS WITH A
 LIGHT WHOLE GRAIN MUSTARD
 & OLIVE OIL DRESSING

SMASHED POTATO, OLIVE & CAPER SALAD

KALAMATA OLIVES, RED ONIONS, CHIVES, CAPERS
 WITH CITRUS OIL

BOILED POTATO & FRENCH BEAN SALAD

MINI POTATOES, FRENCH BEANS &
 BOILED EGGS WITH A CAPER MAYO

DESSERT CHOICES

SELECTION OF FRESH BAKED PIES WITH ICE CREAM & FRUIT PLATTER
 SELECTION OF CHEESECAKES & FRESH FRUIT PLATTER
 SELECTION OF CUP CAKES & HOMEMADE DESSERT SQUARES & FRESH
 FRUIT PLATTER

SELECTION OF FRESH ORGANIC BERRIES AND TROPICAL FRUIT WITH
 WHIPPED CREAM,
 ORGANIC YOGURT & CHOCOLATE SAUCE

BOOKING

FINAL NUMBERS MUST BE RECEIVED 14 DAYS BEFORE THE
 FUNCTION. THIS IS SO THE FOOD CAN BE ORDERED IN TIME. TAX
 (13%) & GRATUITY (16%) EXTRA. A 20% DEPOSIT IS REQUIRED AT
 THE TIME OF BOOKING AND THE BALANCE IS DUE ONE
 WEEK BEFORE THE FUNCTION. YOUR DEPOSIT MINUS 20% WILL
 BE RETURNED IF YOU CANCEL BEFORE TWO WEEKS (14 DAYS) OF
 THE FUNCTION. CANCEL 7-13 DAYS AND YOU FORFEIT YOUR
 DEPOSIT AND CANCEL 6-1 DAYS BEFORE THE FUNCTION, FULL
 PAYMENT WILL BE REQUIRED.

WE ACCEPT CASH, CHEQUE, PAYPAL, VISA & DEBIT CARDS.