



CATERING OPTIONS

menu packages

SLIDERS

22

canterbury pork shoulder and beef brisket sliders served with seedy slaw and homemade sauces on mini brioche buns.

MENU ONE

28

canterbury pork shoulder
beef brisket
1 x built salad
2 x homemade sauces
fresh baked breads

MENU TWO

38

canterbury pork shoulder
beef brisket
cured & smoked nz salmon
2 x built salads
3 x homemade sauces
fresh baked breads

MENU THREE

50

canterbury lamb forequarter
beef brisket
canterbury pork shoulder
cured & smoked nz salmon
3 x built salads
4 x homemade sauces
fresh baked breads

grazing tables

PRICED TO SUIT

a beautifully presented cornucopia of cured & smoked nz salmon, local cheeses, salamis, homemade dips, baked blue cheesecake with poached pears, nuts, fruits & vegetable crudité

served with a selection of fine crackers and fresh baked breads.

to finish

AUTUMN CUSTARD SQUARE

7

maple and almond baklava, vanilla crème pâtissière, citrus-poached pear

GLUTEN FREE BROWNIE

4

crowd-pleasing classic chocolate fudge brownie

- upgrade any meat to lamb or beef cheek for an additional \$4.50/person
- all prices are inclusive of GST
- we love vegans, vegetarians, gluten free folk, and diverse diets — flavour doesn't discriminate



ONE

ras-el-hanout roasted kumara, quinoa, fried ginger, toasted buckwheat, date coconut cream, pickled cranberry, organic greens

TWO

miso-roasted potato, roasted courgette, charred onion, toasted pumpkin seeds, cous cous, cherry tomato, smoked lemon yoghurt, organic greens

THREE

brown rice, grilled carrots, roasted red cabbage, fried garlic, toasted peanuts, soy sesame vinaigrette, organic greens

FOUR

pickled beetroot, mustard seed, fresh fennel, spring onion, parsley, toasted hazelnut, turmeric yoghurt

FIVE

black bean, brown rice, roasted cabbage, avocado, pickled red onion, fried chilli and garlic, coriander, toasted almonds, organic greens

- gf, df, vegan options available
- we vary our salads depending on the season and availability of produce – let us know if there are any particular flavours or styles you love, and we will do our best to incorporate these

BUILT SALADS

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