



SAMPLE MENU

Barbecue Menu

TO SHARE

Charred Mediterranean Mezze

Flame-charred peppers and courgettes with whipped feta, smooth hummus, marinated olives and warm grilled flatbread - generous, colourful and made for sharing.

FROM THE GRILL

Tiger Prawns

Whole tiger prawns grilled over fierce heat with garlic, chilli, parsley, lemon and smoked paprika butter, preserving their natural sweetness and succulence.

MAIN

Charcoal-Grilled Ribeye

Dry-aged ribeye cooked over charcoal for a deep smoky crust, finished with chimichurri, confit garlic and smoked sea salt.

SIDES

From the Fire

Crispy rosemary potatoes, charred corn with lime butter, grilled seasonal vegetables and a vibrant tomato-herb salad.

DESSERT

Grilled Peach & Mascarpone

Caramelised peach from the grill with vanilla mascarpone, almond praline and local honey - warm, fragrant and effortlessly indulgent.

Menus can be tailored to the occasion, season, preferences and dietary requirements.