



THE REDWOODS
TREEHOUSE

Gourmet BBQ Menu

Light nibbles followed by gourmet BBQ buffet:
Your choice of three canapes followed by two meat choices and three vegetable options,
finished with three petit fours and a selection of New Zealand cheeses

\$109 + GST per person

Cold Canapes

Crunchy Thai chicken and peanut cakes with a sweet chilli glaze

Peking duck blini with cucumber, spring onion and hoi sin

Moroccan rubbed lamb on skewer with cucumber ribbon and tzatziki to dip

Rare roast beef on a chive Yorkshire pudding with horseradish cream

Prawns with chilli mojo - (fresh garlic, chilli, parsley and lime sauce)

Potato rosti topped with smoked salmon mousse, smoked salmon and caviar

Hot Canapes

Mini fillet mignons - with béarnaise sauce

Lamb and rosemary Wellingtons with a mint and apple jelly

Mini cheese burger with tomato relish

Baby scallop and prawn fritters - with lime hollandaise

Spicy coconut and filo wrapped prawn - with spicy nuoc cham dipping sauce

Peppered prawn and corn fritter - with a sweet chilli and coriander sauce

Risotto balls filled with haloumi (v)

Spicy vegetarian pakoras with a mint and coriander yoghurt dipping sauce (v)

(v) Vegetarian



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Trio of baby pizzas:

Potato thinly sliced, garlic, fresh rosemary and grated parmesan
Caramelised onions, prosciutto, sliced fresh figs and blue cheese
Tomato chilli jam, sliced fried chorizo, feta, oregano and grated mozzarella

BBQ Options

Mains

Whole eye fillet crusted with fresh herbs served with horseradish crème fraiche

Assorted kebabs including:

Beef satay

Coconut Pork Satay with roasted peanut sauce

Prawns and chorizo with chilli plum sauce

Scallops wrapped in bacon with lemon aioli

Sticky Hoisin Chicken and button mushrooms

Skewered Spiced Lamb and Sweet Onions

Haloumi and char grilled red pepper

Butterflied leg of lamb with minted jus

Herb and pine nut crusted rack of lamb with a mint and pineapple salsa

Char grilled chilli and lemon chicken

Butterflied chicken with citrus and rosemary flavours

Crisp Barbecued Pork Belly with a roasted apple sauce

Hapuku Fillets with Chermoula Sauce

Selection of gourmet sausages:

Lamb, Mint, Honey & Rosemary

Pork and Apple

Beef, Herb and Garlic

Chicken, Lemon & Sage



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Salads & Vegetables

Salad of roasted kumara, pumpkin, and beetroot tossed in orange and balsamic dressing

Orzo salad with feta, caramelized red onions and roast pumpkin

Gourmet baby potato salad with a creamy ravigote dressing

Raw energy salad of grated beetroot, carrot and toasted seeds

Salad of green beans with toasted almond and pecorino

Tomato, rocket and Clevedon buffalo mozzarella salad with balsamic and virgin olive oil dressing

Creamy garlic potato gratin (hot)

Baby new potatoes with a mint and butter sauce (hot)

Broccoli and cauliflower gratin with a cheese sauce and panko crumb topping

Green bean, almond and mint salad

Sweet Things To Follow

Chocolate mousse tartlets with raspberry

Mini meringues towered with whipped cream and studded with seasonal fruit

Little profiteroles filled with crème patisserie and drizzled with white chocolate

Miniature tarts with lemon curd

Decadent raspberry and chocolate brownie, served in bite size pieces, piled high

Shot glasses filled with chocolate mousse, vanilla panna cotta or tiramisu

Lime pudding pots

Selection of New Zealand cheeses with fresh seasonal fruits