



COLONEL'S HOMESTEAD

RESTAURANT

SAMPLE GOURMET BBQ LUNCH 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 with grain mustard & parsley
Purple potato salad with salsa verde
Fresh seasonal salad leaves & vinaigrette
Vegetarian tart of the day

VEGETABLES

Herb crusted butternut squash
Buttered potatoes with chives
Broccoli with almonds, lemon & olive oil



COLONEL'S HOMESTEAD

RESTAURANT

SAMPLE GOURMET BBQ LUNCH MENU

OUTDOOR GRILL

Canterbury BBQ chicken

North Otago pork

Cardrona Valley merino lamb

Southland beef

Local Zamora sausage

CONDIMENTS

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

DESSERTS

Callebaut Chocolate mousse with hazelnuts

Sticky date pudding

Vanilla ice cream

A selection of tarts & cakes