

# Walter Peak Gourmet BBQ

Real  
nz

*Sample menu only.  
Menu subject to seasonal changes.*

## Breads

Focaccia, rosemary, flaky sea salt, white poolish baguette

Wholemeal sourdough

## Salads & Vegetarian

Baby spinach, farro, dried cranberries, fennel seeds, baby silver beet, yuzu zests, sherry-vinegar dressing

Curious Croppers tomatoes, pomegranate, preserved garlic, basil leaves

Jersey benne potatoes, cucumber, pickled shitake mushroom, shallots, coconut dressing

Julie asparagus, preserved lemon, black sesame seeds, feta, toasted almonds, balsamic dressing

Courgette, parmesan, pine nuts, oregano, dried black olives, lemon dressing

Mixed beans, baba ganoush, harissa salsa

Roasted spring carrots, goat cheese curd, currants, za'atar spices, coriander, orange blossom dressing

Iceberg lettuce wedges, crunchy peppers, pickled radishes, avocado & coriander dressing, mandarin picada

Orecchiette pasta, burrata, rocket leaves, snow peas, sundried tomato pesto

Kumara gnocchi, roasted summer vegetables, tomato fondue

Curious Croppers tomato medley, black garlic, crispy tofu, shiso cress

## Antipasti

New Zealand cheeses, spicy marinated mixed olives, semi-dried tomatoes, artichoke in sunflower oil & herbs, pickled green pimento chilli, roasted red capsicum

## Vegetables

Sweetcorn, smoked chipotle butter, coriander

New season potatoes, harissa salsa

Bok choy, edamame beans, broccolini, spring onion, confit garlic, miso dressing

## Outdoor Grill

Whole chicken

Cardrona merino lamb

Canterbury pork

Southland beef

Zamora local sausages

## Desserts

Walter Peak sticky date pudding

Ice-cream, sorbet

Mochaccino mousse

Citrus & vanilla pavlova, passionfruit cream, pistachio crumbs

Green apple cheesecake, cornflakes, cookies

Chocolate slice, pistachio, almonds