



MENU IDEAS

This is a selection of **Black Rock Grill™** menu items that have proven popular this list is not exhaustive and is an illustration only. You can create your own dishes using ingredients from around the world. Use a variety of fresh & dry herbs and spices and fat free marinades to enhance your menu items and create spectacular mouth-watering dishes.

Starters / Tapas / Side Orders

Chicken skewers
Tiger Prawn skewers
Beef sliver skewers
Scallops
Calamari
Portabella mushroom
Mixed baby vegetable & haloumi cheese
Marinated duck fillet skewers
Marinated tuna & monkfish skewers
Haloumi cheese and fresh pineapple
Crayfish tail
Marinated chicken wings

Entrée & Main Course

Try using speciality meats, poultry seafood and vegetables from around the world i.e. Angus Scottish Beef, Corn fed and Organic varieties to enhance your menu offer.

Beef

Fillet steak
Sirloin steaks
Rib eye steaks
Rump steaks

Lamb

Fillet
Leg rump steaks
Rack of lamb

Pork

Cutlets
Steaks
Chops
Fillet

Poultry

Chicken breast
Duck breasts
Ostrich steaks
Turkey breast

Seafood

Tuna steak
Marlin steak
Swordfish steak
Barramundi steaks
Cod steaks
Salmon steaks
Tiger prawns
Scallops
Calamari
Sea Bass
Balmain Bugs
Mussels
Lobster Tails

Vegetables

Portabella Mushrooms
Field Mushrooms
Courgettes
Aubergine
Sweet peppers
Leeks
Asparagus
Baby vegetables (Sweet corn, carrots, leeks, etc)
Roma tomatoes

Fruits

Pineapple
Banana

Desserts

Ice cream
Melted chocolate bowl