



### FROM THE GRILL

Teriyaki salmon skewers, yuzu dressing,  
spring onion (GF) (DF)

BBQ King prawns, sweet chilli and pineapple (GF) (DF)

Sriracha tofu skewers, sesame kewpie (GF) (V)

Haloumi and capsicum kebabs,  
preserved lemon aioli (GF) (V)

Chicken slider, swiss cheese, miso ranch dressing,  
dill pickle

Pork belly, miso apple sauce (GF)

Pork chipolatas, burnt tomato ketchup (DF)

Lamb kofta, zaalouk dip (DF)

Angus beef slider, cheddar, korean chilli mayo,  
kimchi cucumbers

### SALAD PAILS

Asian slaw, ponzu, puffed rice, peanuts (GF) (DF) (V)

Pesto tubetti pasta, baby bocconcini,  
dried tomatoes, basil (V)

Mixed grains, seeds, pomegranate, feta (GF) (V)

Greek haloumi salad, dried kalamata,  
preserved lemon (GF) (V)

### SWEET TREAT

Yuzu curd tart, raspberry meringue

Chocolate and hazelnut gateau (GF)

Pina colada panna cotta (GF)

Lemon and thyme baby cake (GF)

Goat's curd, grilled stone fruit, walnut crisp

our chef's on  
the grill at your  
place...

# bbq feast



## FROM THE GRILL

BBQ King prawn, Marie Rose, charred lemon cheeks (GF)  
Grilled Tasmanian salmon fillet, tonkatsu mayo,  
pickled kohlrabi (GF) (V)  
Bulgogi tofu, miso aioli, spring onion,  
pickled ginger (GF) (V)  
Maple chicken, buffalo sauce, furikake and fresh herbs (GF)  
Tandoori chicken, mango salsa, pistachio,  
rose yoghurt (GF)  
Pork and fennel sausages, burnt tomato ketchup (DF)  
5 spice pork ribs, hoisin, coriander,  
pickled pineapple (GF) (DF)  
Lamb kofta, beetroot labneh, pomegranate (NF)  
Angus beef, chimichurri, roast corn (GF) (DF)  
48 hour Angus beef brisket, Carolina mop sauce (GF) (DF)

## SALADS

Asian slaw, ponzu, puffed rice, peanuts (GF) (DF) (V)  
Charred broccolini, spinach, pickled chilli, lemon, roast  
almonds (GF) (DF) (V)  
Sumac roast pumpkin, quinoa, fig, balsamic (GF) (DF) (V)  
Grilled Summer vegetables, lemon ricotta, mint (GF) (V)  
Mixed grains, seeds, pomegranate, feta (GF) (V)  
Pesto tubetti pasta, baby bocconcini,  
semi dried tomatoes, basil (V)  
Kipfler potato salad, chipotle aioli, roast corn,  
chives (GF) (V)  
Greek haloumi salad, dried kalamata,  
preserved lemon (GF) (V)

## SIDES

Grilled corn on the cob, miso and chilli butter,  
parmesan (GF) (V)  
Pickled lebanese cucumbers, toasted coriander seeds,  
honey (GF) (DF) (V)  
Chargrilled flatbread, hummus, dukkha (DF) (V)  
Grilled polenta, olive, pine nut, tomato relish (GF) (V)  
Foil baked Kipfler potatoes, sour cream, chives (GF) (V)  
Foil baked sweet potatoes, crème fraiche and dill (GF) (V)  
Garlic butter and mozzarella sharing bread (V)

## a bbq like no other