

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 -
sour cream, harissa chilli, Bourbon BBQ sauce, tomato relish, minted yoghurt, apple sauce, mint sauce.