



SATURDAY NIGHT BBQ

BUFFET MENU

MIXED BREAD ROLLS
GRISSINI STICKS
BUTTER, MARGARINE,
OLIVE TAPENADE, OLIVE OIL

SOUP

CREAM OF PUMPKIN

PASTA DISH

SPAGHETTI BACON CHILI

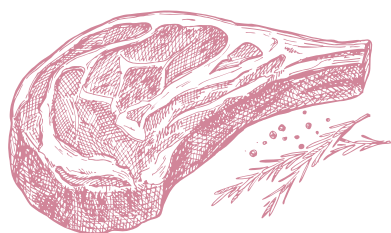
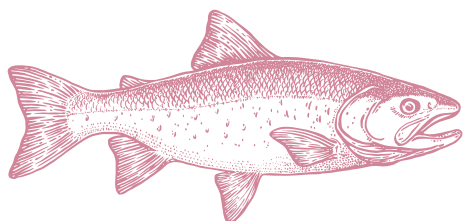
SALAD

MIXED LETTUCE SELECTION, TOMATO,
CUCUMBER, RED ONION, CAPSICUM, KIDNEY BEAN,
SWEETCORN, RED CABBAGE, MIXED PICKLES, CAPERS,
GREEN & BLACK OLIVES, THAI CORN SALAD, PESTO PASTA
SALAD, WATERMELON AND FETA, BEETROOT, WALNUT
AND GOAT CHEESE, POTATO SALAD WITH BACON AND
SPRING ONION, CAESAR SALAD, THAI SOM TUM SALAD

SALAD DRESSINGS

FRENCH, ITALIAN, THOUSAND ISLAND,
SESAME SOY, PASSION FRUIT
SELECTION OF OLIVE OILS & BALSAMIC

BBQ A LA CARTE MENU



FRESH SEAFOOD

TIGER PRAWNS (3 PCS.)	650
WHOLE SEABASS WRAPPED IN BANANA LEAF (400 G.)	650
SALMON FILLET (200 G.)	600
SEAFOOD SKEWER (2 PCS.)	350

MEAT

PORK CHOP (250 G.)	500
PORK NECK (180 G.)	350
AUSTRALIAN BEEF TENDERLOIN (250 G.)	950
AUSTRALIAN BEEF RIB EYE (250 G.)	1,250
AUSTRALIAN BEEF STRIPLOIN (200 G.)	850
CHICKEN THIGH SKEWER (2 PCS.)	270
PORK SKEWER (2 PCS.)	270

SIDE DISHES

BAKED POTATO WITH DILL SOUR CREAM
CORN ON THE COB
THAI FRIED RICE
APPLE COLESLAW
PINEAPPLE SALSA
STEAMED RICE

SAUCES & DIPS

THAI SPICY SOUR SAUCE
CHIMICHURRI
TOMATO KETCHUP VINAIGRETTE
BBQ STEAK SAUCE
THAI TAMARIND
MUSTARD SELECTION ENGLISH, DIJON,
WHOLEGRAIN



DESSERTS

ICE CREAM OF THE DAY
STRAWBERRY CHEESECAKE

MANGO STICKY RICE
TROPICAL SLICED FRUITS

CHOCOLATE MOUSSE
MINI BANOFFEE S'MORES TART