

# \$90pp

BBQ Pack



# BBQ

by

CURTIS STONE  
EVENTS

## Antipasto

Local olives, roasted garlic, rosemary, lemon  
Fennel seed lavosh  
Pickled spring vegetables  
Whipped cod roe, Buxton trout caviar  
BBQ calamari, lemon, olive oil, Aleppo pepper

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## Main course

Country style pork and wild fennel sausage  
Hot smoked chicken, buffalo sauce  
Grass fed beef sirloin  
Spring lamb cutlets

Spring green salad, Yarra Valley Dairy feta  
Kipfler potato salad, wild roquette pesto, capers  
Spelt and lentil salad, roasted cauliflower, spiced yoghurt

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## Add on dessert \$8pp (select 1 item)

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*v*

Cannoli, whipped ricotta, mandarin, pistachio *v*  
Chocolate Crèmeux, hazelnut crumble, strawberries *v*  
Citron tart, burnt meringue, raspberry granola *v*