

*Artisan Menus
Locally Sourced*

We use only
the finest
locally sourced
ingredients to
create
exquisite
dishes to suit
all tastes.



Grills & Thrills Sharer Board

SAMPLE MENU

- CHOOSE 3 FROM THE FLAMES -

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
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
ASIAN PORK WITH NAHM JIM MARINADE TENDER, SLOW-ROAST PORK BELLY
WOOD-FIRED SLOW-ROASTED PORCHETTA STUFFED WITH FENNEL

- WITH 3 ARTISAN SIDES -

CHUNKY SEASONAL ROAST VEGETABLES
THICK-CUT LEEKS, PARSNIPS, CARROTS SHALLOTS & CAULIFLOWER
WITH BEETROOT, SPINACH & KALE DRESSED WITH SUMAC, LEMON & OLIVE OIL
& FINISHED WITH PERSIAN FETA

SLOW-ROASTED WOODFIRED RATATOUILLE
CHARRED PEPPERS, COURGETTES GOLDEN SHALLOTS, AUBERGINE

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

DRUNKEN MUSHROOMS
CHARDONNAY, ONIONS & GARLIC



*We get invited
to the best parties*

www.scoutandhunter.com

