



COLONEL'S HOMESTEAD

RESTAURANT

SAMPLE GOURMET BBQ DINNER MENU

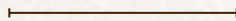
BREADS

Walter Peak white sourdough
Rosemary & Maldon Salt focaccia
Wholemeal loaf



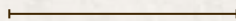
SALADS / ENTREE

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



COLD SEAFOOD

Smoked market fish served with micro radish, paprika & aioli
Canterbury smoked salmon with fennel, capers & chives
Cloudy Bay clams with chilli, spring onions, soy & coriander
Pickled octopus with fennel & paprika
Steamed banana prawns with lemon, chilli, garlic & parsley



ANTIPASTO SELECTION

Marinated olives, sundried tomatoes, artichokes, roasted peppers,
cured meat selection, prosciutto, salami, chorizo, New Zealand cheeses, grissini,
chutney & pickled walnuts



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VEGETABLES

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

OUTDOOR GRILL

Spice rubbed chicken
Slow roasted pork belly
Cardrona lamb
Southland beef
Grilled sardines
Fresh market fish
Grilled vegetables with goat cheese & herbs

CONDIMENTS

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

DESSERTS

Crème brulee
Panna cotta
Sticky date pudding
Vanilla ice cream
A selection of tarts & cakes
Chocolate & hazelnut mousse
Strawberries & cream
Mango mousse with pineapple salsa & coconut chips
Lolly station