



Hunter and Gatherer Meat Platters

Succulent sliced roast meats to add to your table of goodies, or use as a base to build your feasting around.

All our roasted meats come with freshly based rolls and condiments with your choice of a classic Kiwi salad or Asian slaw.

Choose from...

Crackled pork loin with our own spiced apple compote \$6 pp

Clove glazed ham with mustards \$6 pp

Rosemary & garlic roast lamb with mint sauce \$7 pp

Mustard rubbed roast beef with horseradish cream \$7pp
(100grams per person)

Full Glazed and Garnished Ham - \$300.00

(approx 8kgs)

You can add additional salads served in bowls or individual portion boxed pails

\$30 per salad

Tossed green leaf with vinaigrette - a variety of red and green leaf lettuces and vinaigrette is blended together with a little bit of mustard and has a lovely tang.

Fresh crunchy slaw - a blend of red and green, with an added curly cabbage ours slaw has a lovely garlic mayonnaise blend.

\$40 per salad

Pumpkin, spinach and sesame dressing - visually stunning and really tasty, the mix of pumpkin and spinach blend well. The sesame dressing is a lovely olive oil dressing with a slight vinaigrette topped off with coloured sesame seeds.

Egg Salad with a creamy curry dressing - a kiwi favourite. Our egg salad comes standard with a light curry flavour however can be removed if you would prefer. Free range eggs and a lovely curry dressing topped off with fresh herbs is a lovely compliment to any main dish.

Pasta Salad – spirals with a thick creamy dressing

Potato salad - our standard potato salad comes mixed with a little ham and mayonnaise dressing. Ham can be removed if required.

Rizzo pasta salad with minted peas and feta - one of our favourites as the minted peas and additional mint make it a really refreshing salad. This has a good balance of flavour and freshness.

Caesar salad with bacon, egg and croutons topped off with parmesan - a really popular choice for our corporate lunches. This salad has a lovely blend of everything caesar, and our own specially blended garlic mayonnaise.

Satay and egg noodle salad - a salad with a slight tangy kick, good to balance off your menu if you have a lot of green salads. This is tossed with coriander and parsley.

Beetroot and quinoa salad - A good healthy salad that will turn anyone to start to like quinoa. The beetroot will be seasonally fresh and add a lovely flavour.