

the menu

CHEF
Lynn

BBQ with sides and salads

Chimichurri glazed chargrilled chicken, Bell peppers
(DF, GF)

Thyme and garlic marinated lamb chops, red wine
glaze (GF)

Queensland butternut pumpkin, goat cheese,
pinenuts (VEG, V, GF)

Sauteed Broccolini with garlic and parmesan (VEG,
V, GF)

Roasted potato salad with rocket and bacon bits,
mustard dressing (DF, GF)

Roma tomato and baby mozzarella salad with
avocado (VEG, GF)

Pannacotta, vanilla bean, berries (VEG, GF)

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free

 **CHEFIN** love food experiences