

# Open Flame Barbecue

## Mixed grill

Char grilled fish supreme, king prawn, beef tenderloin, marinated chicken breast skewer, New Zealand mussels, pork fillet wrapped in bacon, blue swimmer crab in chili and ginger  
Selection of home baked bread rolls, sour dough and cob loaves, served with dips

## Entree

Sliced tomato with buffalo mozzarella, shavings of parmesan and rocket leaves, drizzled with olive oil and basil

## On the side

Tossed mesclun salad greens with a selection of dressings and infused oils

## Dessert

Basil and white chocolate panna cotta

## To finish

Imported & local selection of seasonal tropical fruits

*Note: Should you wish to change your dining venue or menu we will be delighted to provide you with alternative selections at an additional cost.*

