

WELCOME TO HURRICANE'S GRILL

SET MENU OPTION - ONE

On Arrival

(Choose one to share, between two)

BREADS

Garlic, herb or brown roll

Salads

(Choose one to share, between two)

MIXED SALAD

Crisp iceberg lettuce, tomato, cucumber and red onion with vinaigrette dressing

CAESAR SALAD

Crisp cos lettuce, croutons, bacon, anchovies, shaved parmigiano and Caesar dressing

Mains

(Choose one from the following)

HALF RACK OF RIBS

Pork, Beef or Lamb ribs basted in HURRICANE'S original basting then grilled until tender, these ribs are a taste sensation

RUMP (350gm)

A great combination of flavor and texture

HALF BBQ OR PORTUGUESE CHICKEN

BBQ: Char-grilled and basted with BBQ basting
Portuguese style: Basted with peri-peri sauce

VEGGIE PLATTER

Mixed steamed vegetables with a giant sautéed mushroom, fresh Mediterranean salad, grilled zucchini and capsicum, and halloumi cheese

All mains are served with chips or a baked potato

Desserts

(Choose one from the following)

STICKY DATE PUDDING

House made soft cake with dates, vanilla ice-cream, cream and a butterscotch sauce

SORBET

Refreshing and great tasting, ask about our latest flavors

\$60.00 PER PERSON – 2 COURSES

WELCOME TO HURRICANE'S GRILL

SET MENU OPTION – TWO

On Arrival

(Choose one to share, between two)

BREADS

Garlic, herb or brown rolls

Starters

(Choose one from the following)

GARLIC MUSHROOMS

Prepared with fresh garlic, olive oil and garlic butter

SALT & PEPPER CALAMARI

Lightly seasoned and served with rocket and aioli

BBQ CHICKEN WINGS

Basted and char-grilled then served with rice

Salads

(Choose one to share, between two)

MIXED SALAD

Crisp iceberg lettuce, tomato, cucumber and red onion with vinaigrette dressing

CAESAR SALAD

Crisp cos lettuce, croutons, bacon, anchovies, shaved parmigiano and Caesar dressing

Mains

(Choose from one of the following)

HALF RACK OF RIBS

Pork, Beef and Lamb ribs basted in HURRICANE'S original basting then grilled until tender, these ribs are a taste sensation

RUMP (350gm)

A great combination of flavor and texture

HALF BBQ OR PORTUGUESE CHICKEN

BBQ: Char-grilled and basted with BBQ basting

Portuguese style: Basted with peri-peri sauce

VEGGIE PLATTER

Mixed steamed vegetables with a giant sautéed mushroom, fresh Mediterranean salad, grilled zucchini and capsicum, and halloumi cheese

All mains are served with chips or a baked potato

\$65.00 PER PERSON – 2 COURSES

FOR ANY SPECIAL DIETARY REQUIREMENTS PLEASE SEE OUR WAIT STAFF

WELCOME TO HURRICANE'S GRILL

SET MENU OPTION – THREE

On Arrival

(Choose one to share, between two)

BREADS

Garlic, herb or brown rolls

Starters

(Choose from one of the following)

GARLIC MUSHROOMS

Prepared with fresh garlic, olive oil and garlic butter

SALT AND PEPPER CALAMARI

Lightly seasoned and served with rocket and aioli

BBQ CHICKEN WINGS

Basted and char-grilled then served with rice

BOEREWORS

Traditional South African beef sausages, mildly spiced and served with mashed potato and Spanish sauce

Salads

(Choose one to share, between two)

ROCKET AND PARMIGIANO

Cherry tomatoes, green olives and red onion with vinaigrette dressing

MEDITERRANEAN

Kalamata olives, feta cheese, capsicum and our Mediterranean dressing

Mains

(Choose one from the following)

HALF RACK OF RIBS

Beef, Lamb or Pork ribs basted in HURRICANE'S original basting then grilled until tender, these ribs are a taste sensation

SCOTCH FILLET (350g)

A great combination of flavor and texture

TOP SIRLOIN (200g)

Grain fed angus 150 day (MSA)

HALF CHICKEN

BBQ-Char-grilled and basted with BBQ basting or Portuguese style: Basted with peri-peri sauce

SALMON FILLET

Atlantic salmon fillet, potato mash and fresh lemon

VEGGIE PLATTER

Mixed steamed vegetables with a giant sautéed mushroom, fresh Mediterranean salad, grilled zucchini and capsicum, and halloumi cheese

All mains are served with chips or a baked potato

Desserts

(Choose one from the following)

STICKY DATE PUDDING

House made soft cake with dates, vanilla ice-cream, cream and a butterscotch sauce

SORBET

Refreshing and great tasting, ask about our latest flavors

\$80.00 PER PERSON – 3 COURSES