

# OHARIU FARM

## Barbeque Buffet Menu



### Entrée selection - select two served to the Table

- Barbeque Ohariu Farm field mushrooms with balsamic and feta
- Gingery chicken with orange, cashew and coriander dressing
- Tiger prawns with chardonnay and garlic
- Live mussels with vine ripened tomato and basil sauce
- Salmon with pomegranate and honey marinade
- Baby squid on grilled chilly pineapple
- Seared Vietnamese beef and bacon sticks

### Main selection – select three

- Grilled vegetable kebabs in citrus marinade
- Grilled marinated chicken flavoured with grain mustard and honey
- Farmhouse venison sausages served with tamarillo chutney
- Rump of lamb with a mango bourbon barbecue sauce
- Grilled marinated pork belly with sesame
- Grilled beef with blue cheese butter
- Moroccan style scotch fillet with yoghurt and cucumber salsa
- Whole baked salmon fillet with garden herbs and lemon

### All barbeques served with salad

- Crisp garden salad
- Gourmet potato salad with creamy mustard and shallot dressing
- Watermelon and feta salad with olives
- Grilled vegetable and couscous salad with extra virgin olive oil

### Desserts – select two

- Profiteroles filled with grand marnier mousse and chocolate ganache sauce
- Ohariu Farm chocolate fudge cake
- Lemon and lime cake with passionfruit crème and shaved white chocolate
- Selection of local cheeses and fresh fruit

*L'Affare coffee and tea selection*

### Menu Enhancements to personally tailor your menu

Canapes	Selection of 4	\$15.35 per person
Additional entrée or 3 options		\$5.20 per person
Additional main or 3 options		\$7.20 per person
Breads and dips on sitting		\$4.75 per person
To cleanse the palate between courses	Champagne and lemon sorbet	\$1.50 per person
To finish the meal	Selection of Kapiti cheeses with thyme crackers and grapes served to the table	\$4.75 per person