

# Australian Summer Festive BBQ

**MINIMUM 30 GUESTS**

## **BREAD STATION**

Rustic bread loaves and rolls (gf on request)

Olive oil and flavoured vinegar (gf)

Selection of fresh dips (gf)

## **GOURMET SALAD STATION**

Toasted quinoa, pumpkin, kale, grilled fennel, sesame dressing (gf, v)

Fusilli pasta, seafood, lemon crème fraiche (gf on request)

Mesclun heirloom tomatoes, peppers, Spanish onion (gf, v)

## **FROM THE BARBECUE**

Scotch fillet, rosemary & garlic (gf)

Pork cutlets with onion gravy (gf)

Tandoori spiced marinated chicken (gf)

Corn on the cob, paprika, olive oil, lime (gf, v)

Root vegetables, seeded mustard, thyme (gf, v)

Herb buttered jacket potato, walnut pesto, sour cream (gf, v)

## **DESSERT**

Mince tarts (gf on request)

Fresh seasonal fruit platter (gf on request)

\*Menu subject to change

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