



**SUMMER FUNCTION OFFERINGS**  
**FOR GROUPS OF 18-100**

**LOW'N'SLOW FURNEAUX BBQ - \$45 P.P**

Begin with a selection of artisan breads, dips, oils and dukkah

**Meat/Fish - choose 3**

**12 hour slow cooked beef brisket (GF,DF)**

*grass fed Angus beef slow cooked over hickory wood for 12 hours*

**Jamaican Jerk chicken wings (GF,DF)**

*spiced free range chicken wings smoked over hickory, bringing a hit of Caribbean heat*

**Hot smoked Marlborough Sounds salmon (GF,DF)**

*Locally farmed Regal salmon, cured in brown sugar, sea salt and lemon then smoked to perfection*

**Smoked Premium Game sausage (GF,DF)**

*Wild pork, venison and goat sausages, smoked over hickory then finished on the hot plate*

**Rosemary and garlic lamb ribs (GF,DF)**

*Locally farmed lamb ribs, marinated in rosemary, garlic and olive oil then smoked over hickory*

**Harissa marinated lamb chops (GF,DF)**

*Locally farmed lamb neck chops, marinated in fragrant harissa then grilled with a touch of smoke*

**St Louis style pork ribs (GF,DF)**

*Slow cooked free-farmed pork ribs, spice rubbed and smoked to perfection*

**Blackened market fish (GF,DF)**

*Local, line caught fish, spiced with our special blackening mix then grilled on the hot plate*

**Sides/vegetables - choose 4**

**Chipotle coleslaw (GF, DF, veg)**

*Fresh cabbage coleslaw dressed with a chipotle aioli, coriander and green onion*

**New potato salad (GF, DF, veg)**

*Baby potato salad with capers, celery, herbs, shallot and dressed with a garlic aioli*

**Smoked eggplant, tahini yoghurt, coriander, dukkah (GF, DF, veg)**

*Eggplant smoked over hickory served with tahini yoghurt, fragrant herbs and a spiced dukkah*

**Mac and cheese, old bay seasoning (veg)**

*Classic American style mac'n'cheese, seasoned with Old Bay, another American classic*

**Caesar salad (veg)**

*Classic Caesar salad with cos lettuce, garlic croutons, parmesan and Caesar dressing*

**Thymebank salad leaves, honey mustard vinaigrette (GF, DF, veg)**

*Locally sourced salad leaves dressed with a classic honey and wholegrain mustard vinaigrette*

**Chargrilled asparagus, lemon vinaigrette\*(GF, DF, vegan)**

*Locally sourced asparagus grilled over hickory then dressed with a lemon vinaigrette*

**Smoked carrots, green olive tapenade, toasted almonds (DF, GF, vegan)**

*Not your average carrot. Smoked over hickory then garnished with a zesty green olive tapenade*

**Whole smoked pumpkin, Cranky Goat feta, caramelised onions, pumpkin seeds (GF, veg)**

*Whole pumpkin smoked overnight then stuffed with Cranky Goat feta, onion, herbs and pumpkin seeds*

**Chargrilled sweetcorn, paprika, Cranky Goat feta crème\* (GF, veg)**

*Locally sourced sweetcorn, grilled over hickory then drizzled with a feta crème and dusted with smoked paprika*

\*subject to seasonal availability



### **FURNEAUX BUFFET MENU - \$45 P.P**

Begin with a selection of artisan breads, dips, oils and dukkah

#### **Meat/fish - choose 2**

##### **Leg of lamb (GF, DF)**

*Slow roasted leg of lamb, marinated with rosemary and garlic, served with mint sauce*

##### **Roasted beef sirloin (GF, DF)**

*Grass-fed Angus beef sirloin, slow roasted, glazed with mustard and cooked medium rare*

##### **Roasted ham on the bone (GF, DF)**

*Free-farmed pork, glazed in apricot, peach and harissa. Slow cooked to perfection and carved in front of your guests*

##### **Marlborough Sounds Salmon (GF, DF)**

*Seasoned with brown sugar, sea salt and lemon then cooked to medium and served with its crispy skin*

##### **Mills Bay Mussels (GF)**

*Locally sourced mussels steamed open with white wine and garlic and parsley butter*

#### **Salads/vegetables - choose 4**

##### **Chipotle coleslaw (GF, DF, veg)**

*Fresh cabbage coleslaw dressed with a chipotle aioli, coriander and green onion*

##### **New potato salad (GF, DF, veg)**

*Baby potato salad with capers, celery, herbs, shallot and dressed with a garlic aioli*

##### **Thymebank salad leaves, honey mustard vinaigrette (GF, DF, veg)**

*Locally sourced salad leaves dressed with a classic honey and wholegrain mustard vinaigrette*

##### **Black rice salad (GF, DF, vegan)**

*Black rice seasoned with a miso vinaigrette and dried fruit, nuts and seeds*

##### **Panzanella salad (veg)**

*Heirloom tomato salad with toasted garlic croutons, red onion, basil and ViaVio mozzarella*

##### **Twice cooked new potatoes (GF, DF, vegan)**

*Baby potatoes, steamed then fried till crispy, dressed with confit garlic and herb salt*

##### **Roasted root vegetables (GF, DF, veg)**

*Seasonal root vegetables, roasted and served with a garlic aioli*

##### **Harissa roasted carrots (GF, DF, vegan)**

*Not your average carrot. Slow cooked with fragrant harissa then dressed with a zesty green olive tapenade*

#### **Dessert buffet - \$15 p.p**

A selection of fresh fruit and sweet treats such as brownie, New York style cheesecake, banoffee pie and lemon tart.

#### **Cheese platters - \$15 p.p**

A selection of local artisan cheeses with seasonal accompaniments, breads, crackers and lavosh