

# Off the Grill

A good old fashioned BBQ

\$39 per person

Choose 3 mains and 3 salads

Served as a Buffet

Complements of Rabbit & Co with the 'Off the Grill'  
BBQ.

Pork Scratchings; Warm Orange + Rosemary Olives; Local Sourdough  
Breads and Rolls; Mustards; Smokey Tomato Relish; Beetroot + Current  
Jam; Burnt Aubergine with Pomegranate; Fresh Herb Pots and Seasonings

## MAINS

Maple Black Pepper Pork Chops

Portugese Pork Shoulder Burgers w Pimento + Piri Piri

Oat Beer Braised Pork Spare Ribs

Local/Organic Pork and Fennel Sausages

Cab Sav Sticky Beef Short Ribs

Rosemary Rubbed Eye Fillet with Confit Garlic

Prawns, Scallops & Clams with Tomato + Feta

Hickory Hot-Smoked Salmon with Fennel Salsa + Lemon Aioli

Herby Cod Cakes in Chilli Saffron Tomato Compote

Lemon Thyme Chicken Wings

Boozy Chicken with Teriyaki + Mustard

Spicy South American Jerk Chicken

Quinoa Stuffed Peppers with Spiced Yogurt

Brown Rice + Cashew Nut Burgers

Chermoula Aubergine with Bulgar + Yogurt

(Extra mains \$10 per person)

Continued overleaf...

Rabbit  
& Co

CATERERS





## SIDES

Barbequed Radicchio with Anchovy, Rosemary + Prosciutto  
Rustic Tabbouleh with Roast Cauliflower, Freenah + Pomegranate  
Seasonal Greens from the Garden inc. Herbs, Flowers + Bitter Leaves  
Green Bean Salad with Peas, Tendrils, Mint + Red-Wine Vinaigrette  
Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella + Basil  
Roasted Whole Baby Beets, Goats Chevre, Orange + Candied Walnuts  
Tunisian Carrot and Potato Salad with Green Chilli, Capers + Quail Egg  
Baby Cos Salad with Smokey Bacon, Anchovy, Sourdough Croutons  
Chargrilled Pumpkin with Red Onion, Tahini + Za'atar  
Chunky Slaw with Yogurt, Currants and Fresh Herbs  
Seasonal Chargrilled and Marinated Vegetables  
Wild Rice Salad with Chickpeas, Saffron + Herbs  
Baked Sweet Potato with Speck, Cloves + Maple Syrup  
Crunchy Radish Salad w Tahini, Sultanas, Carrots + Apples

## ADD...

Charred Corn on the Cob w Butter + Salt \$2 per person  
Pomegranate Onions w Thyme \$2 per person  
Jacket Potatoes \$2 per person  
Salt Water Poached Prawns \$4 per person

*If you love your BBQs terribly much and would like to upgrade one of your dinner options, have a peruse below and contact us for a quote.*

Lamb Rack with Feta, Zucchini, Anchovy Dressing  
Spatchcock with Tarragon, Olives + Garlic  
Organic Shoalhaven Porterhouse  
Persian Veal Cutlets  
300g Black Angus Sirloin  
Chicken Involtini with Lemon, Herbs and Feta

*All dressings, condiments, marinades are lovingly handmade in our Rabbit & Co kitchen using the best produce available to us. All pork and chicken is free-range &/or organic. Happy Days!!*

