



## BBQ MENU \$95pp Please note: Chef to be on board @ \$340 (up to 4 hours)

- BBQ Scotch Fillet Steaks served with Black Peppercorn Sauce
- Chicken Tenderloin marinated in Olive Oil and Tarragon
- Rosemary & Garlic Lamb Cutlets
- Spanish Chorizo garnished with Sautéed Onions
- Chilli, Garlic and Lime Baby Squid
- Roasted Baby Chat Potatoes with Rosemary, Parsley and Garlic Butter
- Caprese Salad of Tomato, Bocconcini and Fresh Basil
- Traditional Greek Salad –salad consisting of iceberg lettuce, spanish onions, kalamata olives, tomatoes, cucumbers & feta cheese with a sprinkle of oregano
- Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing
- Crisp, freshly baked Dinner Rolls

## DESSERT

- Chocolate ganache tart with Chantilly cream and strawberries
- Seasonal fruit platter