

# Mayan Luxe Villas Country-fare Menu

*Choose main course and 3 salads/vegetables*

*Choose dessert*

*Delivered ready to eat/re-heat \$40 pp*

## Mains Selection

Double Smoked BBQ Beef Brisket  
Pork Belly with apple sauce  
Korma Lamb Ribletts with yoghurt  
Moroccan Chicken Thighs  
Beef Rump Sausages  
Chilli Buffalo Chicken Wings  
Slow Smoked Chilli Beef Short Ribs  
Garlic Rosemary Marinated Lamb Cutlets  
Middle Eastern Lamb Shanks  
Greek Style Slow Roast Lamb Leg (pulled)  
Roast Blade of beef in a Pepper Mustard cream sauce  
Chicken Breast in Lemon cream sauce  
Thai Green Curry Chicken in coconut basil sauce

## Sides 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 & mescaline salad in korma lemon dressing. V  
Roast vegetable medley with roast onion, parsley and garlic. V, GF