



## BBQ Menu

Salad station 'Create your own'

Tomatoes, sweet corn, red onions, spring onion, cucumber, spinach leaves, baby gem lettuce,

Capsicum, Marinated Tuna, sourdough croutons, healthy seeds,

Lemon dressing, yogurt-mustard dressing

Jalapeno Salsa, Dijon mustard, tomato sauce, Basil Pesto, BBQ Sauce

Garlic bread and sour dough bread

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Your choice of steaks marinated with Olive oil, lime juice, Mustard and brown onions

Tenderloin 200g, Sirloin Steak 200g, Rib eye Steak 250g, Chicken breast free range, free range Pork filet medaillons 120g, BBQ Lamb lollipops, King Salmon 200g, BBQ Pork ribs

Oregano and Marjoram stuffed Pork Sausages

Ginger and honey chicken wings

Prawn skewer with lime and Garlic

\*all used Chicken is free range

\*all used Beefsteaks are Gras fed

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# LUXE

CATERING+EVENTS

Tabouli salad with orange and lemon marinated Cous Cous, dates onions, pine nuts and coriander

Corn on the cob with Parmesan

Rosemary and Thyme marinated Portobello mushrooms

Buttered Sweet potato in foil

Veggie skewer with red onions, zucchini, capsicum and cherry tomato

Jalapeno Salsa, Dijon mustard, tomato sauce, Basil Pesto, BBQ Sauce

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