



Gourmet Barbecue Menu

Fresh Cut Selection of Fine Specialty Breads with Garlic and Herb Butter

Platter of Marinated Coromandel Mussels on the Half Shell

Selection of Gourmet Salads

Crispy Green Mesclun Salad with Cucumber, Tomato, Celery & Capsicum
Greek Fusili Pasta with basil feta, capsicum & kalamatas

Off The BBQ

Prime Aged Beef Sirloin with honey soy marinade
Peanut Satay Chicken Kebabs with steamed jasmine rice
Northridge Traditional wild Pork Sausage with spiced tomato relish
Rare Grilled Kingfish Steak with Chilli & Pineapple Salsa

Accompanied by a Selection of Mustards & Relishes

Hot Dishes

Golden Roasted Agria Potatoes with rosemary, garlic, onion jam & sundried tomato oil

Desserts

Premium Rolled Ice cream Selection
Chocolate Fudge Gateaux with whipped cream
Fresh Cut Summer Fruit Salad with Passion Fruit Glaze

Freshly Brewed Tea & Coffee