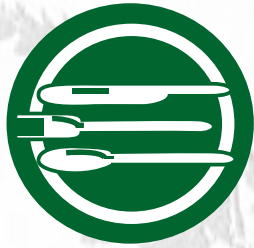


Triwicusine.com

03 386 3082



Available for 20+ people
* conditions / service charge may apply for 40 or less people

BBQ



The Connoisseur's BBQ

DIY \$29.50 / Serviced Buffet \$37.95

Select 8 salads or hot vegetables from the Connoisseurs Spit roast selections

Select 5 mains from the following list:
(Minimum of one from each section)

Gourmet potatoes tossed in herb butter are provided for the serviced option. For DIY bbqs we provide the potatoes cooked and seasoned – ready for you to reheat (in the oven or on the BBQ).

Variety of gourmet fresh bread, BBQ sauce and tomato sauce



Whole joints finished on the BBQ at your place

- **Butterfly lamb legs**, rosemary, mint and garlic
- **Porterhouse** -prime quality beef cooked whole
- **Pork belly** marinated with soy, ginger and five spice
- **Manuka smoked ham**

Smaller cuts – cooked at your place

- **Lamb sausages** with a touch of mint
- **Bratwurst sausages**
- **Chicken breast fillets** with Skippers canyon seasoning (a mild Cajun)
- **Portobello mushrooms** with sun-dried tomato butter vg
- **Sirloin steaks** with our Hurunui seasoning
- **Tuna steaks** – subject to availability. Cooked with our Kaikoura seasoning and served with fresh lemon
- **Twice cooked pork belly** – marinated and slow baked then sliced and BBQed with our BBQ sauce
- **Marinated lamb chops** finished with Mackenzie blend seasoning.
- **Marinated scallops** lightly marinated and seasoned with our famous Kaikoura salt
- **Prawn kebabs** – lightly marinated
- **Lamb kebabs** with yoghurt dip
- **Our tasty beef rissoles**
- **Salmon fillet**, lightly marinated and seasoned with our famous Kaikoura salt
- **Seafood platter**: smoked salmon, marinated calamari, marinated mussels, shrimp and surimi cocktail.

The Traditional BBQ

DIY \$21.95 / Serviced Buffet \$29.50

Mains

- **Pork belly** marinated with soy, ginger and five spice
- **Marinated rump steaks**
- **Chicken breast fillets**, with our special marinade
- **Lamb sausages** – seriously good
- **Prawn kebabs** – lightly marinated

Traditional Salads

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

Or swap with any salad from the Original BBQ

Gourmet potatoes tossed in herb butter are provided for the serviced option. For DIY bbqs we provide the potatoes cooked and seasoned – ready for you to reheat (in the oven or on the BBQ).

The Original BBQ

DIY \$17.50/ Serviced Buffet \$25.95

Mains

- **Marinated lamb chops**
- **Seriously good sausages**
- **Our tasty beef rissoles**
- **Marinated rump steaks**

Original Salads

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

Fresh bread, BBQ and tomato sauce.

Gourmet potatoes tossed in herb butter are provided for the serviced option. For DIY bbqs we provide the potatoes cooked and seasoned – ready for you to reheat (in the oven or on the BBQ).



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Hangi



Kiwi Hangi

DIY \$18.50 / Serviced Buffet \$23.95

Succulent hangi cooked meats

- Mutton shoulders
- Pork shoulder
- Awesome sausage meat stuffing

Vegetables packed in mutton cloth

- Potatoes
- Kumara
- Cabbage and watercress
- Pumpkin
- Carrots
- Buttered bread & rewena bread

Classic Hangi

DIY \$23.50 per person / Serviced Buffet \$31.50

Succulent hangi cooked meats

- Whole chickens
- Pork shoulder
- Hogget shoulders
- Awesome sausage meat stuffing

Vegetables packed in mutton cloth

- Potatoes
- Kumara
- Cabbage and watercress
- Pumpkin
- Carrots

Chilled items

- Seafood platter
- Our Country style coleslaw
- Potato salad
- Potato cobb loaves & rewena bread

Whilst we would love to say that our hangi are cooked in a hole in the ground- we dont. But we can say that our method of hangi cooking will provide you with the most authentic flavours, taste and textures. Whilst we can't let you know all the details of how we do it (trade secrets), we can say that we cook above ground in a custom made hangi cooker and use our own blend of seasonings to give the food that traditional hangi taste. And regardless of the hangi menu chosen you can be assured that all these menus have been upsized to provide a generous portion for the heartiest of eaters

Hangi Combo

DIY \$28.50 / Serviced Buffet \$37.95

From the Spitroast

- Prime quality beef rump, American pepper and wholegrain mustard
- Roasted pork with crackling and apple-sauce – and gravy

From the Hangi

- Whole chickens
- Hogget shoulder
- Awesome sausage meat stuffing

Vegetables packed in mutton cloth

- Potatoes
- Pumpkin
- Kumara
- Carrots
- Cabbage and watercress

Chilled Items

• Seafood platter
(Ask us about swapping the seafood platter for a whole fish in the hangi)

Choose any 4 salads or sides from our range

- Rewena bread and potato cobb loaves