

Off the Grill

A good old fashioned BBQ

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 Con it 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

Continued overleaf...

Rabbit
& Co

CATERERS



Rabbit & Co Caterers | Nowra, NSW, 2541 | 0400 479 657

info@rabbitandcocaterers.com.au | www.rabbitandcocaterers.com.au

SIDES

Barbequed Radicchio with Anchovy, Rosemary + Prosciutto
Rustic Tabbouleh with Roast Cauliflower, Freetah + 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

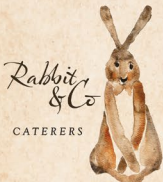
ADD...

Charred Corn on the Cob w Butter + Salt \$3 per person
Pomegranate Onions w Thyme \$2 per person
Jacket Potatoes \$3 per person
Salt Water Poached Prawns \$5 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 Involtoni 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!!



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