

# BBQ MENU 2018

\$20.00 PP



\*Minimum of 12pax

## SERVED WITH FRESHLY BAKED BREADS

From the kitchen, accompanied with dukkah and olive oil

## MEAT SELECTION

Please choose **ONE** of the following:

### **CHEESE KRANKSY SAUSAGE**

With smoky tomato chutney

### **CHICKEN THIGH SKEWERS**

Marinated with house yoghurt and toasted mustard seeds

### **LAMB KOFTAS**

Finished with tzatziki dressing

\*We will provide meat ready for you to cook on the BBQ along with freshly prepared salads. Including disposable cutlery, napkins and plates.

## EXTRA ITEMS

\$5.00 PP

### **CHOOSE A SECOND MEAT ITEM**

- Cheese Kranksy
- Chicken Skewers
- Lamb Koftas

### **SIDE OF BABY POTATOES**

Rosemary and garlic

### **HALOUMI AND VEGETABLE SKEWERS**

With mint and anise glaze

### **CHEESE PLATTER**

Platter of NZ cheeses and crackers (Additional \$6.00pp)

## OFFSITE CATERING

\$9.50 PP

### **OFFSITE SERVICE FEE INCLUDES: (Valid for groups of 20 or more)**

- Cutlery, Crockery & Required BBQ Equipment
- Chef on site to cook the BBQ
- Paper napkins
- Salt & Pepper
- Transport + Hireage
- Event labour
- All dirties cleaned up and returned to base

## SALAD SELECTION

Please choose **TWO** of the following:

### **GREEN LEAF SALAD**

With toasted pumpkin seeds and raspberry kombucha dressing

### **AGRIA POTATO SALAD**

With sour cream mayo, shredded spinach and relish dressing

### **ASIAN STYLE SLAW**

With tofu miso dressing, sesame, rice noodles

### **ROASTED BEET + CRANBERRY SALAD**

With balsamic glaze + Roquette

### **CHICKPEA + SHREDDED CUCUMBER SALAD**

With preserved lemon dressing and cumin labneh

## DESSERT

\$4.50 PP

### **RICH CHOCOLATE BROWNIE**

With raspberry mascarpone + coca nibs

### **ALMOND PANNACOTTA**

With passionfruit crème fraiche

### **GINGER SHORTBREAD SMORES**

With chocolate ganache

### **BANOFFEE SPOONS**

With dried banana, malt crumble and burnt caramel

### **HIBISCUS & RASPBERRY LAMINGTONS**

With vanilla cream