

BBQ & BREWS

LUNCH OR DINNER SERVED WITH A GLASS OF BUBBLES OR BEER \$69

MAINS WITH WARM BREADS

Fresh herb and pistachio crust chargrilled lamb chops

Lamb chops seasoned with garlic, rosemary, and thyme, served with a fresh mint sauce or tzatziki.

Centrepiece steak cut

Sirloin, finished with garlic butter.

Grilled Prawns (Shrimp)

Sweet chili & garlic glaze, served on skewers.

Herb & Lemon Spatchcock Chicken

Rubbed with garlic butter, lemon zest & fresh thyme/rosemary.

Maple-Soy Glazed Tofu and Vegetables Steaks

Marinated in soy sauce, maple syrup, garlic & sesame oil and grilled until caramelised & finished with sesame seeds.

SIDES AND SALADS

Chargrilled Vegetables

Bell peppers, zucchini, eggplant, and green beans or brussel sprouts grilled with olive oil and a sprinkle of sea salt.

Corn on the Cob

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

Kiwi Style Coleslaw

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

Greek Salad

Fresh tomatoes, cucumber, red onion, olives, and feta, dressed in olive oil, lemon, and oregano.

Potato Salad

A creamy potato salad with mayonnaise, mustard, onions, and fresh herbs.

CONDIMENTS & TOPPINGS

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

DESSERTS

Christmas Fruit Salad

A refreshing fruit salad with seasonal fruits like strawberries, pineapple, oranges, and kiwi. With a touch of mint for extra freshness.

Christmas Trifle

Layers of sponge cake, mixed berry, custard, whipped cream, and jelly.

BBQ Grilled Pineapple with rum caramel sauce.



DUNEDIN LEISURE LODGE

DISTINCTION HOTELS GROUP
SILVER COLLECTION
★★★★