



Menu

Family Style Summer BBQ 2021

We can customize any menu to cater to your preferences

Canapes / Starters

(Please Select 2 Options)

Varietal Beet salad | roquette | pickled shallots | hazelnuts | goats feta | apple honey dressing

Grilled caesar salad | romaine hearts | arugula | brown butter sourdough | parmesan reggiano

Little Gem salad | ambrosia apple | pickled onion | queso fresca, grilled jalapeno and lime vinaigrette,
cucumber, radish

Roasted Cauliflower salad | cucumber | hummus | pickled shallots | grape | cress

Burrata | Berkshire Mountain ham | balsamic | basil
and pumpkin seed pesto | smoked sea salt | hand picked leaves served
with grilled artisan baguette **(add \$4 per person)**

Mains

(Please Select 1 Meat or Vegan Option)

Meat

Grilled charcoal rubbed Tenderloin | herb verde | baby potatoes | asparagus | torched pearl onion

Smoked ribs and chicken | Bourbon ale BBQ | baked potato | grilled broccoli and carrots

Cedar grilled adobo Wild salmon and spot prawns | avocado | pico de galo | mexican street corn | tortilla

Pemeberton Beef Burger and Merguez sausage | brioche potato bun | fixings | frites

[or]

Vegan

Beyond meat 'kefta' | 'tzatziki | hand rolled pita | tomato salad

Desserts

(Please Select 1 Option)

Flourless chocolate cake | toffee vanilla ice cream | peanut crumb, raspberry

Lemon tart | italian meringue | raspberry

Peanut butter s'mores | belocade chocolate | maldon salt | graham cracker | classic marshmallow

Seasonal Okanagan apple or Wild berry crumble | toasted vanilla ice cream **(vegan option)**

Vanilla honey cheese cake | toasted hazelnut and graham cracker crumb | seasonal fruit

Maple and orange sponge cake | chantilly and seasonal fruit

Server will be added for groups of 8 - 10 ppl for an Additional Fee

