



## **BBQ**

Please select 3 choices from the BBQ / 3 sides / 1 dessert  
(all dishes subject to availability)

For a quintessential `Kiwi` experience you cannot go past the casual atmosphere of a BBQ. If you require something different, wish to add more items or different cut`s, have dietary requirements or would like a bespoke menu designed specifically for your dinner party, I am more than happy to help.

### **To start**

Sourdough bread / local olive oil / artisan butter  
Seasonal freshly shucked oysters served natural w/lemon

### **From the BBQ**

Local Zamora gourmet pork sausages / dijon mustard  
Free range pork loin rubbed with bay, balsamic & chilli / mostardo di cremona  
Lemon, garlic & herb marinated chicken / whipped feta  
Wakanui sirloin of beef / chimmi churri  
Merino lamb shoulder / pomegranate & honey glaze / yoghurt hummus  
Pork rib rack / BBQ glaze  
1<sup>st</sup> class lamb chops / rosemary glaze / green goddess dressing  
Market fish cooked en papillote w/ tomato, fennel, parsley & olives  
Lemongrass marinated Stewart island salmon / peanut sesame crumb  
Milford crayfish tail / burnt lemon / garlic butter (POA)  
Prawn and Martinez chorizo skewer / paprika and lemon / sriracha mayo  
Tuna Steak / sesame rub / pineapple & chilli salsa  
Stuffed aubergine / chickpea / mozzarella / tomato / basil (v)  
Rosemary marinated halloumi skewer / peach & mint salsa (v)

### **Sides**

Caesar salad / cos lettuce / sourdough croutons / smoked bacon / parmesan  
Grilled asparagus / parmesan ranch dressing / olive & shallot crumbs  
Roast baby potatoes / sauerkraut / bacon & onion dressing / parsley / mustard  
Heritage tomatoes / pomegranate / mint / halloumi / za`atar / walnuts  
Wild rocket / grilled nectarine / almonds / mozzarella / local Martinez chorizo / balsamic / basil  
Roast green beans / radish / lentils / walnut pesto / capers / parmesan  
Portabello mushrooms / orzo salad / parmesan / rocket / truffle / pine nuts  
Courgette salad / fennel / chilli / mint / orange / pine nuts / baby cos

### **To finish**

Otago cheeseboard / oat crackers / fruit bread / preserves / fruits  
Vanilla yoghurt / honey roast stone fruits / blueberries / almond granola / cinnamon madeleine  
Kaffir lime cream / strawberries / rhubarb / gingerbread / ginger crumble / ice cream  
"Tiramisu" / chocolate ganache / chocolate cake / mascarpone / amaretto / coffee gel / chocolate crumbs / cherries  
Poached nectarine / dulce de leche / caramel popcorn / blackberry sauce / ice cream  
White chocolate cheesecake / raspberries / hazelnut shortbread / raspberry gel / basil