

the menu

CHEF
Sahil

BBQ with sides and salads

Chimichurri marinated lamb mix grill of leg Steak
and rump (GF)

Tassie Grilled Salmon, honey mustard sauce (GF)

Herbed potatoes, honeyed parsnips & orange
glazed carrots (GF, VEG)

Grilled cos lettuce with almond flakes, parmesan
and honey mustard (VEG)

Seafood & egg salad in cocktail dressing

Beetroot, orange & fennel salad, feta (VEG)

Christmas Pudding Cake with Brandy Sauce

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



CHEFIN love food experiences