

Set Menus for functions at:

Winnies Gourmet Pizza Bar
The Ballarat Trading Company
Bar Up
Zephyr
The Buffalo Club



Queenstown, New Zealand

SET MENU OPTION 1 \$22 PER PERSON

MAIN MEAL

Selection of any Large Gourmet Pizza

Choose from our pizza menu any of our world famous gourmet pizzas
freshly prepared using local ingredients
See menu attached

DESSERT

Dessert Pizza

Cranberry & cinnamon apple based crumble
with white chocolate topped with vanilla ice cream

Gluten-free available upon request



GOURMET PIZZA BAR

SET MENU OPTION 2 \$25 PER PERSON

STARTERS

Kiwi Fries

With chef's special seasoning
served with Ketchup & Aioli Sauce

MAIN MEAL

Selection of any Large Gourmet Pizza

Choose from our pizza menu any of our world famous gourmet pizzas
freshly prepared using local ingredients
See menu attached

Large Tossed Salad

Crisp lettuce leaves, crunchy croutons, avocado, cucumber, tomato and
red onion with balsamic vinegarett

DESSERT

Dessert Pizza

Cranberry & cinnamon apple based crumble
with white chocolate topped with vanilla ice cream

Gluten-free available upon request



GOURMET PIZZA BAR

SET MENU OPTION 3 \$30 PER PERSON

STARTERS

Kiwi Fries

With chef's special seasoning
served with Ketchup & Aioli Sauce

Chicken Wings or Skinny Dips

Succulent chicken wings, served with your choice of; hot sauce with blue cheese dip, lemon pepper with aioli, Moroccan with mint yoghurt, honey soy or BBQ sauce

or

A pesto pizza bread served with Winnies homemade dips

Winnies Freshly Baked Loaf

Daily baked bread loaf served with lashings of garlic butter

MAIN MEAL

Selection of any Large Gourmet Pizza

Choose from our pizza menu any of our world famous gourmet pizzas
freshly prepared using local ingredients
See menu attached

Large Tossed Salad

Crisp lettuce leaves, crunchy croutons, avocado, cucumber, tomato and
red onion with balsamic vinegareta

DESSERT

Dessert Pizza

Cranberry & cinnamon apple based crumble
with white chocolate topped with vanilla ice cream

Gluten-free available upon request



GOURMET PIZZA BAR

SET MENU OPTION 4 \$35 PER PERSON

STARTERS

Kiwi Fries

With chef's special seasoning
served with Ketchup & Aioli Sauce

Chicken Wings or Skinny Dips

Succulent chicken wings, served with your choice of hot sauce with blue cheese dip, lemon pepper with aioli, Moroccan with mint yoghurt, honey soy or BBQ sauce

or

A pesto pizza bread served with Winnies homemade dips

Winnies Freshly Baked Loaf

Daily baked bread loaf served with lashings of garlic butter

MAIN MEAL

Small Pizza to Order

Choose from our pizza menu any of our world famous gourmet pizzas
freshly prepared using local ingredients
See menu attached

Large Tossed Salad

Crisp lettuce leaves, crunchy croutons, avocado, cucumber, tomato and red onion with balsamic vinegareta

Pastas

An all time favourite, Winnies Spagetti Bolognaise

or

Mediterranean Penne Pasta

A great vegetarian option!

Mediterranean tomato sauce with olives, mushrooms, tomatoes, feta and fresh spinach

DESSERT

Dessert Pizza

Cranberry & cinnamon apple based crumble
with white chocolate topped
with vanilla ice cream

Gluten-free options available upon request



GOURMET PIZZA BAR

SET MENU OPTION 5 \$40 PER PERSON

STARTERS

Kiwi Fries

With chef's special seasoning
served with Ketchup & Aioli Sauce

Chicken Wings

Succulent chicken wings, served with your choice of, hot sauce with blue cheese dip, lemon pepper with aioli, Moroccan with mint yoghurt, honey soy or BBQ sauce

Skinny Dips

A pesto pizza bread served with Winnies homemade dips

MAIN MEAL

Small Pizza to Order

Choose from our pizza menu any of our world famous gourmet pizzas
freshly prepared using local ingredients
See menu attached

250gm Ribeye Steak

Slow roasted ribeye with potato gratin, saute greens, pesto and jus
best served medium rare

Baked Salmon

Served with baby potatoes, steamed green beans and tomato salsa, garnished with a light pesto oil. Great healthy option.

Pastas

An all time favourite, Winnies Spagetti Bolognese

or

Mediterranean Penne Pasta

A great vegetarian option!

Mediterranean tomato sauce with olives, mushrooms,
tomatoes, feta and fresh spinach

DESSERT

Dessert Pizza

Cranberry & cinnamon apple based crumble
with white chocolate topped
with vanilla ice cream

Gluten-free options available upon request



GOURMET PIZZA BAR



NO.

RM.

\$40 set menu

| | PRE-REGISTERED STOCK INVENTORY | EXPENSE |
|-------|--|---------|
| ITEMS | | |
| | <p>ENTREE</p> <hr/> <p>Soup, of the day baguette (v)</p> <p>MAIN</p> <hr/> <p>Fish and chips served with tartare, lemon and salad</p> <p>Spinach and ricotta filled cannelloni baked in tomato sauce with kawakawa and parmesan crisps (v)</p> <p>Prime New Zealand Sirloin Steak served medium rare with Hand cut chips, salad and red wine jus (gf)</p> <p>DESSERT</p> <hr/> <p>Pavlova with whipped cream and summer fruit</p> | |
| | | |

**THE
BALLARAT
TRADING CO.**

EST 1865

NO.

RM.

\$50 Set Menu

| | PRE-REGISTERED STOCK INVENTORY | EXPENSE |
|-------|---|---------|
| ITEMS | | |
| | | |
| | <p>ENTREE</p> <hr/> <p>Salt and Pepper Calamari</p> <p>Confit pork belly with wild rocket, plums, pine nuts and crackle_(gf)</p> <p>MAIN</p> <hr/> <p>Horipito rubbed lamb rump with spring onion mash, seasonal veg and pinot noir pan jus_(gf)</p> <p>Spinach and ricotta filled cannelloni baked in tomato sauce with kawakawa and parmesan crisps_(v)</p> <p>Market fish of the day_(gfa)</p> <p>Prime New Zealand Sirloin Steak served medium rare with chips, salad and red wine jus</p> <p>DESSERT</p> <hr/> <p>Pavlova with whipped cream and summer fruit</p> | |
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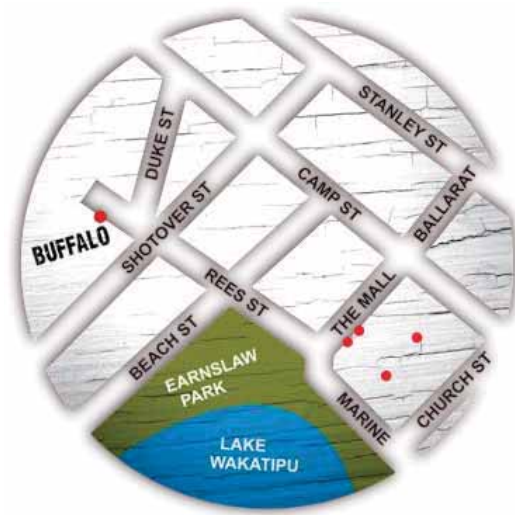
**THE
BALLARAT
TRADING CO.**
EST 1865

NO.

RM.

\$70 set menu

| | PRE-REGISTERED STOCK INVENTORY | EXPENSE |
|---|--------------------------------|---------|
| ITEMS | | |
| ENTREE | | |
| Tomato, vintage feta, grilled summer veg and smoked salt(gf)(v) | | |
| Summer chowder of house-smoked fish, pipis and corn with toasted focaccia(gfa) | | |
| Confit pork belly with watercress, plums, pine nuts and crackle(gf) | | |
| Black olive crusted Southland salmon on new potatoes and green beans with soft boiled egg and cherry tomatoes(gf) | | |
| Duck and pistachio pate, apple jelly, seasonal fruit preserve and baguette(gfa) | | |
| MAIN | | |
| Horipito rubbed lamb rump with spring onion mash, seasonal veg and pinot noir pan jus | | |
| Free range duck breast with bok choy, duck confit and black mushroom dumplings in spiced poultry broth | | |
| potato gnocchi with sugar snap peas, Basil, parmesan cheese and cherry tomatoes | | |
| Market fish of the day(gfa) | | |
| Prime New Zealand ribeye served medium rare with hand cut chips, salad and red wine jus | | |
| Free range duck breast with bok choy, duck confit and black mushroom dumplings in spiced poultry broth | | |
| SIDE | | |
| Selection of sides to share | | |
| DESSERT | | |
| Chef's chocolate creation of the day(gf) | | |
| Creme Brulee with fresh berrries(gf) | | |
| Pavlova with whipped cream and summer fruit | | |
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For bookings and enquiries, please contact:
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Prices include GST and are valid until May 2013.