



barbecue

Fire up the grill! - There are many reasons to choose a barbecue. Always enjoyable, the menu can be personalised to perfectly fit with your event and guests.

bbq options

- NZ Spring Lamb Chops
- Homemade NZ Spring Lamb Sausages
- Marinated NZ Spring Lamb Steak
- Grilled NZ Mussel Arribiata, NZ Cheddar
- Marinated NZ Prime Beef Striploin Skewers, Grilled Vegetables
- Burgers - Choose from
NZ Beef, NZ Lamb, NZ Venison,
Marinated Organic Pork or Chicken
- Marinated NZ Deep Sea Cod Skewers,
Pickled Vegetables
- Wild Catch Tiger Prawns Marinated in Kaffir Lime,
Ginger & Chili
- NZ Southern Hake en Papillote in NZ Butter
Lemon Sauce
- Grilled Sweet Corn on the Cob
- Mild Spicy BBQ Chicken Wings
- Flame Grilled Pork Chops
- Marinated BBQ Calamari with Thai Seafood Sauce

salads

- Chunky Premium Beef Tomato & Shaved Red Onion Salad
- Kai's New Zealandia Salad
- Kai Chef's Coleslaw
- Kai's Rustic Countryside Potato Salad

chips

- NZ Straight Cut Chips
- Hand Cut Fries
- Chunky Kumara Fries
(Sweet Potato)

bread

- Selection of Homemade
Breads, Including:
 - Baguette
 - White Bread
 - Wholemeal Bread
 - Focaccia

condiments

- Homemade Tomato Sauce
- Homemade Tomato Relish
- Homemade Piccalilli Relish
- Homemade Chimichurri Sauce
- Homemade Garlic Aioli
- Mustard & Commercial Sauce Selection
- NZ Butter



Corporate Events

Business Lunches

Private Functions

Celebrations