



BBQs

Mains

(Choose 3)

Whole King Prawn Halves

With oregano, sage, coriander, ginger, chilli, garlic, lemon

Sirloin Steaks

With wholegrain mustard, garlic, aioli, caramelised onion

Roasted Side of Salmon

With orange and thyme, mango avocado salsa

Seared Peppered Tuna Steaks

With green olive tapenade, crispy capers, bed of fennel and baby cos

Grilled Lamb Loin

Moroccan seasoning, sundried tomato and onion jam

Grilled Chicken Thighs

With teriyaki sauce, sesame seeds

Selection of Gourmet Sausages

With tomato relish

Accompanied by

Roasted Baby Potatoes

With rosemary

Selection of Rustic Italian Breads

Including ciabatta, sourdough, schiacciata



BBQs

Salads

(Choose 2)

Mango, Avocado, Crispy Noodle Salad

With cherry tomatoes, cucumber, cashews, crispy noodles, mesclun, and a sweet chilli and lemon dressing

Roasted Golden Kumara and Blue Cheese Salad

With crispy bacon, long beans, baby spinach, almonds, balsamic dressing

Beetroot, Orange and Feta (GF)

With green beans, rocket, walnuts, balsamic dressing

Greek Salad

With feta, cucumber, tomatoes, marinated olives, red onion, balsamic dressing

Caprese Salad

Bocconcini, tomato, fresh basil, lemon zest, chilli, olive oil

Caramelised Roasted Root Vegetables

Carrots, parsnips, beetroot, golden kumara with fresh herbs

Assorted Roasted Seasonal Vegetables

With fresh herbs

Caesar Salad

Baby cos lettuce, croutons, egg, crispy bacon, parmesan, creamy Caesar dressing

Garden Salad

With avocado, cucumber, cherry tomatoes, mesclun, balsamic vinaigrette dressing

Rocket, Walnut and Pear Salad

With balsamic dressing

Israeli Couscous

With rocket, almonds, assorted roasted vegetables, mint, coriander, olive oil

Orzo Pasta

With roasted assorted vegetables, feta, baby spinach, sundried tomato pesto

Raw Salad

Grated beetroot, grated carrot, cranberries, sunflower/pumpkin seeds, mint, orange juice, balsamic dressing

Potato Salad

With celery, egg, spring onion, mayonnaise

Japanese Coleslaw

Red / white cabbage, celery, carrots, red onion, toasted sesame dressing



BBQs

Desserts

(Choose 1)

Sticky Date Pudding

With caramelised banana and caramel sauce

Mocha Tart

With strawberry coulis

Blueberry, Apple and Coconut Crumble

Thickened cream

Passionfruit Creme Brulee

With almond wafers

Lemon and Passionfruit Tart

With mascarpone and tropical fruits

Tiramisu

Traditional espresso dessert

OR

Petit Fours Menu

Choose dessert from our Petit Fours selection

3 mains | 2 salads | 1 dessert

Price - \$50.00 per person

3 mains | 2 salads | 4 petit desserts

Price - \$55.00 per person

(Prices exclude GST)