

Specials



Country
Feasts

All prices include GST

Winter Special

(This special expires 30th September 2024)
DIY \$29.70pp (Minimum delivery charge \$30.00)
Fully Serviced \$35.85pp

Spit Roasted Meat Rolls!

\$11.20 per person
1 Meat (150g pp)

From:

*Mustard Crusted Beef
and Horseradish Cream

*Succulent Roast Pork
and Apple Sauce

*Maple Glazed Ham and
Mustard

1 Large Bap
Ranch Coleslaw

Main

Texan BBQ Spit Roasted Chicken **GF DF**
Braised Hoisin Pork Belly **GF DF**
Mustard Crusted Spit Roasted Beef **GF DF**

Gourmet Potatoes **GF**
Fresh Bread Varieties
Condiments

Pasta Pesto Salad **DF**
Traditional Coleslaw **GF DF**

Cauliflower Mornay **V**
Chargrilled Corn on the Cob with Sweet Chilli Sauce **GF DF V**
Honey Glazed Baby Carrots **GF DF V**
Peas **GF DF V**

Breakfast Rolls!

\$10.20 per person

*Smokey Streaky Bacon
*Scrambled Egg
* 1 Large Bap
*Condiments

Dessert

Option 1: Buffet Dessert (additional \$7.00pp)

Rhubarb & Apple Crumble with Ice Cream

OR

Chocolate Self Saucing Pudding with Ice Cream

Or

Option 2: Dessert Platters (additional \$10.60pp)

Variety of Profiteroles (Chocolate, Salted Caramel, White Chocolate)

Macaroons **GF**

Mini Cheesecake Selection

Baby Pavlovas

Berry Mousse Filled Chocolate Pots **GF**

Baby Donuts (Chocolate Hazelnut, Red Fruits, Apple, Caramel)

Specials



Try our Texan backyard BBQ and experience the flavours of wood smoked slow cooked BBQ. All our meats are provided by our leading local butcher. Salads are made using fresh locally sourced produce.

Spit Roast Special

(This special expires 30th September 2024)

DIY \$29.70pp (Minimum delivery charge \$30.00)

Fully Serviced \$35.85pp

Main

Texan BBQ Chicken served with Cranberry Sauce **GF DF**

Carvery: Maple & Marmalade Glazed Champagne Ham served with Whole Grain Mustard **GF DF**

Carvery: Mustard Crusted Roast Beef served with Horseradish Cream **GF DF**

Fresh Bread Varieties
Gourmet Potatoes **GF V**
Condiments

Asian Noodle (Linguine noodles, cashew nuts, with a lime infused dressing) **DF V**

Broccoli Bacon & Blueberry (Almonds, Cherry tomatoes, poppy seeds with a maple dressing) **GF DF**

Crunchy Coleslaw (Served with crispy noodles & a variety of seeds) **DF V**

Roasted Parsnip & Carrot with Maple & Cumin Butter **GF V**

Peas **GF DF V**

Chargrilled Corn on the Cob with Sweet Chilli Sauce **GF DF V**

Dessert

(Additional \$7.00pp)

Chocolate Self Saucing Pudding

Fresh Fruit Salad **GF DF Vegan**

Cream

Specials



Christmas Menu Special

(This special expires 24th December 2024)
DIY \$32.80pp (Minimum delivery charge \$30.00)
Fully Serviced \$38.30pp

Main

Seasoned Roast Chicken with Sage Onion Stuffing & Cranberry Sauce **GF DF**
Maple and Maramlade Gazed Champagne Ham **GF DF**
Canterbury Lamb Leg & Mint Jelly **GF DF**

Gourmet Potatoes **GF**
Fresh Bread Varieties
Condiments

Honey Glazed Carrots **GF DF**

Mixed Lettuce Salad **GF DF**
Broccoli Blueberry Bacon Salad **GF DF**
Pasta Pesto Salad
Kumara Salad **GF DF**
Zesty Beetroot Salad **GF DF**

Entree (additional \$16.60pp)

Anti Pasto Platters Consisting of Danish Salami, Hot Smoked Salmon, Spanish Chorizo, Prosciutto, NZ Kakurangi Blue and Creamy Brie Cheese, Pickles and Relish Accompanied with Pretzels, Focaccia Bread and Bark Crisps

Dessert

Option 1: Dessert Platters (additional \$10.60pp)

Xmas Mince Pies
Berry Mousse filled Chocolate Pots **GF**
Mini Cheesecake Selection
Baby Pavlovas **GF**
Variety of Profiteroles (Chocolate, Salted Caramel, White Chocolate)

Or

Option 2: Traditional Dessert (additional \$11.20pp)

Christmas Pudding and Brandy Sauce
Fresh Fruit Salad **GF DF**
Traditional Pavlova **GF**