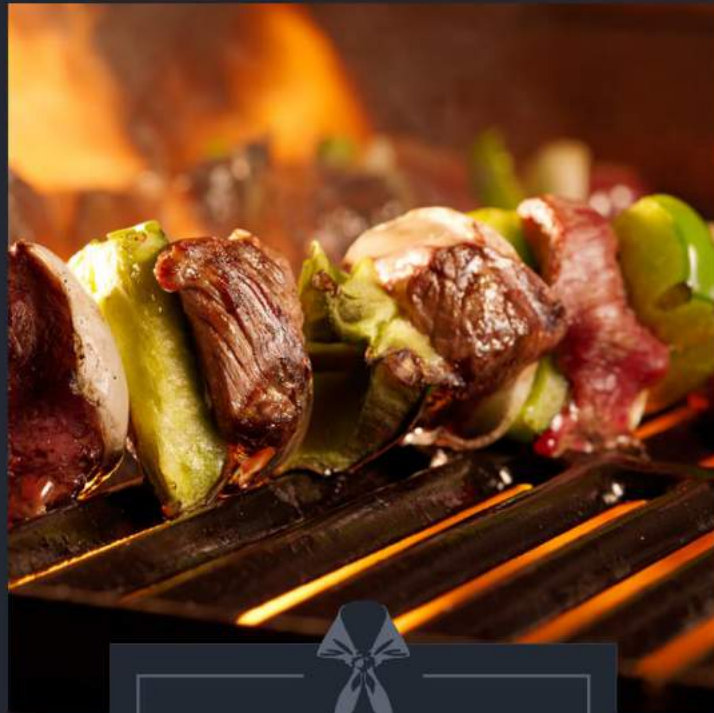


WESTERN FUSION



BACKYARD BBQ



MY KIND OF CHEFS

- MENU -

MY KITCHEN ♥ YOUR PLACE

MY KIND OF CHEFS | BBQ MENU

[No Drop-Offs; only Full Services]

BBQ MENU INCLUSIVE OF WARM BREAD ROLLS AND BUTTER

MINIMUM 40 GUEST

2 SALADS AND 3 HOT ITEMS	\$28.00pp
3 SALADS AND 4 HOT ITEMS	\$34.00pp
4 SALADS AND 5 HOT ITEMS	\$38.00pp

SALADS

Add Extra Salad \$4.50pp

New Potato, Bacon, Spanish Onion, Mustard. Aioli
Roasted Pumpkin, Quinoa, Rocquette, Toasted Seeds (V)
Asian Coleslaw, Red Caps, Shallots, Apple, Spring Onion, Cider Mayo (Gf)
Classic Caesar, Bacon, Garlic Croutons, Soft Egg, Parmesan
Nicoise, Tuna, Chat Potato, Cherry Tom, Kalamata, Egg, Green Bean
Classic Greek, Cherry Tom, Spanish Onion, Cucumber, Kalamata, Feta (V/Gf)
Check Pea, Pesto, Baby Spinach, Sundried Tomato(V)
Bocconcini, Baby Basil, Cherry Tom, Oregano, Balsamic Dressing

FROM THE GRILL

ADD EXTRA GRILL ITEM \$6.50PP

Portuguese Spiced Chicken Breast, Peri-Peri Sauce
Ham and Cheese Chicken Mignon, Relish
Cajun Chicken Skewers, Tzatziki (2pp)
Pork and Fennel Thick Sausages, American Mustard
Lamb and Rosemary Thick Sausage, Aioli
Lamb Burgers, Mint Chutney
Greek Lamb Skewers, Tzatziki
Garlic Lamb Loin Chops
Porterhouse Steak 200gm(1pp) Horseradish Relish
Angus Beef Burger, Beetroot Chutney
Kaffir Lime Infused Barramundi(1pp), Coconut Sauce
Tasmanian Salmon, Bearnaise Sauce
Mustard Rub Pork Belly, Apple Compote

SWEET ENDING \$7.00

CHOICE OF ONE ITEM FROM BELOW

Seasonal Fresh Fruit Board
Salted Caramel Eclairs
Berry Pavlovas, Vanilla Cream
Triple Chocolate Mousse
Sticky Date Pudding, Spiced Butterscotch

SEAFOOD BAR \$12.50

Pacific Oysters, Shallots Vinaigrette (4 each)
Cooked Prawns, Chipotle Sauce 100gm
New Zealand Green Lip Mussels, Kalamata and Lime (4 each)

VEGETARIAN BAR \$4.00

Creamy Mash, Green Peas
Honey and Chilli Roasted Pumpkin
Rosemary and Garlic Potatoes
Sweet Corn Cob, Garlic Butter
Mix of Roast Vegetables



www.mykindofchefs.com.au

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