

All Inclusive

BBQ Buffet

€39.00 per person | inclusive of house wine, house beer, soft drinks, juices, water, tea and coffee

ENJOY A VARIETY OF FRESH SALADS, ANTIPASTI, AND PLATTERS SHOWCASING LAND AND SEA DELIGHTS, ALONG WITH A CHEESE BOARD, CHARCUTERIE, CONDIMENTS, DRESSINGS, DIPS & FRESHLY BAKED BREAD.

SOUP & PASTA

COLD MELON YOGHURT & MINT SOUP

CASARECCE PASTA

Calabrian red capiscum pesto, sheep's cheese crumble and spinach

PENNE CHICKEN AND MUSHROOMS

penne tossed in chicken and mushroom sauce, fresh herbs and parmesan shavings



FROM THE GRILL

LEMON AND DILL MARINATED SEASONAL FISH STEAK
with citrus vinaigrette

GRILLED MARINATED PORK MEDALLIONS
in a sticky smoked BBQ rub

TERIYAKI BRUSHED BBQ BELLY OF PORK

GARLIC, HONEY AND LEMON MARINATED CHICKEN DRUMSTICKS

HONEY MARINATED BBQ CHICKEN WINGS

ROSEMARY AND GARLIC MARINATED GRILLED BEEF STEAKS
spiced onion and tomato chutney

GRILLER PORK CUMBERLAND SAUSAGES

SPICY CRISPY POTATO WEDGES

BUTTERED ROASTED POTATOES

GRILLED GARLIC AND HERB BUTTER CORN ON THE COB
with sweet potato

A SWEET TREAT FROM OUR PASTRY CHEF THAT INCLUDES APPLE CRUMBLE, CHOCOLATE FUDGE, BAKED BERRY CHEESECAKE, HONEY AND NUT TART AND FRESH FRUIT KEBABS.