



GOURMET BBQ MENU *By Chef Francesca Gosling*

Canapes

Chef will prepare 4 canapés of their choice, inspired by the menu and seasonal produce.

Main Selection - **Select two choices** (served as Buffet Style)

Beef Rump served rare with watercress and horseradish sauce (gf)

Beef Skewers drizzled with truffle honey (gf)

Chicken marinated in turmeric and yoghurt with mint and cucumber garnish (gf)

Chicken Satay with peanut dipping sauce, rice noodles and chilli, Asian herb salad (gf)

Amelia Park Lamb Steaks marinated in sumac and garlic, roast cherry tomatoes preserved lemons and red peppers (gf)

Lamb Cutlets with mint sauce and kipfler potatoes (gf)

Thai Pork Burgers with lemongrass and kaffir lime, drizzled with soy and star anise (gf)

Gourmet Chorizo served with chickpeas, parsley, peppers and spring onions (gf)

Salad Nicoise, Seared tuna, French beans, house cured olives, tomatoes and peppers, red onion balsamic dressing (gf)

Tiger Prawns and Fremantle Squid cooked with garlic and chilli oil, with fennel and lemon salad (gf)

Sides - **Select two choices**

Garden salad harvested from the Chefs kitchen garden, (includes rocket, nasturtium, mizzen, radicchio, cos and oak leaf) (v) (gf)

Heirloom tomatoes, basil, goat's cheese croutons (v)

Beetroot, mint, sour cream and toasted quinoa (v) (gf)

Couscous with lemon, almonds, apricots, coriander and extra virgin olive oil

Heirloom potatoes, paprika aioli and watercress (v)

Cucumber, watermelon, mint and feta (v) (gf)

Fennel, lemon, Parmesan and herb salad (v) (gf)

Desserts

Classic Tart au Citron, Lemon tart. creme fraiche, herbs and berries garnish

Flourless Chocolate Cake with honey and ginger ice cream (gf)

Passion Fruit Mascarpone Cheesecake, confit rhubarb, vanilla Greek yoghurt

Yallingup Soft Camembert, grilled apples, and walnut crisps