



Tropical BBQ Lunch Menu

Freshly Baked Breads
Butternut Pumpkin Soup
Chicken and Sweet Corn Soup



From the buffet

BBQ'd Queensland Prime Sirloin Steaks
Kangaroo Skewers
Handmade Pork Sausages
Marinated Smokey BBQ Chicken
Stir Fry Noodles with Bamboo shoots and Soy Sauce
Wok Fried Seasonal Vegetables with Bok Choy poached in Soy and Blackbean
Tofu and Vegetable Korma Curry
Steamed Asian Rice
Orange, White & Purple Potatoes cooked traditionally in a Kup-Murri (we use a modern version of this traditional earthen oven)



(A Selection of Salads Daily, chosen by our Chefs from the following)

Baby Lettuce leaves tossed with Spring Vegetables and Bean Sprouts
Baby Corn and Corn Kernels mixed together with a Capsicum, Coriander and Sesame Dressing
Baby Spinach and Rockette leaves tossed with Sunflower and Black Sesame seeds
Marinated Baby Mushrooms infused with chopped Fresh Herbs and Oil Dressing
Antipasto Mix of Fetta Cheese Chunks, Pickled Vegetables, Mushrooms, Black Olives, Sun Dried Tomatoes, Fresh Herbs and Italian Dressing
Penne Pasta with a fresh Tomato Salsa, Capsicum, Onion and Garlic Dressing
Cauli-flowerettes and Chickpeas mixed together in a mild curry and Coriander dressing
Moroccan five Bean and Date Salad with a dressing of Garlic and Middle Eastern spices
Mixed Cabbages with Sour Cream and Mayonnaise



Fresh Tropical Fruit Platter
Australian Cheese & Cracker selection
Tea and Coffee station