



GOURMET BBQ

*Minimum 30 people | \$50 per person for two meats + two salads
Served with bread and olive oil*

MEAT

Suffolk lamb skewers with lemon, thyme and garlic
Hay valley lamb loin chops marinated in garlic and rosemary
Kangaroo fillet with tomato jam

Quail marinated in paprika and fennel
Semi deboned spatchcock with lemon and thyme
Chicken wings marinated with smoked chilli and coriander

Chorizo sausage with romesco sauce
Pork and fennel sausages (chilli optional)
Chicken, apple and cinnamon sausages
Morrocan lamb and mint sausages

Pork belly thinly sliced and served with quince aioli
Pork loin with sage and chilli salt
Murray Valley pork skewer marinated with paprika and fennel

Coorong Angus beef skewer with mojo verde
Beef chevapchichi and tomato jam
Flat iron steak with romesco sauce and hazelnut picada
Wagyu Burgers with spring onion and herbs

Ocean trout with citrus dressing
Australian Herring fillets with almond and garlic sauce and sumac
Spencer Gulf Prawns with tomato and garlic
Octopus with chilli, garlic and lemon

SALADS

Roasted capsicums with shallots, herbs and sherry vinegar
Cos lettuce with caesar dressing, anchovies and soft boiled egg
Tomato salad with parsley, quinoa and lemon
Fresh slaw with red and white cabbage, carrot, parsley and sherry vinegar
Eggplant with chickpeas, lentils, caperberries, pepitas, currants and radicchio
Rocket and pear salad with manchego cheese
Shaved fennel salad with salted and fresh grapes, olives, palm heart, orange and pomegranate
Fresh leaves, flowers and basil vinaigrette
Chargrilled zucchini with mint, goats cheese and almonds