

BBQ Package

Served Buffet Style

3 items from the grill, 2 items from the garden, 1 item from the carvery, fried rice

4 items from the grill, 2 items from the garden, 1 item from the carvery or sea, fried rice

5 items from the grill, 3 items from the garden, 1 items from the carvery or sea, fried rice

(All BBQ packages served with condiments of fried onions, assorted bread rolls, tomato sauce and a selection of mustards)

From the Grill:

Pork ribs marinated in smokey BBQ sauce

Moroccan lamb noisettes with mint yoghurt

Lamb loin chops marinated in garlic and mint

Mediterranean vegetable skewers

Gourmet sausages

Yakitori chicken tenderloin skewers

Smokey BBQ chicken wings

Portuguese chicken medallions

Lime, garlic and chilli prawn skewers

Cajun spiced calamari

From the Sea:

Market fresh fish with lemon and dill dressing

(additional market cost)

King prawns with fresh lemon and famous cocktail

sauce *(additional \$7.50 per person)*

Tasmanian oysters served natural with fresh lemon

(additional \$6.50 per person)

From the Garden:

Roasted pumpkin, beetroot and feta salad

Anglers coleslaw with apple and horseradish

Pasta salad with spinach and semi dried tomato pesto

Potato salad with egg, bacon and garlic dressing

Mediterranean cous cous salad

Traditional Greek salad

Garden salad

From the Carvery:

Roasted chicken with lemon and thyme butter

Roasted scotch fillet beef with mustard

Roasted leg of lamb with garlic and rosemary



Platter Menu

Additional Items For BBQ Packages

(Served on arrival or served to table - serves up to 10 guests)

Cold selections:

Selection of house-made dips with marinated olives and toasted Turkish bread

Antipasto with a selection of cured meats, cheese, baby octopus, crisp breads and roasted Mediterranean vegetables

Hot Selections:

Arancini with hard rind cheese, zucchini & pea with chilli tomato sugo

Gourmet pies, selection on beef burgundy, Lamb & rosemary & Chicken & mushroom

Chicken skewers with choice of tandoori, satay or yakakori

House made sausage rolls with tomato sauce

Nori hand rolls with selection of California, tuna, teriyaki or vegetarian

Beer battered barramundi bites with fresh lemon tartare

Asian platter with Dim Sims, vegetable spring rolls & shrimp wontons

House made meatballs with chilli tomato sugo

Assorted vegetarian quiches; mushroom & spinach, pumpkin & fetta & roasted vegetable

Premium platters :

King prawns with cocktail sauce & fresh lemon

Tasmanian oysters selection of red wine vinegar, Kilpatrick & natural (30 pieces per platter)

Lemon pepper calamari with sweet chilli aioli

Baby Wagyu beef burgers with cheese lettuce & roasted capsicum

Dessert Platters:

Cheese platter, selection of vintage cheeses with dried fruits & assorted crackers

Chefs selection of petit fours

Chefs selection of fresh seasonal fruit

