## **Special Cocktail for Tonight**

Ask your server \$16

## Barefoot Beach BBQ Menu

Chef's Seasonal Sharing Plate

#### **Grill and Wood Oven**

BBQ rubbed whole chicken (gf)

Blackened red snapper with market salsa (gf)

Buttered corn on the cob with smoked paprika (v/gf)

Slow cooked pulled jerk pork shoulder (**gf**)
Local pumpkin, cauliflower and coconut curry (√/**gf**)

#### Sides

Seasonal Market Salad Local coconut bread (√) Kaibo rice and beans (√ gf) Locally grown leaf salad (√ gf)

### **Desserts**

### **Triple chocolate brownie \$9**

White chocolate cream (gf/v)

Local rum cake \$10

Rum cream (v)

### Pineapple carpaccio \$7

Chili, lime (√/gf)

## **Sticky Banana Pudding \$10**

Toffee sauce, vanilla ice cream (v

#### Kaibo Homemade Ice Cream \$6

Madagascan vanilla (gf/v)
Dark chocolate (gf/v

### **Kaibo Homemade Sorbet \$6**

Watermelon (gf/v/√)

# **Chef's Special Sharing Dessert**

#### Smore's Pizza \$14

Dark chocolate, roasted marshmallows, coconut

gf= gluten free, v = vegetarian, √ = vegan

Desserts are not included in the BBQ price.
All desserts are charged as per the above stated prices.