

Kiwi Barbecue

BREAD

Choose 1

Bread Rolls

A selection of freshly baked rolls with butter

Bread Basket

A variety of artisan breads with butter

SAUSAGES

Choose

Premium Sausages

A selection of premium sausages made in house by our quality gourmet butcher. You will receive a selection of pork & fennel, and beef merlot & cracked pepper.

MEATS

Choose 2

Sirloin Steak

Prime New Zealand sirloin beef steak

Spicy Lemon Chicken

Chicken marinated in a blend of lemon juice, soy sauce, ginger, chilli, coriander, cumin, salt & pepper

Prawn Skewers

Skewers of prawns with garlic herbed butter

Lamb Back Straps

Lean New Zealand lamb back straps seasoned with rosemary and Himalayan rock salt. Served medium rare

Market Fish Steaks

Fresh market fish steaks served in a lime butter sauce (Add \$8.00 + GST per person)

POTATO

Choose 1

Potato Salad

Potato salad marinated in our house made vinaigrette and mixed with mayonnaise (Smoked bacon optional)

Roasted Baby Potatoes

Baby potatoes, twice cooked and finished with fresh rosemary and rock salt

Kiwi Barbecue

SALAD & VEGETABLE

Choose 2

Caesar Salad

Caesar salad made with crispy bacon, egg, cos lettuce and croutons. Finished with a shaved parmesan cheese and a caesar dressing (Bacon & egg optional)

Orzo Salad

Orzo pasta with thin slices of chorizo sausages, sundried tomatoes, feta cheese, and basil pesto.

Green Garden Salad

Green garden salad of mesculin, snow pea sprouts, tomato, cucumber and fresh vegetable garnishes

Asparagus, Kumara & Orange

Fresh asparagus (when in season) served with roast kumara wedges and orange segments with a wholegrain citrus mustard and rosemary vinaigrette

Mushroom Salad (v,ve,gf,

White button mushrooms in a balsamic, soy, garlic and ginger marinade

Ranchslaw

Gourmet ranchslaw with shredded cabbage, peppers, onions, apple and fresh herbs mixed together with a rich and creamy dressing .

Broccoli Salad

Blanched fresh broccoli salad, sundried tomatoes, toasted almond with an orange & NZ pure virgin olive oil vinaigrette

Roasted Pumpkin, Bean and Dukkha

Roasted pumpkin, green beans and dukkha with a citrus and balsamic vinaigrette

Haloumi Quinoa Salad (v,gf)

Grilled haloumi cheese, quinoa, cranberry , mesculin and fresh mint, with a red wine vinaigrette

Raw Energy Salad (v,ve,gf,df)

Roasted seeds, carrot, beetroot, red cabbage, red capsicum, and a with an orange and olive oil dressing

Signature Barbecue

BREAD

Choose 1

Bread Rolls

A selection of freshly baked rolls with butter

Bread Basket

A variety of artisan breads with butter

SAUSAGES

Choose

Premium Sausages

A selection of premium sausages made in house by our quality gourmet butcher. You will receive a selection of pork & fennel, and beef merlot & cracked pepper.

MEATS

Choose 3

Sirloin Steak

Prime New Zealand sirloin beef steak

Spicy Lemon Chicken

Chicken marinated in a blend of lemon juice, soy sauce, ginger, chilli, coriander, cumin, salt & pepper.

Prawn Skewers

Skewers of prawns with garlic herbed butter

Lamb Back Straps

Lean New Zealand lamb back straps seasoned with rosemary and Himalayan rock salt. Served medium rare

Market Fish Steaks

Fresh market fish steaks served in lime butter sauce (Add \$5.00 + GST per person)

POTATO

Choose 1

Potato Salad

Potato salad with potatoes cooked perfectly, infused with vinaigrette and mixed with mayonnaise (Smoked bacon optional)

Roasted Baby Potatoes

Baby potatoes, twice cooked and finished with fresh rosemary and rock salt

Signature Barbecue

SALAD & VEGETABLE

Choose 3

Orzo Salad

Orzo pasta with thin slices of chorizo sausage, sundried tomatoes, feta cheese, and basil pesto.

Ranchslaw

Gourmet ranchslaw with shredded cabbage, peppers, onions, apple and fresh herbs mixed together with a rich and creamy dressing .

Asparagus, Kumara & Orange

Fresh asparagus (when in season) served with roast kumara wedges and orange segments with a wholegrain citrus mustard and rosemary vinaigrette

Mushroom Salad

Mushroom salad with white button mushrooms in a balsamic, soy, garlic and ginger marinade

Broccoli Salad

Blanched fresh broccoli salad, sundried tomatoes, toasted almond with an orange & NZ pure virgin olive oil vinaigrette

Haloumi Quinoa Salad (v,gf)

Grilled haloumi cheese, quinoa, cranberry , mesculin and fresh mint, with a red wine vinaigrette

Green Garden Salad

Green garden salad of mesculin, snow pea sprouts, tomato, cucumber and fresh vegetable garnishes

Raw Energy Salad

Roasted nuts and seeds, carrot, beetroot, red cabbage, and red capsicum, and a with an orange, pomegranate

Roasted Pumpkin, Bean and Dukkha

Roasted pumpkin, green beans and dukkha with a citrus and balsamic vinaigrette

Caesar Salad

Caesar salad made with crispy bacon, egg, cos lettuce and croutons. Finished with a shaved parmesan cheese and caesar dressing (Bacon & egg optional)

Barley, Chickpeas & Roasted Vegetables

Pearl barley, chickpeas, roasted root vegetables, stone fruit, fresh mint and coriander with an orange & pomegranate molasses vinaigrette