

Tapas BBQ

On Arrival

Audrey Wilkinson Sangria

Tapas

"Pinchos Morunos" Spiced Morish Pork Skewers and Mojo Picon

BBQ Squid with Chilli Jam and Mint, Fennel and Apple Salad

Sticky Whisky Braised Beef Short Ribs

"Albondigas De Pollo" Chicken Meatballs with Spicy Tomato Sauce

Patatas Bravas

Brazilian BBQ

On Arrival

Caipirinha - Cachaca / Lime and Sugar

Entree

Brazilian Spiced Churrasco Chicken Skewers

Main Course

Peixe Na Folha De Bananeira - Baked Fish in Banana Leaf

Picanha - Churrasco Rump Cap with Malagueta Chilli Sauce

Sides

Tomato Salsa / Farofa / Rice / Cheese Bread

Dessert

Brazilian Churrascaria Style Grilled Pineapple, Cinnamon and Sugar

Mexican BBQ

On Arrival

Margarita

Entree

Lime and Herb Barramundi Tacos with Quinoa and Corn Salad

Murray River Pink Salt Margarita

Main Course

Ancho Chilli Pork with Pico De Gallo

"Carne Asada" Cape Grim Flank Steak in Adobo with Guacamole

Dessert

Mexegato

Meat BBQ

Starter

BBQ Patak's Rogan Josh Lamb Slider with Cucumber and Lemon Yoghurt

Entree

BBQ Chicken and Ancient Grains Salad with Pomegranate Balsamic Dressing

Main

Maille Honey Dijon BBQ Leg of Lamb with Lamb Fat Roasted Potato & Onion Salad

BBQ Cape Grim Sirloin with Chimichurri and Rocket Salad

Middle Eastern BBQ

Mains

Lamb and Pistachio Kofta with Fattoush and Pitta Bread

Buttermilk Chicken Shish Kebab with Lemon Pickle, Oregano & Cauliflower Shawarma

Greek Style Butterflied Shoulder of Lamb, Cummin, Lemon & Garlic

Sides

Baked Fetta - Lemon Oil and Thyme

Tomato and Pomegranate Salad

Baba Ganouj / Hommus / Tabouli

Home Made Turkish Bread

Seafood BBQ

Starter

Patak's Korma BBQ King Prawn Skewers with Toasted Coconut and Lime

Entree

BBQ Spiced Crusted Squid Salad

Main

BBQ Whole Roasted Spiced Snapper

Crispy-Skinned Salmon Fillet with Wilted Greens, Ginger and Sesame

American Smoking

Entree

Bacon Wrapped Jalapeno Poppers

Mains

Uncle E-Rock's Smoked Baby Rack Ribs with Apple Bourbon BBQ Sauce

Memphis Style Smoked Pulled Pork with Mop Sauce & Cabbage and Apple Slaw

Texas Style, Smoked Low and Slow, Cape Grim Basket

Smoked Corn with Jalapeno and Lime Butter

Dessert

Spicy Cinnamon & Chilli Chocolate Brownie

Aussie Smoking

Entree

Pulled Hickory Chicken Taco - Corn and Avocado Salsa

Mains

Smoked Bass Strait Beef Short Ribs with Bourbon Porter Glaze

Reversed Sear Bass Strait Beef Rump with Chili Salt, Rocket and Herb Oil

Smoked Potatoes with Garlic, Rosemary and Sour Cream

The Classic BBQ

Entree

BBQ Half Shell Scallops with Nahm Jihm Dressing and Crunchy Salad

Mains

Jamaican Jerk Beer-Can Chicken with Sweet Potato Wedges

"The Perfect Steak"
Cape Grim Scotch Fillet with Feta, Basil and Pea Salad

Dessert

Chocolate Lava Pudding with Cream and Balsamic Strawberries