

DIY catering; 20 people minimum.
Serviced catering; minimum 40 people – smaller numbers by arrangement

Spitroast



All our prices
Include GST



The Connoisseur's Spitroast

DIY \$28.50 / Serviced Buffet \$35.95

Select any 5 mains from the list below.

Select any 8 from our Salad & Vegetable selection

Served with gourmet potatoes tossed in herb butter, a variety of freshly baked breads, condiments and gravy.

Mains

- **Turkey** with traditional herb stuffing with cranberry sauce
- **Venison** wrapped in streaky bacon, served with red currant jelly
- **Whole Ribeye** with black pepper and horseradish
- **Smoky whole porterhouse** with our own aioli
- **Pork loin** with apricot and cashew nut stuffing
- **Chicken breasts** rolled with mushrooms, sun-dried tomato and bacon
- **Manuka smoked ham** with wholegrain mustard
- **Prime quality beef rump**, American pepper and wholegrain mustard
- **Roast pork** with crackling and applesauce
- **Semi boneless chicken** filled with traditional seasoning
- **New Zealand lamb** (Hogget) with garlic mint rub and mint jelly
- **Char-grilled vegetable terrine** baked in a rich tomato sauce (v)
- **Mushroom and cashew nut** loaf with tomato and tarragon sauce (v)
- **Seafood platter:** smoked salmon, marinated calamari, mussels in the half shell, marinated mussels, shrimp and surimi cocktail

Salad and Vegetable selection

(min 4 salads, max 4 hot vegetables)

- Thai noodle salad, dressed with chilli and lime
- Fresh tomato, mozzarella, red onion, & basil with balsamic dressing (v)
- Shrimp and surimi pasta salad
- Caesar salad
- Greek salad (v)
- Rice salad – marinated with soy and mushrooms (v)
- Roast vegetables, aioli, & toasted sesame seeds (v)
- Mesclun salad (v)
- Kumara and bacon salad
- Broccoli, toasted almond and red pepper (v)
- Roast carrot & watercress salad with saffron mayo (v)
- Couscous with lemon, almonds, olives, capsicum, and dried apricot (v)
- Mediterranean pasta salad with olives, sun-dried tomatoes and peppers (v)
- Potato salad with capsicum, sour cream and chives (v)
- Baby beetroot in red onion vinaigrette (v)
- Mild curried egg salad (v)
- Country style coleslaw (v)
- Pickled vegetable salad (v)

Hot vegetables (v)

- Minted peas
- Roast pumpkin
- Steamed corn
- Glazed carrots
- Green beans
- Cauliflower cheese

(v) Vegetarian

The Gourmet Spitroast

DIY \$23.50 / Serviced Buffet \$28.50

- **Roasted whole beef rump** with American pepper and wholegrain mustard
- **New Zealand lamb** (Hogget) with garlic mint rub and mint jelly
- **Manuka smoked ham** with wholegrain mustard
- **Semi boneless chicken** with traditional seasoning

Served with gourmet potatoes tossed in herb butter, fresh bread rolls, gravy and condiments.

Gourmet salads

- Mesclun salad (v)
- Kumara and bacon salad
- Pickled vegetable salad (v)
- Potato salad with capsicum, sour cream and chives (v)
- Roast carrot & watercress salad, saffron mayo (v)
- Couscous salad with lemon, almonds, olives and capsicum, and dried apricot (v)

Or swap in any salad from the Kiwi Spitroast

Free Swap!

Replace any of the meats in the gourmet main for roast pork with crackling and apple sauce.

Winter special (May-Aug)

Replace any salad for hot peas and carrots at no additional charge (v)

The Kiwi Spitroast

DIY \$19.50 / Serviced Buffet \$24.95

- **Roast pork** with crackling and apple sauce
- **Roast whole beef rump** with American pepper and wholegrain mustard
- **Semi boneless chicken** with traditional seasoning

Kiwi salads

- Mild curried egg salad (v)
- Potato salad with capsicum, sour cream and chives (v)
- Baby beetroot in red onion vinaigrette (v)
- Mediterranean pasta salad with olives, sun-dried tomatoes and peppers (v)
- Country style coleslaw (v)
- Pickled Vegetable Salad (v)

Served with gourmet potatoes tossed in herb butter, French bread, gravy and condiments

Hot Roast Rolls

DIY \$12.95 (Minimum 20 people)

Serviced buffet – available by arrangement

- **Roast pork** – moist and succulent
- **New Zealand lamb** (hogget) with garlic and mint rub

Served with fresh long rolls (2 each) with country style coleslaw, hot gravy, apple sauce and minted mayo.

Meat Feast

We always provide enough food with our catered menus. These options are great for your day after party, a casual get together, or just a great way of keeping your workload down at your next dinner party

Hot Glazed Ham

DIY \$250 (approx 10 kg ham)

- Glazed with our orange and star anise glaze
- Packaged hot - ready for you to carve & serve
- Will feed 30-80 people

Ask about our bread roll, pickle and salad range to serve with your hot ham

Whole Pig on a Spit

- From \$595

Whole Lamb on the Spit

DIY \$485

(approx 25-30 kg lamb)

- Cooked on the spit at your place
 - We provide the spit (and gas), the lamb, deliver it all and set it up
 - You Cook, You Carve, You Serve
 - Will feed 20-50 people
- We pick up the spit the next day, take it away and clean it

Ask about our gourmet salads and breads to complete your meal