



# BLOK BBQ MENU

Each table is provided with a table-top Blok charcoal barbecue, designed for relaxed, interactive cooking and dining.

Once you've chosen from the platters below or individual items on the reverse, your ingredients are freshly prepared and brought to your table, ready to cook just the way you like. With everything you need at hand, including our house sauce and salt platters, you can season, grill and enjoy each dish your way.

**FIRE FEAST** 105  
UP TO 4 PEOPLE

Chicken breast skewer  
Pork tenderloin medallions  
Lamb steak strips  
Flat iron steak strips  
Spiced beef koftas

King prawns  
Baby Atlantic squid  
Corn ribs  
Padron peppers  
English asparagus  
Tenderstem broccoli & baby corn

Fries  
Cajun jacket wedges  
Greek-style garlic flatbread  
Caesar salad  
Summer salad

Best Value

**FIRESTARTER** 40  
FOR 2 PEOPLE

Chicken breast skewer  
Pork tenderloin medallions  
King prawns  
Corn ribs  
Padron peppers  
Fries  
Summer salad

**ALL FIRED UP** 55  
FOR 2 PEOPLE

Pork tenderloin medallions  
Flat iron steak strips  
King prawns  
Padron peppers  
Baby Atlantic squid  
Tenderstem broccoli & baby corn  
Cajun jacket wedges  
Greek-style garlic flatbread  
Summer salad

## ALL SERVED WITH

### + Sauce platter

Chimichurri / red mojo sauce / garlic aioli

### + Salt platter

Smoked sea salt / Moroccan-spiced salt /  
mustard & black pepper salt

cook.eat.enjoy





## INDIVIDUAL ITEMS

MINIMUM 2 PER PERSON

|                        |     |                                 |     |
|------------------------|-----|---------------------------------|-----|
| Chicken breast skewer  | 5.5 | Corn ribs                       | 5.5 |
| Pork tenderloin        | 7   | Padron peppers                  | 6.5 |
| Lamb steak strips      | 8.5 | English asparagus               | 8   |
| Flat iron steak strips | 10  | Tenderstem broccoli & baby corn | 7.5 |
| Spiced beef koftas     | 8.5 |                                 |     |
| King prawns            | 10  |                                 |     |
| Baby Atlantic squid    | 6.5 |                                 |     |

All barbecues include complimentary  
sauce platter and salt platter

## EXTRAS FROM THE KITCHEN

|                                                           |        |
|-----------------------------------------------------------|--------|
| Sea-salt fries <b>V VE DF</b>                             | 4.5    |
| Cajun jacket wedges <b>V VE DF</b>                        | 4.5    |
| Greek-style garlic flatbread <b>V</b><br>+ add mozzarella | 4<br>1 |

### SALADS

|                                                                                            |   |
|--------------------------------------------------------------------------------------------|---|
| <b>Caesar salad</b> – Caesar dressing, bacon, anchovies, croutons, Parmesan                | 9 |
| <b>Greek salad</b> – olives, tomatoes, onions, peppers, feta <b>V GF</b>                   | 9 |
| <b>Summer salad</b> – mixed leaves, carrot, cucumber, tomato & red onion <b>V VE GF DF</b> | 7 |

### NIBBLES

|                                       |   |
|---------------------------------------|---|
| Crispy buttermilk chicken wings       | 9 |
| Southern-fried mozzarella <b>V GF</b> | 6 |
| Crispy salt & pepper squid <b>DF</b>  | 8 |
| Mac n cheese croquettes <b>V GF</b>   | 6 |
| Sweet chilli falafels <b>V VE</b>     | 6 |

### SWEET

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| Soft serve ice cream <b>V</b><br>(waffle cone or bowl)              | 3.5 |
| Marshfield Farm sorbets <b>V VE GF</b><br>(please ask for flavours) | 5   |



### SAFETY NOTICE

Not suitable for those under 12 years old. Table-top barbecues contain hot charcoal and surfaces that may cause burns – please exercise caution at all times. Guests are responsible for cooking their own food; all items must be cooked thoroughly in line with provided guidelines before consumption. We cannot accept liability for any burn or illness resulting from the food cooking process.



### NO TOUCHING

Blok barbecues feature full metal construction and as such all parts of the body will get very hot during use. Please avoid touching any part of the barbecue and use tongs provided when adding and removing food. If you require any assistance, please speak to a member of the team who will be happy to help.

V Vegetarian VE Vegan GF Gluten Free DF Dairy Free

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance.

Allergenic ingredients are used in our kitchen, please scan QR code for allergen and nutritional information.

Adults need around 2000kcal a day.

Please drink responsibly.



# HOW IT WORKS



## HOT STUFF - NO TOUCHING

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1

## GETTING TONGS RIGHT

The tongs that come with your uncooked ingredients are for **raw food only** - use these to get your food on the grill. The tongs provided with your plates are for **ready-to-eat food** - use these to take your delicious creations off the grill when they're done.



2

## COOKING LIKE A PRO

Not sure where to start? We've got you:

- Chicken hits the grill first
- Pork and veg up next (they take longer than you think!)
- Finish with steak, lamb and fish.



3

## CHECK YOUR WORK!

Use the temperature probe provided; everything (except steak) should hit an internal temp of **75°C**. For steak, we recommend medium rare (**~55°C**), but remember to allow a couple of minutes for it to finish and rest.



4

## LEVEL UP YOUR FLAVOUR

Dive into the salts & sauces - mix, match, and make it yours.



5

## WE'VE GOT YOUR BACK

Take your time, enjoy cooking up a storm and if you're unsure about anything, just give us a shout.



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