



**SELECT 2X
OF EACH
OPTION**

BBQ Menu

CANAPES

CHOOSE 2 OF THE FOLLOWING

- POMEGRANATE LAMB LOIN WITH MINT YOGHURT ON KUMARA ROSTI
- MINI PRAWN CUPS
- CHILLI LIME CHICKEN SKEWER
- SESAME BEEF WITH HORSERADISH AND SPINACH IN A CONE
- CARAMELISED ONION AND FETA TARTLET

MEATS

CHOOSE 3 OF THE FOLLOWING

- ROSEMARY AND GARLIC MARINATED LAMB LOIN CHOPS
- CHRISTMAS BEEF SAUSAGES
- CHILLI AND LIME MARINATED CHICKEN THIGH PORTIONS WITH CHIMICHURRI
- GLAZED PORK, PINEAPPLE AND CAPSICUM SKEWERS
- AKAROA SALMON PORTIONS WITH FRESH LEMON (ADD \$4PP)

SERVED WITH NEW SEASONS POTATOES & FRESHLY BAKED ARTISAN BREADS AND BUTTERS

SALADS

CHOOSE 2 OF THE FOLLOWING

- FRESH GREEN GARDEN SALAD WITH ALL TRIMMINGS AND CITRUS VINAIGRETTE
- BROCCOLI, BACON AND PARMESAN SALAD WITH CRANBERRIES AND MAPLE SRIRACHA DRESSING
- ROAST VEGETABLE SALAD WITH MESCLUN, FETA AND BALSAMIC DRIZZLE
- ISRAELI COUSCOUS GREEK SALAD WITH PESTO DRESSING
- COLESLAW WITH BLACK SESAME SEEDS AND GARLIC AIOLI
- POTATO, CHORIZO, GREEN ONION, AND FETA SALAD

DESSERTS

CHOOSE 2 OF THE FOLLOWING

- PAVLOVA WITH CREAM AND BERRIES
- CHOCOLATE RASPBERRY BROWNIE WITH CREAM
- CITRUS LEMON TART WEDGE WITH YOGHURT
- BRANDY SNAPS WITH CUSTARD CREAM FILLING
- STICKY DATE WITH CARAMEL SAUCE

PRICING

- MAINS + DESSERT = \$60PP
- CANAPES + MAINS + DESSERT = \$70PP

Our in house
catering team

