



Low and Slow

Pulled Pork

Rubbed in DC's Rub of Awesomeness

Pork Spare Ribs

Glazed in a Sweet Californian Smoked BBQ Sauce

Smoked Brisket

Low and Slow for 19 hrs

Rolled in a Horopito (NZ Native Bush Pepper) Rub

Longhorn Beef Sirloin

Rolled in kawakawa with yellow mustard and cracked pepper

Spiced Hot Wings

Rubbed in Tex Mex Spices

Asado Lamb

BBQ'ed Argentinian Lamb with a Sweet Mint Dressing

All served with Condiments

Home Made DC BBQ Sauce and a Selection of Worldwide Hot Sauce

Brioche Buns

Salads and Vegetables

Crunchy Fennel Slaw

With Horopito and an Apple Cider Dressing

Bean Salad (Cowboy Caviar)

with Corn, Chickpeas and Mum's Secret Dressing

Roasted Vegetable Salad

Potato, Kumara and Pumpkin with Roasted Sunflower and Pumpkin Seeds and Mustard and Herb Mayonnaise

Corn on a Cob

(when in season)

Served with a Mango Chilli Butter

Smoked Baked Gourmet Potato

Served with Sour Cream and Chives

Desserts

Lemon and Coconut Tart

served with Mascarpone Passion Cream

New York Styled Chocolate and Carmel Brownie

Served with Yoghurt (Gluten Free)

Fresh Spiced Strawberry Pottles

Served with Fresh Cream

(when in season)

Prices

Option One

Pulled Pork

Smoked Brisket

Crunchy Fennel Horopito Slaw

Brioche Rolls

Delivered and Ready to Eat

\$30.00

Option Two

2 Meats, 3 Salads, Brioche Rolls, Condiments & 1 Dessert

\$40.00

Option Three

3 Meats, 4 Salads, Brioche Rolls, Condiments & 1 Dessert

\$45.00

Option Four

4 Meats, 4 Salads, Brioche Rolls, Condiments & 2 Desserts

\$50.00

All Prices include Eco Friendly Disposable Cutlery and Crockery

Alternative Menu Items are available as well as any Special Dietary Requirements or Requests. We can arrange any hired ware that you may need including Glassware, Trestle Tables, Linen etc.

Staff – We can provide our Caterers Endorsed Liquor Licence for a fee of \$100.00. We also have a Licensed Duty Manager for \$30.00 per hour for a minimum of 3 hours. We also have extra bar and Wait staff available for \$25.00 per hour for a minimum of 3 hours.

There is a surcharge on Staff for functions held on any Public Holiday.

Prices may vary due to inflation and seasonal availability of produce

Confirmation of Menu must be made 10 days prior to function and final numbers must be made no less than 72 hours prior to function

Minimum numbers – 30 People.