



SPECIAL EVENTS CATERERS

Grills & Thrills *Sharer Board BBQ*

FROM THE FLAMES

- CHOOSE 3 -

GRILLED MISO SALT MACKEREL FILLETS
WHITE BEAN BUTTER

SHRIMPS FROM THE BARBIE
GRILLED GARLIC BUTTER TIGER PRAWNS

HARISSA & LEMON GRILLED CHICKEN THIGHS
TAHINI YOGHOURT DRESSING

SCOUT'S SMOKED GARLIC HOUSE SAUSAGES
WITH BLACK PEPPER, SHIRAZ & THYME

PORK BELLY BURNT ENDS WITH MOJO VERDE

BBQ'D LAMB LOLLIPOPS WITH SPRING MINT PESTO

12-HOUR SMOKED BRISKET WITH HOUSE-MADE PICKLES

LAMB FOREQUARTER, ROLLED WITH OREGANO
ROSEMARY SPIKES, GARLIC & LEMON

JERK CHICKEN
SPICY, SMOKY & FRAGRANT

ASIAN PORK WITH A NAHM JIM MARINADE
TENDER, SLOW-ROASTED PORK BELLY WITH EAST ASIAN SPICES

WOOD-FIRED SLOW-ROASTED PORCHETTA
A TRADITIONAL ITALIAN PORK ROAST STUFFED WITH FENNEL

- A SUPPLEMENTAL PRICE APPLIES FOR FISH OPTIONS -



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Sharer Board Veg Options

FROM THE FLAMES

PANEER VEGO BROCHETTES

COURGETTE RIBBONS, MARINATED PANEER, BASIL PESTO
RED MISO AUBERGINE & BUTTERED OLIVES

TERIYAKI TOFU & CHARRED MUSHROOM SKEWERS

WITH TOASTED SESAME

THAI SATAY TOFU SKEWERS

WITH A LEMONGRASS & GINGER
ROASTED PEANUT SATAY, SPICED & SEASONED

**VEGAN CHORIZO,
TOMATO & VEGAN CHICKEN BROCHETTES**
WITH BLISTERED CHERRY TOMATO

SCOUT'S VEGAN HOGLESS PULLED 'PORK'

BUTTERNUT STEAKS
OREGANO, THYME & GARLIC CONFIT

**RED ONION & ROSEMARY
VEGAN SAUSAGES**



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3 ARTISAN SALADS
- OUR RECOMMENDATIONS -
MORE OPTIONS AVAILABLE FROM OUR FULL MENUS

HORIATIKI GREEK SALAD

FETA CHEESE, CUCUMBER
CHERRY TOMATOES
RED ONION, KALAMATA OLIVES
& BALSAMIC VINEGAR DRESSING

SPANISH SALADA

GRILLED CHORIZO, CHERRY TOMATOES
BAKED BABY POTATOES, SPRING ONIONS
& ROASTED RED PEPPER AIOLI DRESSING

MOROCCAN TABBOULEH

TOASTED GRAINS, COUSCOUS, FREEKEH
WHEAT, CHICKPEAS, PARSLEY, ONION, MINT
CUCUMBER, FRESH TOMATO
WITH A LEMON, MINT YOGHURT DRESSING