

# Black Ant Gourmet BBQ and Banquet Menu

*Smaller groups: Choose 2 meats, 2 salads and 1 potato dish*

*Larger groups 30pp+: Choose 3 meats, 5 salads and 1 potato dish*

*\$28 pp avg.*

Upgrade your buffet:

Canapes – 3 options, add \$6 pp. avg. Shared entrée, add \$12 pp. avg. Dessert/Cake, add \$6 pp. avg.

## Mains Selection

Double Smoked BBQ Beef Brisket  
Slow Cooked Pork Belly with apple sauce  
Chilli Buffalo Wings (chicken wings) – Mild, medium or hot!  
Slow Smoked Chilli Beef Short Ribs  
BBQ Rump Sausages  
Moroccan Chicken Thighs  
Beef Rump Sausages  
Marinated Indian Lamb Cutlets with Tzatziki  
Greek Style Slow Roast Lamb Leg (pulled)  
Roast Blade of Pepper Mustard Beef  
Chicken Breast in Lemon pepper cream sauce  
Thai Green Curry Chicken thighs in coconut basil sauce

## Sides Selection

Creamy Potato bake. GF  
Creamy Coconut Sweet Potato Bake. V, GF  
Whole Roast Baby Potatoes in garlic and rosemary V, GF  
Antipasto pasta bake with sundried tomatoes and pesto.  
Pesto Pasta with roast pumpkin and baby spinach salad.  
Garden Salad with lemon dressing V. GF  
Crispy Asian Noodle Slaw with sesame soy dressing. V, GF  
French Puy Lentil & Roast Fire pepper Salad in a spiced maple dressing. V, GF  
Israeli Cous cous salad with roast pumpkin, fetta and baby spinach. V  
Chickpea, Carrot & Currant Salad with a korma yoghurt dressing. V, GF  
Traditional Caesar Salad with parmesan, bacon and croutons on the side.  
Roast beetroot, spinach and goats fetta salad with balsamic reduction. GF  
Roasted Vegetable Salad with balsamic dressing and baby spinach. V

**Buffet includes** - Dinner rolls, butter, gravy. Some condiments provided based on menu selection –