



The Tōtara Grove

THE BLACK OVEN | SAMPLE MENUS

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TRUCK STYLE

- Pulled pork sliders with grilled pineapple & garlic aioli
- Fresh tarakihi fish goujons, seasoned potato wedges & homemade tartare sauce
- Sweet bourbon burgers with crispy onion straws, Jack Daniels marmalade & vintage cheddar
- Gourmet Pizzas

SALADS

- Mixed green salad with apple and cranberry roasted pepita and goat cheese
- Roasted potato salad with sour cream and scallion and cheddar cheese
- New Orleans coleslaw
- Roasted root vegetable salad
- Mixed green salad with dijon vinaigrette
- Balsamic pear salad
- Mediterranean pasta salad

VEGETABLES

- Root vegetable gratin
- Roasted broccoli, cinnamon butternut squash pecans & cranberries
- Balsamic glazed chargrilled vegetable kebabs
- Roasted potato salad with sour cream scallions and cheddar cheese
- Roast seasonal vegetables with a sweet olive oil & balsamic dressing
- Summer/Winter vegetable gratin
- Roasted broccoli, cinnamon butternut squash pecans & cranberries
- Lemon butter spring vegetables with cranberries, walnuts & feta
- Maple roasted beets and carrots
- Grilled kumara salad
- A delicious herb cauliflower couscous with roasted pine nuts & black garlic wrapped in slices of eggplant

POTATOES

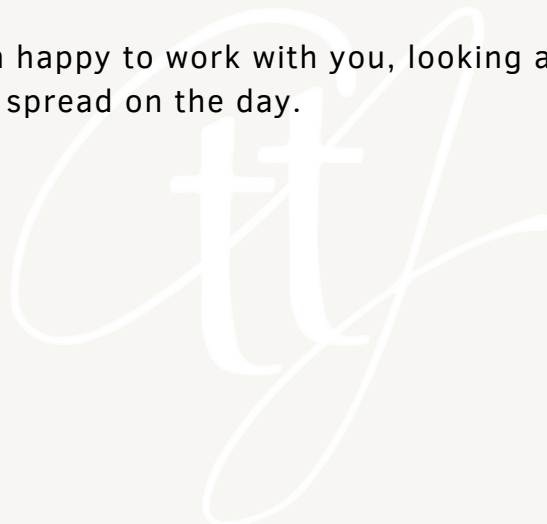
- Balsamic roasted new potatoes with asparagus
- Four spice Hasselback potatoes
- Chilli & honey-roasted new potatoes with lime juice
- Duchess Potatoes with garlic and parmesan

MEAT

- Grilled apricot ginger chicken/
- Beer braised lamb shoulder
- Rosemary & garlic roast beef
- Sweet and spicy barbecued cajun chicken
- American-style barbecued ribs with a smoky bbq sauce
- Honey & thyme braised lamb
- Spiced meatballs in smoky tomato sauce
- Grilled apricot ginger chicken
- Coffee-rubbed venison roast with red wine & blackcurrant jus
- Smokey barbeque pulled pork with grilled pineapple and garlic aioli
- Chicken Parmigiana
- Roast chicken with mustard seeds, brussel sprouts & bacon
- Pistachio-crusted rack of lamb with roasted carrots, asparagus and black garlic mash
- Blackberry hoisin ginger pork tenderloin with new potatoes, date & cilantro relish
- Smokey beef short ribs in a red wine sauce
- BBQ shoulder lamb chops marinated in cumin, coriander & pomegranate molasses
- Grilled chicken with a rustic mustard cream

This is a sample of the food we have on offer.

We are also more than happy to work with you, looking at other options so that you have your perfect spread on the day.



THANK YOU

the
Tōtara
grove

CONTACT US

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