

**OFF THE BBQ**

Recommended 3 items pp

<b>WAGYU BEEF &amp; BALSAMIC BURGER</b>	<b>6.5</b>
<u>w</u> Green tomato relish	
<b>PORK &amp; FENNEL SAUSAGE (2)</b>	<b>7.9</b>
<u>w</u> ale caramelised onions & kasoundi (GF)	
<b>TUMERIC COCONUT CHICKEN</b>	<b>8.9</b>
<u>w</u> Macadamia lime satay (GF)	
<b>PIRI PIRI PRAWNS (2)</b>	<b>10.9</b>
<u>w</u> Lemon aioli (GF)	
<b>CHERMOULA LAMB CUTLET</b>	<b>9.9</b>
<u>w</u> Tahini garlic yoghurt (GF)	
<b>SCOTCH STEAK (150G)</b>	<b>14.9</b>
<u>w</u> Gochujang butter (GF)	
<b>MISO SALMON (150G)</b>	<b>14.9</b>
<u>w</u> Burnt chilli mayo (GF)	
<b>CHILLI GARLIC HALOUMI (150G)</b>	<b>13.9</b>
<u>w</u> Muhammara & lime (GF) (V)	

**SIDES**

2 sides- \$15pp

<b>CORN ON THE COB</b>
<u>w</u> Chilli lime butter (GF) (V)
<b>CHARRED ASPARAGUS</b>
<u>w</u> speck & macadamia (GF)
<b>PORTOBELLO MUSHROOMS</b>
<u>w</u> Wasabi butter (GF) (V)
<b>BITTER LEAF SALAD</b>
<u>w</u> Pickled shallots & baby capers (GF) (V)
<b>BABY POTATO SALAD</b>
<u>w</u> Basil chimichurri & shiso (V) (GF)
<b>BABY COS &amp; WATERCRESS SALAD</b>
<u>w</u> Meredith feta, avocado & croutons (V)
<b>BAKER BLEU 'COUNTRY' DINNER ROLLS &amp; PETIT FICELLE - 3.0 each</b>
<u>w</u> St David Dairy butter

**15 PAX MINIMUM****VEGETARIAN, VEGAN & GLUTEN FREE  
OPTIONS CAN BE PROVIDED**