

# BBQ Buffet Menu

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Fresh Cooked Prawns with lemon /lime  
Tender Mediterranean Lamb Chops with Lemon and Oregano Dressing  
Tenderloin Chicken Skewers with Satay or Lemon and Oregano Dressing  
Marinated Chicken Wings  
Pork Belly Strips  
French Fries or Traditional Wedges  
Rocket and Parmesan Salad with a Light Dressing (v)

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## Desserts (optional) \$8 per person

Assorted French style macarons Pistachio and sweetened vanilla ricotta in a crunchy cannoli shell (petite size)  
Belgium chocolate and raspberry mousse parfait Mini Almond and blackberry  
Panna Cotta Mini lemon and lime Panna Cotta  
Mini hazelnut mousse with honeycomb chocolate Vanilla ice cream  
Cheesecake crunchy biscuit

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## Optional Extras

Marinated Prawn /chorizo Skewers \$8 per person  
Baby Octopus lemon/oregano optional chilli \$10 per person

ANTI PASTO PLATTER | \$85 per platter  
Assortment of meats, olives, tapenades, pesto, artichokes, eggplants, sun-dried tomatoes, parmesan cheese, bocconcini and crusty Italian bread

FRESH FRUIT PLATTER | \$85 per platter  
Seasonal fresh fruit served with dipping chocolate on request

CHEESE PLATTER | \$85 per platter  
Selection of Australian and imported cheeses with water crackers and dried nuts and fruits

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