



## Kiwi Menu

\$65pp incl GST

A choice between Grazing Table or Starters

### Grazing table

Including cured meats, local cheeses, chicken liver parfait, chickpea crisps, whipped feta, vegie crudites, lavosh and bread sticks

OR

### Starters

Choose two, served as platters to the table

**Crispy Buffalo Cauliflower Bites**

Ranch dressing, Culley's buffalo sauce, spring onion, fried shallot (gf, df, v, vg)

**Crispy Squid**

Spice crusted squid, sesame, chili and lime dressing (gf, df)

**Chicken Liver Parfait**

Caramelized onions, pickles, house made brioche



### **Prawn Cocktail**

Grilled and shelled jumbo prawns, crisp lettuce, classic cocktail sauce, capers, pickled cucumber (gf, df)

### **Beetroot and Goats Cheese Tart**

Walnut pesto, balsamic, watercress (gf)

## On the Table

Daily bread selection with olive oil and balsamic

## Mains from the Barbeque and Smoker

Choose a total of two, served family style

### **From the barbecue**

Honey and mustard free range chicken thigh (gf, df)

Sticky beef cheek, chimmi-churri (gf, df)

Grilled maple glazed free range pork loin (gf, df)

Soy and ginger glazed salmon fillet (gf, df)

### **From the smoker**

Wakanui Beef brisket, bearnaise sauce (gf)

House rubbed Boston style Pork "butt", apple relish (gf, df)

Moroccan spiced Te Mana lamb shoulder, mint yoghurt (gf)

## Sides

Choose three for the table to share

Crispy roast potatoes (gf, df, v, vg)

Potato salad, capers and a dill mayo (gf, df, v)

Classic slaw (gf, v)

Roasted broccoli, walnuts, and roast garlic (gf, df, v, vg)

Garden salad, citrus vinaigrette (gf, df, v, vg)



## Dessert Canape Platters

Choose three for the table to share

Lemon curd tartlets

Salted caramel cheesecake

Mini pav's and seasonal fruits (gf)

Triple chocolate brownie (gf)

Dark chocolate tart

If there are any specific dietary requirements, please let us know as we can cater for all food allergies. All food listed is subject to produce availability and seasonality. Our menu items are sourced from local and ethical suppliers, including free range meats, sustainably caught fish, and locally made cheeses.