

Walter Peak Gourmet BBQ



Seasonal menu featuring locally sourced and homegrown produce from the gardens & orchards.

Breads

Walter Peak Homemade Focaccia
Dark Rye Loaves
Sourdough Baguettes
Rice Bread
Horopito-infused Arrowtown Sunflower Oil
Salted Butter

Delicatessen

Courgette Trifolati Tart / Mint / Preserved Lemon
Prosciutto / Cured Meats / Salamis
Range of Seasonal Artisan Cheeses
Antipasti - Marinated Olives / Assorted Pickles /
Homemade Preserves
Breads and Crackers

Seafood

Steamed Green-lipped Mussels / Paprika Dressing
Pāua Pate / Wakame Salad
Hot-Smoked Warehouse / Lemon Mustard Dressing
NZ Squid Escabeche / Saffron Lemon Oil
Seasonal Seafood of the Day

Salads

Baby Cos Lettuce / Charred Eggplant Dressing /
Croutons
Nevis Asparagus / Snow Pea / Avocado Dressing /
Feta Cheese
Rainbow Slaw / Lemon Garlic Dressing
Kumara Noodle Salad / Spring Veg / Sesame Dressing
Tabbouleh / Roast Capsicum / Herbs
Mixed Walter Peak Lettuce / Olive Oil / Balsamic

BBQ

Lake Ōhau Wagyu Beef Brisket
Walter Peak Lamb / Harissa
Fiordland Venison / Red Wine Jus
Bluff Monkfish / Lemon
Southland Free-range Chicken
BBQ Szechuan Cauliflower

Hot Vegetables

Jersey Benne Potatoes / Miso Herb Butter / Smoked
Salt
Hangi Veg from the Earth Oven / Horopito Chimichurri
(Vegan)
Steamed Garden Greens / Lemon / Chilli (Vegan)
Roast Polenta / Capsicum / Tomato / Basil Oil (Vegan)

Sauces

Horopito BBQ Glaze
Wholegrain & Dijon Mustards
Roast Apple & Thyme Sauce
Horseradish Sauce
Salsa Verde
Mint & Kawakawa Yoghurt
Chimichurri
Red Wine Jus

Dessert

Olive Oil & Yoghurt Cake / Blueberries
Strawberry Cheesecake
Chocolate Mint Mousse / Chocolate Crumbs
Orange & Almond Cake / Citrus Mascarpone
Sticky Toffee Pudding / Caramel Sauce
Vanilla Bean Ice Cream
Boysenberry Sorbet

**Sample menu, subject to change*