



BBQ Menu

\$30.00 per person

Choice of three meats from the following

Eye fillet of beef, marinated with lime, fresh thyme and olive oil

Adelaide Hills lamb loin cutlets with rosemary, garlic and sea salt

Chicken breast with saffron, coriander, paprika and lemon

Grilled ocean trout fillet with gremolata

Fillet of kingfish with sesame, pepper and cumin crust

Grilled Tommy Ruff fillets with baby capers, lime and sour cream

Seared kangaroo fillet with quandong relish

Cajun style baby back pork ribs with sticky bbq sauce

Grilled prawn cutlets with honey, seeded mustard and Italian parsley

Pepper crusted beef fillet with red wine and garlic

Cajun spiced fried chicken breast with garlic yoghurt

Lamb, rosemary and garlic sausage and thick beef bratwurst (included as 1 option)

Side dishes - choice of two of the following

Baked potatoes with sea salt and sour cream

Caesar salad; cos lettuce, bacon, croutons, shaved parmesan, anchovies and caesar dressing

Fresh salad leaves with tomato, cucumber, avocado, fetta and capsicum and a white balsamic dressing

Salad of baby spinach, bacon, fetta and pine nuts with oregano and lemon dressing

Sweet potato and cheddar gratin

Chat potato salad with bacon, egg mayonnaise, parsley, seeded mustard and gherkins

Served with freshly baked ciabatta plus condiments.

Additional meat choice \$7.50 per person. Cheese plate (2 per table) \$5.50 per person.

Choose any item from the dessert menu – Additional \$10.50 per person

Current as at Dec 21 2010