

BARBECUE BUFFETS

AVAILABLE FOR OFFSITE CATERING OR EXCLUSIVE RESTAURANT BOOKINGS | PRESENTED AS A SELF SERVICE BUFFET | SUBJECT TO AVAILABILITY
MINIMUM NUMBERS AND OTHER CONDITIONS MAY APPLY AS PER FULL CATERING TERMS & CONDITIONS DOCUMENT

KIWI BACKYARD

OUR KIWI FAVORITES - \$55 PER PERSON

WILD GARDEN SALAD (GF,DF,V)

Leafy greens, spring onion, radish slices cherry tomatoes & wildflowers with our citrus dressing

BROCCOLI SALAD (GF,DF,V)

Broccoli & cabbage with cranberries, crispy shallots, almonds, spring onion, cherry tomatoes with a mango chutney dressing

BOILED POTATOES (GF,V)

Boiled potatoes smothered in garlic and herb butter

SPECIALTY SAUSAGES

Smoked sausages - flavor subject to availability

REVERSE SEARED RUMP (GF,DF)

Smoked & seared then sliced prime NZ Beef rump

SERVED WITH FRESH WHITE BREAD, BUTTER
PICKLED RED ONION, PICKLES & BBQ SAUCES

AMERICAN CLASSIC

A TASTE OF THE STATES - \$65 PER PERSON

CREAMY ALABAMA SLAW (V)

Our classic slaw with house-made Alabama white barbecue sauce

POTATO SALAD (GF,DF,V)

Boiled and chilled potatoes with sundried tomatoes, red onion, egg, and our house made garlic Aioli dressing

MAC & CHEESE (V)

Macaroni elbows, three cheese blend & creamy cheese sauce

PULLED PORK (GF, DF)

9-hour pit smoked pulled pork

BEEF BRISKET (GF, DF)

12-hour smoked Black Angus Ebony beef brisket

SERVED WITH BURGER BUNS, BUTTER
PICKLED RED ONION, PICKLES & BBQ SAUCES

GOURMET BARBECUE

THE BEST OF BOTH WORLDS - \$75 PER PERSON

CREAMY ALABAMA SLAW (V)

Our classic slaw with house-made Alabama white barbecue sauce

WILD GARDEN SALAD (GF,DF,V)

A mix of leafy greens, spring onion, radish slices cherry tomatoes & wildflowers with our housemade citrus dressing

BOILED POTATOES (GF,V)

Boiled potatoes smothered in garlic and herb butter

MAC & CHEESE (V)

Macaroni elbows, three cheese blend & creamy cheese sauce

SPECIALTY SAUSAGES

Smoked sausages - flavor subject to availability

PULLED PORK (GF, DF)

9-hour pit smoked pulled pork

BEEF BRISKET (GF, DF)

12-hour smoked Black Angus Ebony beef brisket

SERVED WITH A SELECTION OF FRESH BAKED
BREADS, BUTTER, PICKLED RED ONION
PICKLES & BBQ SAUCES



Low & Slow BBQ

RESTAURANT ✦ CATERING ✦ EXPERIENCES

(V) VEGETARIAN
(GF) GLUTEN FREE
(DF) DAIRY FREE

All care is taken to avoid cross contamination but we can't guarantee it. Please talk to us if any of your guests have food allergies.

BUFFET ADD ONS

ADD THESE ITEMS TO OUR BUFFETS TO CREATE YOUR DREAM FEAST (PRICE ON APPLICATION)

BARBECUE MEATS

PORK RIBS (GF,DF)

St Louis cut pork ribs, Texas style with a dry rub & a subtle sweet BBQ glaze

CHICKEN WINGS (GF,DF)

Smoked then grilled Chicken Wings with Alabama White BBQ Sauce

SMOKED KRANSKY

Cheddar or cheddar & Jalapeno kransky with blueberry BBQ Sauce & Mayo

PORK BELLY SLICES

Slow-smoked, tender pork belly with our housemade pickle mustard - no crackle

CARVERY & LARGE CUTS

SPATCHCOCK CHICKENS

Slow-smoked & grilled chickens

BBQ GLAZED HOT HAM

Smokey, glazed ham on the bone

HOT SMOKED SIDE OF SALMON

Lightly smoked side of Salmon with a hot honey BBQ rub

HOT SIDES

BAKED BEANS (GF,DF,V)

Beans, onions & capsicum in our rich tomato and chili sauce

COCONUT MUSHROOMS (GF,DF,V)

Smokey button Mushrooms in a paprika Coconut cream Sauce

VEGIE MEDLEY (GF,DF,V)

Chefs choice of seasonal roasted & grilled vegies in a light olive oil & herb dressing

POTATO GRATIN (V)

Thin slices of potato baked in a creamy sauce with a crispy cheesy top

VEGETARIAN ALTERNATIVES

PULLED JACKFRUIT (GF,DF,V)

Smoked young Jackfruit with a sweet BBQ glaze

VEGETARIAN SAUSAGES

Alternative to our specialty sausages

COLD SIDES

PESTO PASTA SALAD

Large Spiral pasta with cashew and garden herb pesto cherry tomatoes & crispy bacon bits

MEXICAN CORN SALAD (GF,V)

Sweetcorn Kernels, Tomatoes, Cilantro, Parmesan and Jalapeno in a Sour Cream & Lime Dressing

CHOPPED & CHARRED CAESAR

Cos lettuce, bacon & parmesan cheese, topped with housemade Caesar dressing, crispy croutons & sliced egg

EQUIPMENT HIRE & SERVICE STAFF

We provide all buffet tables, equipment and serving utensils for a self service buffet.

Many people like cutlery & crockery to suit their theme or venue, so our menus don't include these.

We are more than happy to help with equipment hire and staffing for a full service experience, please chat to our team about options

TALK TO US ABOUT LIVE FIRE WHOLE ANIMAL OPTIONS



Low & Slow BBQ

RESTAURANT ✦ CATERING ✦ EXPERIENCES

(V) VEGETARIAN
(GF) GLUTEN FREE
(DF) DAIRY FREE

All care is taken to avoid cross contamination but we can't guarantee it. Please talk to us if any of your guests have food allergies.

STARTERS, DESSERTS & DRINKS

ADD THESE ITEMS TO OUR BUFFETS TO CREATE YOUR DREAM FEAST

STARTERS & GRAZING

GRAZING TABLES FROM \$17 PER PERSON

Grazing tables set up with a selection of cured & deli meats, soft & hard cheeses, crackers, breads & dips as well as fresh fruits & vegetables

CANAPES & SMALL BITES PRICE ON APPLICATION

Talk to us about a custom made menu of canapes & small bites from the kitchen or barbecue

BRIDAL PARTY PICNIC BOXES FROM \$50

A grazing style box of treats & snacks to enjoy while your off getting photos taken

DESSERTS

JD'S APPLE CRUMBLE WITH CUSTARD

\$12 PER PERSON

Smokey Apple & Jack Daniels Fire filling topped with a spiced almond crumble served hot with custard on the side

FRESH FRUIT SALAD WITH CREAM OR YOGHURT

\$8 PER PERSON

Great to serve alongside your wedding or celebration cake

BARBECUE BAKED TREATS \$69 PER PLATTER

Chefs choice of approx. 12 pieces to create a platter of our barbecue baked treats such as Chocolate Brownie (GF,DF), individual Pumpkin Pies, Cheesecake or Cookies. Served with fresh sliced fruits

NON-ALCOHOLIC

GLASS BOTTLES \$5.50 PER BOTTLE

Coca-Cola range

JUICE BY THE JUG \$12.50 PER JUG

Keri Premium juice range

HOT BREWS

TEA & COFFEE STATION \$4.50 PER PERSON

Drip filtered Croucher Coffee & a selection of Tea served with Volcanic Creamery Milk

BAR SERVICE

Coming soon!

We're not yet able to offer alcohol for offsite functions. Chat to our team about other options



Low & Slow BBQ

RESTAURANT ✦ CATERING ✦ EXPERIENCES

(V) VEGETARIAN
(GF) GLUTEN FREE
(DF) DAIRY FREE

All care is taken to avoid cross contamination but we can't guarantee it. Please talk to us if any of your guests have food allergies.