
GOURMET BBQ LUNCH MENU

BREADS

Walter Peak white sourdough
Rosemary & maldon salt focaccia
Wholemeal loaf

SALADS / ENTREE

Quinoa with pomegranate, feta, almonds, raisins & herbs
Beetroot & local goats cheese topped with hazelnuts & sage
Red cabbage coleslaw dressed with dijon mustard mayonnaise & sesame
New potato salad with spring onions, capers & parsley mayonnaise
Local asparagus with eggs & croutons
Iceberg lettuce topped with bacon & blue cheese dressing
Fresh seasonal salad leaves with a vinaigrette dressing
Black beans, avocado, coriander, cherry tomato served with tortilla
Caramelised onion, brie, pistachio & thyme tart

VEGETABLES

Herb crusted butternut squash
Buttered potatoes with chives
Zucchini topped with almonds & lemon



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OUTDOOR GRILL

Vegetable skewers with blue river halloumi

Spiced rotisserie chicken

Southern Ale BBQ ribs

Cardrona lamb leg

Local Zamora creole sausage

Sliced beef rump



CONDIMENTS

Three mustards, mint sauce, chimichurri,
horseradish, smoked paprika aioli



DESSERTS

Sticky date pudding

Fresh pineapple with mint

Selection of freshly baked slices

Selection of New Zealand cheeses

