



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, feta & poached pear
Carrots with orange, peanuts, coriander & black garlic
Wakami seaweed salad, with radish, chilli & toasted sesame
Quinoa with chilli, seeds & herbs
Beetroot with local goats cheese, pecan nuts & balsamic
Celeriac remoulade, grain mustard & parsley
Purple potato salad with salsa verde
Fresh seasonal salad leaves & vinaigrette

COLD SEAFOOD

Smoked mackerel served with rocket, paprika, aioli
Aoraki smoked Salmon with capers, herbs & radish
East Coast Clams with chilli, spring onion, soy & wakami
Steamed banana prawns with lemon, chilli & garlic
Squid salad with citrus, coriander & celery

ANTIPASTO SELECTION

Marinated olives, sundried tomatoes, artichokes, prosciutto & rocket,
cured meats, salami, chorizo, New Zealand cheeses, roast peppers, grissini,
& pickled walnuts



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VEGETABLES

Herb crusted butternut squash
Roasted potatoes with chives
Brussel sprouts & kale with almonds & bacon

OUTDOOR GRILL

Canterbury BBQ chicken
North Otago pork
Cardrona Valley merino lamb
Southland beef
Baby octopus with paprika & olive oil
East Coast market fish escabeche
Grilled mushrooms with truffle & thyme

CONDIMENTS

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

DESSERTS

Crème brulee
Callebaut chocolate mousse with hazelnuts
Sticky date pudding
Vanilla ice cream
Tiramisu
A selection of tarts & cakes
Seasonal fruit dessert
Warm crumble