

Raspberry Creek

FOOD CO.

SAMPLE MENU BARBECUE

Meats

Butterfly lamb leg with salsa Verde (GF)

Sirloin steaks with horseradish cream (GF)

BBQ chicken scented with cardamom and thyme served with lemon labneh (GF)

Lamb burger with feta, olive tapenade and salad

Beef burger with cheddar, pickle and salad

Chicken thighs with spiced yoghurt marinade (GF)

Prawn skewers with chilli, parsley and garlic oil (GF)

Lamb chops with anchovy butter (GF)

Zaatar spiced lamb leg with buffalo yoghurt (GF)

Beef fillet with blue cheese butter (GF)

Local pork fennel and apple sausages with onion marmalade

Salmon steaks with dill, lemon and caper cream (GF)

Pork chops with apple glaze (GF, DF)

Twice cooked Asian style pork belly with Chinese plum sauce (GF, DF)

Salads

Classic Greek salad (GF)

Classic Caesar salad

Salad greens and soft herb salad with an aged balsamic dressing (GF, DF, VE)

Broccoli, pomegranate and hazelnut salad with pomegranate

molasses dressing (GF, VE) contains nuts

Otago peach, aged balsamic, prosciutto and feta salad (GF)

Roasted beetroot, rocket, pear and walnut salad (GF, DF, V)

Orzo salad with cherry tomatoes, basil, pine nuts and parmesan (contains nuts)

Courgette ribbon salad with lemon and chilli dressing (GF, DF, VE)

Tuscan bread salad with roast peppers, olives and tomatoes (DF, VE)

Ancient grain salad with almond, avocado and cranberry and lemon dressing (GF, DF, VE) contains nuts

Tabbouleh (DF, VE) contains nuts

Israeli Pearl couscous with orange almond and mint (DF, VE) contains nuts

Baby potatoes with bacon, soft herb and caper, mustard dressing (GF, DF)

Heirloom tomatoes, red onion and basil salad (GF, DF, VE)

Grilled aubergine and courgette salad with a pickled red onion and caper dressing (GF, DF, VE)

Puy lentil salad with soft herbs, chorizo and tomato

Roasted pumpkin, ricotta and golden raisin salad with pine nuts (GF, V) contains nuts

Watermelon, avocados, peanut and coriander salad with lime dressing (GF, VE) contains nuts

Quinoa, feta and broad bean salad (GF, V)

Crunchy raw beetroot and carrot salad with apple dressing (GF, DF, VE)

Salad greens and soft herb salad with an aged balsamic dressing (GF, DF, VE)

Broccoli, pomegranate and hazelnut salad with pomegranate molasses dressing (GF, DF, VE) contains nuts

Otago peach, aged balsamic, prosciutto and feta salad (GF)

Roasted beetroot, rocket, pear and walnut salad (GF, DF, V) contains nuts

Tomato cucumber and couscous salad mint and parsley (DF, VE)

Roasted Balsamic onion and beetroot salad with goat's curd (GF, V)

Tuscan bread salad with roast peppers, olives and tomatoes (DF, VE)

Dessert canapé

Chocolate cups with raspberry mascarpone and almond praline (v) contains nuts

Lemon meringue tartlets (V)

Chocolate and Frangelico mousse with a hazelnut tuille (V) contains nuts

Selection of macaroons (GF, V) contains nuts

Mini Vanilla cheesecakes (V)

Gluten free Chocolate brownies salted caramel toasted hazelnuts (GF, V) contain nuts

Seasonal fruit salad pots (GF, VE)

GF=GLUTEN FREE

DF=DAIRY FREE

V=VEGETARIAN

VE=VEGAN