

## MAINS

### Fish

Snapper Baked Whole - *a choice of one of the following:*

- Black Bean, Ginger, Soy
- Lemon Butter
- Nam Jim

Tuna Steaks - *a choice of one of the following:*

- Anchovy Butter
- Prawn Butter
- Montpellier Butter

Hapuka Steaks - *a choice of one of the following:*

- Foie Gras Butter
- Horseradish Butter

Banana Prawns - *a choice of one of the following:*

- Sauce Marie Rose
- Spiced Oil – Vanilla, Pink Pepper
- Pineapple, White Pepper

Marlborough Salmon Fillets, Mustard Seed, Chilli Glaze

### Chicken

Chicken Skewers, Smoked Paprika, Lemon

Cornfed Chicken Thighs, Herbs de Provence

Chargrilled Chicken Breasts, Fresh Mint, Cumin, Ginger, Tumeric,

### Beef

Grass fed Sirloin Steaks - *a choice of one of the following:*

- Bearnaise
- Mustard Butter
- Gorgonzola Butter
- Cafe de Paris Butter

Fillet Mignon- Scotch Fillet Steak, wrapped in Bacon - *a choice of one of the following:*

- Bearnaise
- Anchovy Butter
- Mustard Butter
- Gorgonzola Butter
- Cafe de Paris Butter



## Pork

Twice Cooked Smoked Pork Belly, Southern Rub, Mustard BBQ Sauce

## Lamb

Butterflied Leg, Moroccan Style, Red Capsicum Harissa Dressing

Hawkes Bay Lamb Cutlets, Anchovy Vinaigrette

## VEGETABLES AND SALADS

### Vegetables

Steamed New Potatoes, Minted Green Pea Crème Fraiche

Roast Field Mushrooms, Shallot Butter

Stuffed Grilled Peppers, Tomato, Lemon, Basil, Goats Cheese

Roast Corn on the Cob, Melted Butter

Stuffed Baked Onions, Almonds, Currants, Pecorino Sage

Ratatouille, Capsicum, Aubergine, Tomatoes, Basil

### Salads

New Season Potato Salad, Shallot, Boiled Egg, Gherkins, Mayonnaise

Grilled Potato, Chorizo, Tomato, Spring Onion

Sweet Potato, Toasted Fennel Seeds, Beans, Blue de Basque, Pear, Cashews

Orzo Salad, Preserved Lemon, Black Olive, Capsicum, Lemon Cumin Dressing

Roasted Beetroot, Chard, Chervil, Maple Syrup, Sherry Vinegar

Baby Spinach, Button Mushroom, Pearl Onions, Pumpkin, Parmesan Vinaigrette

Crispy Ciabatta Salad, Rocket, crunchy Pancetta, boiled Eggs, toasted Pine Nuts

Green Salad, Avocado, Fresh Herbs, Champagne Vinaigrette

Coleslaw with Cider Vinegar, BBQ Sauce

Green Beans, Croutons, Walnut, Friscee, Radicchio, Roquefort Vinaigrette

Orange, Lemon, Capers, Onion

Roasted Cauliflower, Persian Feta, Leek, Beans, Hazelnuts

Vegetable Salad, Fresh Mint, Dukkah, Tahini Citrus Dressing

Asparagus Spears or Beans, Preserved Lemon, Capers, Parsley (seasonal)

Tomato, Bocconcini, Fresh Basil, Extra Virgin Olive Oil





# GOURMET BBQ MENU

2015



## BREAD

Grilled Fresh Herb and Garlic Bread

## DESSERT

Petit Fours - choice of three

Assorted Macarons

Handmade White Chocolate Fudge, Gold Leaf

Raspberry and White Chocolate Crème Brulee served on an Asian Spoon

Saffron Crème Brulee, Blueberry served on an Asian Spoon

Vanilla Panacotta in a Shot Glass with poached Rhubarb, Honeycombe

Chocolate Eclairs - French Pastry, Dark Chocolate Custard

Vanilla Choux - French Choux Pastry, Vanilla Custard

Lemon Meringue Tart - Sweet Pastry, Pure Lemon Cream, Meringue

Seasonal Fruit Tart - Sweet Pastry, Frangipani, Seasonal Fresh Fruit

Chocolate Gateau - Moist Macaroon Sponge, Dark Chocolate Mousse

Fruit Gateau - Goopy Sponge, Raspberry or Passion fruit Mousse

## PRICING

The BBQ menu includes your choice of:

Meats and Seafood 2 items

Vegetable and Salads 4 items

Bread

\$45.00 per person

### Additional Selection

Meats and Seafood \$8.00 per item

Vegetable and Salads \$4.00 per item

Petite Fours - choice of 3 \$12.00 per person

All prices are exclusive of GST

Please note a minimum of 20 people applies for this menu

All items are subject to availability

