



## BBQ Menu

\$28.00 per person

***Choice of three meats from the following***

Murray Valley beef fillet marinated in lemon and thyme

Lamb loin cutlets marinated in harissa

Sticky roasted La Ionica chicken with soy, mirin and ginger

Fennel scented Atlantic salmon fillet with fresh lime

Fillet of kingfish with sesame, pepper and cumin crust

Prawn cutlets with chilli, kaffir lime and Kangaroo Island honey

Pepper crusted slow cooked fillet of beef

Polenta crusted chicken breast with house made fig relish

***Side dishes - choice of two of the following***

Baked potatoes with sea salt and sour cream

Caesar salad; cos lettuce, bacon, croutons, shaved parmesan, anchovies and caesar dressing

Fresh salad leaves with tomato, cucumber, avocado, fetta and capsicum and a white balsamic dressing

Wild rocket with walnuts, pear and parmesan and an olive oil vinaigrette

Potato, sage and prosciutto gratin, topped with melted cheddar

Chat potato salad with bacon, egg mayonnaise, parsley, seeded mustard and gherkins

Pearl cous cous salad, with sultanas, pine nuts, orange zest, mint and saffron aioli

*Served with freshly baked ciabatta plus condiments.*

*Additional meat choice \$7 per person. Cheese plate (2 per table) \$5 per person.*