



BBQ MENU 1

IN-HOUSE MARINATED CHICKEN BREAST, WITH OUR OWN HOME MADE INFUSION

Buffalo Marinade

More of a glaze, punchy with a sweetness of honey, lime, smoked paprika & chili with seasoning

Cuban Mojo Marinade

A refreshing taste of orange juice & zest, lime, mint, oregano, a little garlic, cumin, cracked salt & black peppercorn

Aloha Marinade

Tropical & zesty, pineapple juice, ginger, a little garlic, brown sugar & soya sauce, finished with pan fried, chopped onion and fresh pineapple scattered on top

Traditional BBQ

Sweet & a little spicy with tomato puree, Worcester sauce, a little chilli & 'Dr Pepper' sweet liquor

Long pork sausage brushed with a sticky sauce glaze

Beef minute steak with a '2 day' marinated rub of cracked pepper, sea salt, brown sugar, paprika, cumin & a little fiery cayenne pepper, rubbed with olive oil

Foil wrapped half jacket potato, scooped and mixed with grated mozzarella cheese, mixed peppers & caramelised red onion chutney

Tossed leaf salad with tomato, cucumber, radish & a dusting of Parmesan cheese, served with a balsamic, mustard seed dressing

Sliced baguettes with ciabatta breads & butter

Selection of sauces

