

# Black Ant Gourmet Long Lunch Menu

**3 Courses ready to go for \$37 per head**

**Collect at Black Ant Gourmet Kin Kin**

**Minimum 6pp**

## Starters – choose 2

Triple cheese tartelettes  
Mushroom parmesan arancini balls GF  
Light crispy korma vegetable samosas  
Inside out pizzas – crusty garlic baguette filled with Italian vegetables, parmesan, sundried tomatoes pesto and smoked olives

## Mains – choose 2 meats for groups under 10pp, 3 meats for groups over 10pp

*(All meat is GF)*

Sliced smoked BBQ beef brisket with BBQ bourbon glaze  
Crispy pork belly with apple sauce  
Slow cooked chermoula lamb shanks  
Thai spiced chicken legs in a green curry coconut sauce  
Moroccan chicken thighs in garlic, lemon and smoked paprika  
Mediterranean salmon in a chilli kaffir lime coconut sauce  
Smoked cheese kransky with tomato relish  
Sliced honey glazed leg of ham with seeded mustard

## Salads – choose 3 salads for groups under 10pp, 4 salads for groups over 10pp

Creamy tartare potato salad with capers, salad onion and dill GF, V  
Pesto macadamia penne pasta with semi dried tomatoes and smoked olives V  
Japanese style asian slaw pickled ginger wakame & with crispy onions GF, V  
Roast root vegetable medley with fresh herbs and goats cheese crumble GF, V  
Wild rice, mushroom and asian greens with sesame soy dressing GF, V  
Roast korma cauliflower & greens salad, crispy chickpea, korma dressing GF, V  
Roast sweet potato, fired peppers & puy lentil salad, korma maple dressing GF, V

## Desserts – Choose 2 options

Christmas puddings with brandy sauce  
Finger lime curd tarts with coconut crumble  
Sticky date puddings with caramel sauce  
Carrot, apple, macadamia cake vanilla cream cheese icing  
Chocolate fudge brownie (GF) with raspberry sauce  
Orange almond poppy seed cake (GF) with orange cardamon coulis