



BBQ Package

Served Buffet Style

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

