

# Gourmet

## BBQ LUNCH SAMPLE MENU

### BREADS

Focaccia, rosemary and flaky sea salt

White sourdough baguette

Rye and caraway seed bread

### SALADS / ENTRÉE

Baby spinach, lentils, hazelnut, fennel, spicy blueberries, feta cheese, french dressing

Heirloom tomato, salted watermelon, cucumber, spring onion, basil

Green beans, golden raisins, pickled shallots, almonds, goat cheese, sherry vinegar & maple dressing

Pea, snow pea, lettuce, cured bacon lardons, mint leaves, bread croutons, green goddess dressing

New season potato, chargrilled slender stem broccolini, garden herbs, lemon confit, grain mustard vinaigrette

Organic quinoa, roasted courgette, red capsicum, sultana, pistachio, spring onion, cinnamon, lemon dressing

Farfalle pasta, basil pesto, walnuts, edamame beans, roasted butternut squash, pumpkin seeds, semi dried tomatoes, smoked cheddar cheese

Tony-the-rocket-man mix leaves salad

### ANTIPASTO SELECTION

Spicy marinated mixed olives, semi dried tomatoes, artichoke in sunflower oil & herbs, pickled green pimento chilli, roasted red capsicum

### VEGETABLES

Corn on the cob, seaweed butter, NZ wakame

Steamed new potatoes, spices, herbs, smoked paprika butter

Seasonal green vegetables, seeds, shaved almonds, lemon dressing

### OUTDOOR GRILL

Whole chicken

Cardrona Merino lamb

Canterbury pork

Southland beef

Zamora local sausages

### DESSERTS

Walter Peak sticky date pudding

Vanilla cheesecake, freeze dried raspberry crumble, red fruits gel

Icecream, sorbet

Callebaut dark chocolate mousse

Lemon tart, seasonal red berries

Coffee bavaroise and sabayon cream

Walter Peak pavlova, lemon curd, bitter orange cake

Classic crème brulee

*Subject to seasonal changes.*



**COLONEL'S  
HOMESTEAD**  
RESTAURANT