

Mayan Luxe Villas BBQ Menu

Choose 2 meats and 3 salads/vegetables

Cook meats on the BBQ

\$30 pp

BBQ Meats Selection

Chicken, beef or prawn skewers

Rib fillet

Salmon

Beef rump sausages

Beef rissoles

Lamb chops

Salad Selection

Whole Roast Baby Potatoes in garlic butter and rosemary. GF

Creamy Potato bake. GF

Creamy Coconut Sweet Potato Bake. V, GF

Whole Roast Baby Potatoes in garlic and rosemary V, GF

Antipasto pasta bake with sundried tomatoes and pesto.

French Puy Lentil & Roast Fire pepper Salad in a spiced maple dressing. V, GF

Israeli Cous cous salad with roast pumpkin, fetta and baby spinach. V

Chickpea, Carrot & Currant Salad with a korma yoghurt dressing. V, GF

Traditional Caesar Salad with parmesan, bacon and croutons on the side.

Pesto macadamia Penne Pasta with baby spinach.

Avocado Garden salad with lemon dill dressing. V, GF

Crispy Asian Slaw with sweet chilli, lime and basil dressing and crispy onions. GF

Roast beetroot and fetta salad with mescaline and balsamic reduction. GF

Wild Rice, Mushroom and Asian greens with sesame soy dressing. V, GF

Roast korma cauliflower spinach salad, native dukkha, lime coconut dressing. V, GF

Roast spiced maple sweet potato & mesculin salad in korma lemon dressing. V

Roast vegetable medley with roast onion, parsley and garlic. V, GF