



C R A B S H A C K

BBQ DINNER

Starters

   **Feta and rocket salad**

Grilled vegetables, marinated in Provençale herbs and white balsamic

  **Pork cold cuts and cheese**

Sliced Ibérico ham, olives, marinated feta, Black Forest ham, grilled garlic and tomato bread

Grilled Mains

Striploin, sea salt and pepper

Lamb chops, fresh thyme beds

Lamb kebabs, green peppers and onions

 **Pork chops**, orange skin, brown sugar, dark balsamic, honey

Boneless chicken legs, herbs de Provence, basil purée

Skewered prawns, Espelette pepper

Catch of the day, lemon, salt and pepper

Grilled Sides

 **Baby potatoes**, fresh cracked black pepper and oregano

 **Baked asparagus, corn on the cob and zucchini**

 **Butter and paprika glazed carrots**

 **Sweet potato wedges**

Desserts

  **Grilled pineapple** with cinnamon and sugar

 **Grilled peaches**, smoked macadamia, grilled brioche, Crème Anglaise, chocolate chips

Ice cream: vanilla, strawberry, chocolate and banana

Sorbet: lime, banana-passionfruit and coconut