

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

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.

Spit Roast Menu NR: 0025



Main – Open Fire and Mobile Smoker

- Open fire Spit roasted hogget and leg of lamb (rosemary and garlic).
- Spit roasted Porchetta.
- Slow cooked beef brisket.
- Whole spit roasted chickens.
- Smoked kumara in foil with sour cream and butter.
- Cowboy bean salad.
- Butternut, feta, beetroot and lentil salad with coriander.
- Gourmet green salad.
- Moroccan cabbage salad.

Dessert:

- Apple crumble with gelato ice cream.
- Malva dessert.
- Milk Tart.
- Lemon Meringue Pie.
- Banoffee pie.