

All our menus are tailored for each event, please use the following menu as a reference or as it is, you are most welcome to add or remove any menu items, email it through to us and we will provide you with Bespoke quotation.

Alternatively, please provide us with a menu you wish to have for your special day. Please note we offer group rates (not per head) all food left over from your feast is for you to keep, please bring along your own containers for us to dish out your left overs.

We also offer a free tasting for wedding couples (confirmed bookings) of your selected menu, this will be an opportunity for us to meet and for you to have a good idea of how the food will look and taste like on your special day. A site visit is also included for all confirmed bookings.

Menu NR: 0021



Harvestable:

- Filled cucumber (cream cheese, ham and spring onion).
- Crostini with selection of spreads (butternut pate, hummus, bacon marmalade and butter).
- Spring rolls (veggie and prawns).
- Julienne veg with dip.
- Fruits in season.

Main – Open Fire and Mobile Smoker

- Open fire Spit roasted lamb and leg of lamb (rosemary and garlic).
- Slow cooked beef brisket.
- Smoked kumara in foil with sour cream and butter.
- Vegetarian dish (butternut, feta and onion tart).
- Butternut, feta, beetroot and lentil salad with coriander.
- Gourmet green salad.

Dessert:

Apple pie with gelato ice cream.