

Barbeque menu

He who as spice enough may season his meat as he pleases.

Old English proverb

Chicken

Plain Breast of butter flied chicken
Barbeque chicken
Chicken breast marinated in tequila, lime and coriander
Chicken with a lemon mustard sauce
Chicken with apple macadamia chilli sauce
Tandoori chicken
Yakitori chicken

Pork

Cuban Christmas Eve pork chop
Rosemary grilled pork loin
Brazilian pork Rolla tine
Jamaican jerk boneless chop
Moorish kebabs

Lamb

Giget of lamb
Moroccan lamb
Australian lamb steaks with Sichuan pepper
Rack of lamb ciragan place (egg plant sauce)
Herb marinated lamb rump steaks

Vegetarian

White rabbit
Mushroom rice burgers with cheddar cheese
Grilled portabella mushroom sandwiches and basil aioli
Stuffed peppers in a bag
Tofu on Stilts
Yamb nut kebabs
Mediterranean vegetable and cheese towers

Desserts

Smores
Grilled pineapple
Banana splits

Coco loco brulee
Fruit kebabs with ginger sugar

All the above are subject to change in accordance with market fluctuation. For the explanation of any dish
please call ken on 07788930055.