

PACIFIC JEMM SAMPLE GOURMET BBQ MENU

FROM THE GRILLE

Choose 3

Catch of the day from Bluff, lemon, Tony's rocket
Mini Wagyu burgers, Havarti cheese, smoked tomato relish
Hangi-style Te Mana lamb shoulder, finished on the BBQ
Venison rump, horoputi (NZ bush spice), blackcurrant salsa
Stewart Island salmon, salsa verde, lemon
Wakanui ribeye steak (9-day grain-finished, Ashburton), Pinot jus
Prawn, courgette & lemon skewers, paprika aioli

ON THE SIDE

Choose 3

Mixed local leaved, shaved seasonal vegetables, tumeric dressing
Crispy coleslaw, pumpkin & sesame dressing
Hoisin-roast eggplant, mizuna, sesame dressing
Tabbouleh, grilled capsicum, tomato, lemon garlic dressing
Tomato panzanella salad, olives, basil, capers
Agria potatoes, saffron aioli, pickles, shallots, chives

\$70 PER PERSON
