
BBQ BUFFET MENU

\$79.00 per person - Minimum of 20 Guests required

Includes freshly brewed coffee and a selection of blended & herbal teas

Selection of Artisan Breads, EVOO, Cultured Butter

SALAD

Country Red Potato Salad with Ranch Dressing (GF)

Thai Slaw with Sesame, Spring Onion, Crispy Shallot & Spicy Dressing (GF DF)

Kumara Salad, Thousand Island Dressing, Red Onion (GF DF)

Mixed Salad Greens with Red Wine Vinaigrette (GF DF)

MAIN

Garlic Prawn Skewers with Chilli Jam (GF DF)

Slow Cooked Wakanui Beef Tri-Tip with Crispy Fried Onions & House BBQ Sauce (GF DF)

Grilled Chicken Thighs Honey Marinated & served on a Corn Succotash (GF DF)

Chargrilled Vegetables with Maple Balsamic Dressing (GF DF)

Pork Shashlik with Sour Cream Herb Sauce (GF)

DESSERT

Fresh Fruit Salad with Coconut Yoghurt (GF DF)

Assorted Macarons

Vanilla Panna Cotta with Cherry Gel