

# 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*