

Kiwi Cuisine.com

03 386 3082



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

Spitroast



The Connoisseur's Spitroast

DIY \$30.95 / Serviced Buffet \$37.95

Select any 5 mains from the list below.

Select any 8 from our Salad & Vegetable selection

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

Mains

- **Turkey** with traditional herb stuffing and cranberry sauce
- **Venison** wrapped in streaky bacon, served with red currant jelly *g*
- **Whole Ribeye** with black pepper and horseradish *g*
- **Smoky whole porterhouse** with our own aioli *g*
- **Pork belly** with apricot and cashew nut stuffing
- **Boneless Chicken** rolled with mushrooms, and smoked bacon *g*
- **Manuka smoked ham** with wholegrain mustard *g*
- **Prime quality beef rump**, American pepper and wholegrain mustard
- **Roast pork** with crackling & applesauce *g*
- **Roast chicken** filled with traditional seasoning
- **New Zealand lamb** (Hogget) with garlic mint rub and mint jelly *g*
- **Char-grilled vegetable terrine** baked in a rich tomato sauce *vg*
- **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 *g*
- Fresh tomato, mozzarella, red onion, & basil with balsamic dressing *vg*
- Shrimp and surimi pasta salad
- Caesar salad
- Greek salad *vg*
- Rice salad – marinated with soy and mushrooms *v*
- Roast vegetables, aioli, & toasted sesame seeds *vg*
- Mesclun salad *vg*
- Kumara and bacon salad
- Broccoli, toasted almond and red pepper *vg*
- Roast carrot & watercress salad with saffron mayo *vg*
- 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 *vg*
- Baby beetroot in red onion vinaigrette *v*
- Mild curried egg salad *vg*
- Country style coleslaw *vg*
- Pickled vegetable salad *vg*
- Mesclun, beetroot and feta & broad bean salad *vg*
- Garden salad *vg*

Hot vegetables v

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

(v) Vegetarian

(g) Gluten Free



All our prices
Include GST



The Gourmet Spitroast

DIY \$23.95 / Serviced Buffet \$28.95

- **Roast 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
- **Boneless chicken** with traditional seasoning

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

Gourmet salads

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

Or swap with 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

The Kiwi Spitroast

DIY \$19.95 / Serviced Buffet \$25.50

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

Kiwi salads

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

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

Hot Roast Rolls

DIY \$13.50 (Minimum 20 people)

Serviced buffet– available by arrangement

- **Roast pork** – moist and succulent
- **Roast whole beef rump** with american pepper

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

Gourmet hot rolls

DIY \$14.50 (Minimum 20 people)

Serviced buffet– available by arrangement

- **Boneless Chicken** rolled with mushrooms and smoky bacon.
- **Manuka smoked ham**

Served with a variety of dinner rolls, mesclun salad, our country style coleslaw, mustard, chermoula, pesto, gravy and our homemade aioli.