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# COLONEL'S HOMESTEAD

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RESTAURANT

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## SAMPLE GOURMET BBQ LUNCH MENU

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### BREADS

Walter Peak white sourdough  
Rosemary & Maldon Salt focaccia  
Wholemeal loaf



### SALADS / ENTREE

Baby spinach with lentils, hazelnuts, pomegranate & feta  
Courgette with ricotta, mint & lemon  
Heirloom tomato salad with mozzarella & basil pesto  
Quinoa with corn, kale, avocado, chilli, seeds & herbs  
New potato salad with salsa verde & gherkins  
Watermelon with olives, red onions, feta, mint & parsley  
Fresh seasonal salad leaves with vinaigrette  
Green beans with cherry tomatoes & olive tapenade  
Vegetarian tart of the day



### VEGETABLES

Fresh corn with chilli & lime butter  
Buttered potatoes with chives  
Seasonal greens with almonds & lemon



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### OUTDOOR GRILL

Spice rubbed chicken  
Slow roasted shoulder of pork  
Cardrona lamb  
Local Zamora sausage  
Southland beef

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### CONDIMENTS

Mustards, horseradish, mint sauce, chimmichurri,  
Walter Peak BBQ sauce, smoked chipotle aioli, apple sauce

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### DESSERTS

Sticky date pudding  
Vanilla ice cream  
A selection of tarts & cakes  
Chocolate & hazelnut mousse  
Orange & almond cake with crème fraiche  
Lolly station