



Byron Bay Hinterland BBQ

In the Byron Shire we are fortunate to have long summer days and balmy evenings. Add the smell of a barbeque and you have the perfect recipe for a fun party.

Open Table offers a selection of simple and sumptuous dishes to team up with fresh seasonal salads & sides. A relaxed way to celebrate and treat your guests to something individual

Main Dishes

- Tiger prawn skewers with walnut pesto
- Monkfish steaks, marinated in coriander & chilli, lemon & paprika
- Seared salmon Kerala style with lime pickled yoghurt
- Locally-sourced organic duck grilled with orange & soy
- Marinated lemon lamb cutlets with Gremolata
- Tamarind orange and honey chicken
- Luxury shish kebab with capsicum, mushroom & baby onion
- Marinated apricot curry chicken breast skewers
- Souvlaki lamb pieces served w/ garlic mint
- Prawns in lime butter
- Piri Piri chicken drumette
- Beef kofta served w/ eggplant relish
- Swordfish skewers served w/ coriander mayo

Side Dishes & Salads

- Steamed green beans tossed in olive oil, garlic & fresh basil
- Char-grilled eggplant slices with a yogurt & paprika sauce
- Grilled haloumi with pumpkin & pistachio couscous
- Paprika and parmesan polenta served w/ walnut & capsicum salsa
- Warm potato and kumara salad in caper dressing
- Grilled asparagus with cherry tomatoes in olive oil
- Old-fashioned chat potatoes, dill, gherkin, red onion and shallot
- Traditional Greek salad, lemon, oregano
- Caesar salad with crispy pancetta & anchovy dressing
- Asian slaw with a hot, sweet & sour dressing
- Italian char-grilled potato & artichoke, olives, lemon, herbs
- Panzanella salad: ripe tomatoes & buffalo mozzarella with basil, olives & torn bread