



## **Hot Smoked Low N Slow**

### **Pulled Pork**

Rubbed in DC's Rub of Awesomeness

### **Hot Pork Spareribs**

Glazed in a Sweet Californian Smoked BBQ Sauce

### **Hot Smoked Beef Brisket**

Low and Slow for 19 hrs

Rolled in a Horopito (NZ Native Bush Pepper) Rub

### **Hot Smoked Longhorn Beef Sirloin**

Rolled in kawakawa with yellow mustard and cracked pepper

### **Hot Smoked Spiced Hot Wings**

Rubbed in Tex Mex Spices

### **Hot Smoked Asado Lamb**

BBQ'ed Argentinian Lamb with a Sweet Mint Dressing

All served with Condiments

Home Made DCBBQ Sauce and Hot Sauce

## **Breads, Buns, Biscuits Or Rice**

Brioche Rolls, Cornbread or Cowboy Biscuits (Scones)

With Lashings of Butter

Steamed Jasmine or Basmati Rice (Gluten Free)

# Salads and Vegetables

## Crunchy Fennel Slaw

With Horopito and an Apple Cider Dressing

## Granmas Bean Salad (Cowboy Caviar)

with Corn, Chickpeas, Beans and Mum's Secret Dressing

## Roasted Vegetarian Salad

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

## Juicy Corn on a Cob

(When in season)

Served with a Mango Chilli Butter

## Classic Tater Salad (Potato)

With a Kiwi Twist

## Keeping it Green

Traditional Green Salad

# 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 (when in season)

Served with Fresh Whipped Cream

## Sweet Treats Platter

(\$100.00 per Platter for 20 people)

Salted Caramel Puffs, Mini Lemon Tarts, Fresh Seasonal Fruit,

Broken Chocolate Bits, Mini Chocolate Tarts,

Biscotti, and Petit Fours

# Prices

## Option One – Drop Off or Pick Up Ready to eat

Pulled Pork

Sliced Beef Brisket

Crunchy Fennel Horopito Slaw

Brioche Rolls

Gravy

Apple Sauce

### Keeping it Green

Traditional Green Salad

Condiments

## New York Styled Chocolate and Carmel Brownie

With fresh whipped cream

**\$35.00 Per Person**

### Option Two

2 Meats, 2 Salads, 2 Breads, Condiments & 1 Dessert

**\$45.00 Per Person**

### Option Three

3 Meats, 3 Salads, 2 Breads, Condiments & 1 Dessert

**\$55.00 Per Person**

### Option Four

4 Meats, 4 Salads, 3 Breads, Condiments & 2 Desserts

**\$65.00 Per Person**

# Additional Info

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 have a Licensed Duty Manager for \$30.00 per hour for a minimum of 3 hours and Bar and Wait staff available for \$25.00 per hour also 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.

Travel cost – applies to all off site catering.

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.