## MAINS WITH WARM BREADS

Korean BBQ Pork Ribs

Tender ribs coated in a sweet, smoky Korean BBQ glaze. Cooked low and slow on the BBQ until they fall off the bone.

Charcoal Smoky Gourmet Sausages with American style mustard (Beef, Chicken, and Pork)

Centrepiece Steak Sirloin, finished with garlic butter.

Grilled Vegetable Skewers with Halloumi (V)
Lemon and herb marinated vegetables

Tandoori Butterfly Chicken with butter sauce and mint raita

## SIDES AND SALADS

Gilled Corn on the Cob

Grilled corn brushed with butter and sprinkled with salt, paprika, or even parmesan for an extra flair.

Roasted Baby Spuds With Rosemary & Confit Garlic

Caramelised Onions & Sautéed Mushrooms

Kiwi Style Coleslaw

A crunchy slaw made from shredded cabbage, carrots, and a creamy dressing with a tangy kick.

Roasted Kumara & Feta Salad with Homemade lemon dressing and nuts

## **CONDIMENTS & TOPPINGS**

Chimichurri Sauce (perfect for the grilled meats), garlic & herb butter, fresh salsa, BBQ sauce (Classic & Spicy), pickled onions, and mustard.

## **DESSERTS**

Mini warm Christmas Puddings with Brandy sauce Fresh Fruit Bowl with fresh whipped vanilla cream Mini Pavlovas with berry coulis and fresh kiwi salsa

