



BBQ MEATS

Moroccan Spiced Lamb Rump with chermoula sauce

Lamb Shoulder smoked for 12 hours and served with our zesty homemade tzatziki

Pork Butt marinated in paprika, brown sugar, garlic and onion powder for 12hrs and then cooked low and slow for another 12hrs. Served with a southern style BBQ sauce

Beef Scotch Fillet marinated in thyme, black pepper and garlic then topped with Café de Paris butter

Chicken Thigh Fillet marinated in rosemary, lemon and paprika then served with a cumin and lemon yoghurt

Pork Loin marinated in lemon and sage with our homemade apple sauce

Churrasco Chicken char grilled and served with a chimichurri sauce

SIDES

Tomato and Feta Salad roma and heirloom tomatoes topped with fetta cheese and fresh basil

Potato and Bacon Salad potatoes tossed through a creamy mayo topped with bacon

Duck Fat Roasted Potatoes baby blue potatoes roasted in duck fat and seasoned with sea salt and new season black pepper

Cumin and Honey Roasted Carrots with olive oil and cumin then lashed with attiki honey

Green Bean Salad green beans blanched and then refreshed in ice water and dressed with a parmesan and lemon dressing

Corn on the Cob lathered in butter and herbs and spices then cooked on the chargrill

Mac and Cheese tender macaroni pasta tossed through our homemade cheese sauce then topped with aged parmesan cheese

Roast Beetroot and Lentil Salad roasted beetroot tossed with lintels wiled rocket and Spanish onion served with a cumin and lemon yoghurt topped with dukkha

Inclusions:

Bread Rolls and Butter | Bio plates and cutlery and napkins |
Buffet setup including chafing trays, table cloths, serving utensils.

2 Meats and 3 Sides \$35pp

3 Meats and 4 Sides \$40pp

Minimum 15 guests