



THE  
**FLAMING  
 GOURMAND**<sup>o</sup>

...NO ORDINARY BARBECUE

# STREET FOOD

## SAMPLE MENU

### NATTER AND NIBBLES

*Chicken Wings of the day*

(example pigwig rubbed wings and maple glaze finalize)

*Maple and Mustard Porkies*

*Stuffed Olives*

*Seasoned Fries*

### GRILL MASTER SUGGESTIONS

*The Epicurean Boxed*

Tender slices of Picanha Beef, Churrasco de Frango, Prawn & Chorizo Skewer served with Fries, Black Beans and grilled Corn Salsa

*Steak Sandwich*

Tender slices of Picanha beef served in a toasted puccia on a bed of wild rocket and lashings of warm mustard & tarragon sauce

*Chicken Sandwich*

Slices of Churrasco de Frango served in a toasted puccia with sweet chili mayonnaise, sliced tomatoes, rocket, grated cheddar and mozzarella cheese

*Mushroom Burger*

Grilled Portobello Mushroom and Halloumi brushed with chimichurri marinade served in a toasted puccia, cider vinegar pickled onions topped with watercress

### BUILD YOUR OWN

#### *Step 1*

- Loaded Fries
- Toasted Puccia

#### *Step 2*

- Picanha Beef (Sirloin cap, Chimichurri marinade)
- Prawn & Chorizo Skewers
- Churrasco de Frango (Grilled lemon, Garlic & Peri Peri chicken)
- Mushroom Burger (Portobello Mushroom, Halloumi, Parsley & Sage fusion oil)

#### *Step 3*

- Grilled Corn salsa
- Black Beans
- Slaw
- Seasoned Sweet Potato Fries

#### *Step 4*

- Warm Mustard & Tarragon
- Chimichurri
- Sweet chili Mayo
- Mayo
- Franky's Red Hot Sauce