



GOURMET BBQ MENU *By Chef Yuki Merchant*

Canapes

Chef will prepare 3 canapés of their choice, inspired by the menu and seasonal produce.

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

Sirloin steak, freshly cracked pepper, chimichurri

Honey glazed brisket, mustard coleslaw

Spice rubbed pork loin, barbeque sauce, mint and red cabbage (gf, df)

Lamb koftas, tahini yoghurt, tomato salsa, flat bread

Herb and garlic marinated chicken thighs, smoked paprika, gilled lemon (gf, df)

Spiced chicken skewers, Greek yoghurt, apricot and almond pilaf (gf)

Lemongrass fish cakes, corn chili coriander salad (gf, df)

Barbequed market fish (whole or fillet), citrus cucumber salsa (gf, df)

Sides - **Select two choices**

Mixed leaves, roasted Mediterranean vegetables, balsamic dressing (v, gf, df)

Potato, apple, capers, crispy bacon, dill and parsley mayonnaise (gf, df)

Beetroot, kale, heirloom tomatoes, buffalo mozzarella, herb dressing (v, gf)

Roasted mushroom, rocket, Spanish onion, crumbed feta, couscous (v)

Desserts - **Mini Dessert (select two choices for a platter)**

Seasonal fruit salad (gf, df)

Jaffa mousse, almond biscotti

Strawberry cheesecake, lavender short bread

Coffee and honey milk jelly (df)

Coconut Panna Cotta, tropical fruit coulis (gf, df)

(v) – vegetarian, (gf) – gluten free, (df) – dairy free