

# *Morning and afternoon tea*

Includes tea and coffee

## **SWEETS \$7.50**

Croissants with condiment selection  
Chocolate brownies  
Assorted home baked cookies  
Danish pastries  
Home baked muffins  
Extra choice \$2.00

## **SAVOURIES \$8.50**

Petite sandwich selection  
Bagels filled with pastrami and cream cheese  
Cheese and onion scones  
Gourmet sausage rolls  
Ham and cheese croissants  
Extra choice \$2.50

**Choice of one sweet and one savoury option \$10.00**



S  
A  
M  
P  
L  
E  
M  
E  
N  
U  
S

# *Working lunches*

## **BASIC SELECTION \$24.50**

Includes tea and coffee and water

## **SANDWICHES AND WRAPS**

### **Choice of one**

- Selection of sandwiches
- Ciabatta bread filled with beef salad
- Bagel filled with smoked salmon and cream cheese
- Spicy chicken Tortilla wraps
- Baguette filled with Italian roast vegetables
- Extra item \$5.50

## **SALAD SELECTION**

### **Choice of two**

- Greek salad
- Glass noodle salad with shitake mushrooms and crisp vegetables
- Antipasto platter with roast vegetables and olives
- Tossed mesclun salad with keg dressing
- Caesar salad
- Potato salad
- Extra item \$5.50

## **HOT SELECTION**

### **Choice of one**

- Meatloaf with creamy mushroom sauce and mashed potatoes
- Roast pork with crackling, gourmet potatoes and apple sauce
- Roast beef or lamb with rosemary garlic gourmet potatoes and gravy
- Mild lamb curry with cardamon rice
- Classic lasagne al ragout with beef, mushroom and mozzarella
- Grilled fish with kawa kawa pepper sauce and herbed potatoes
- Butter Chicken with toasted almonds and jasmine rice
- Vegetarian options available on request
- Extra item \$9.50

## **DESSERTS**

### **Choice of one**

- Chocolate brownie
- Carrot cake with cream cheese icing
- Sliced fruit platter
- Fresh fruit basket
- Caramel slices
- Pecan pie
- Extra item \$5.00



# Canapé Menu

	Price per item:
<b>COLD</b>	
Smokey eggplant tartlet with burnt goats cheese	\$3.80
Manuka smoked salmon and Akaroa caviar on blini tartlet	\$4.20
Seared lamb fillet with red cabbage salad and carrot crème	\$4.00
Sliced Beef on hazelnut crostini with broad bean wasabi aioli	\$4.00
Grilled pork with blue cheese and pear sauce	\$4.00
Oysters with crisp tomato and balsamic vinaigrette (Pacific or Cleveland depending upon availability)	\$5.00
Hoisin Duck tortillas with Lebanese cucumber and sesame oil	\$4.80
Black tiger prawns with carrot and Murraya puree	\$4.50
<b>WARM</b>	
Portabello mushroom and puhoi brie Danish	\$4.00
Thai chicken sausage roll with tamarind lime dressing	\$4.00
Orange pine nut falafel with hummus and flat bread	\$3.90
Spicy fish Or chicken with lipstick pepper and tartar dip	\$4.00
Polenta crumbed oysters with sambal and Dijon aioli	\$5.00
<b>SWEET</b>	
Pecan brownies	\$3.80
Orange and almond friands	\$3.80
Selection of Turkish delight	\$3.00



S  
A  
M  
P  
L  
E  
M  
E  
N  
U  
S

# Plated Dinner Menu



PRICES	STARTERS	MAINS	DESSERT
\$ 55.00	1	1	1
\$ 58.00	2	1	1
\$ 64.00	1	2	1
\$ 67.00	2	2	1
Single prices	13.00	29.00	13.00

Minimum of 20 people  
Includes bread and butter, tea and coffee

## SIDES

- \$2.00 Blanched seasonal greens
- \$2.00 Tossed mesclun salad
- \$2.00 Rosemary gourmet potatoes
- \$2.00 Roast pumpkin and kumara

## STARTERS

Manuka smoked duck breast on red mizuna salad with raspberry thyme dressing and onion jam

Red kumara and thyme parcel on parsnip puree with korma beef slices and tomato coriander bouquet

Salmon duet: plum cured salmon and truffled salmon tatare with feta and pear on cucumber spaghetti

Crepes filled with braised shallots and fennel on tomato herb ragout, topped with creamed goat cheese (Vegetarian)

Pavé of roast vegetables with balsamic mushroom tabanat on petite salad with rosemary sherry dressing (Vegetarian)

Pork terrine wrapped in bacon with chicken liver and pear fig chutney

## MAINS

Roasted free range pork loin rubbed with native herbs on bubble and squeak with caramelised apples

Grilled Black Angus Beef fillet on pomme macier with blueberry jus and crisp bacon

Grilled Fish of the day on saffron riesling risotto with walnut broad bean mousse

Nine spice lamb rump on thyme gnocchi with sherry and onion cream

Spice rubbed veal loin on kawa kawa polenta with whiskey and shitake mushroom jus

Corn fed Chicken Breast on parsnip puree with pomegranate dressing and fresh fennel herb slaw

Roasted Lamb rack and Moroccan lamb sausage on Mediterranean chickpea ragout with eggplant cream

Confit of Akaroa Salmon on udon noodles with crisp Asian vegetables and spicy sake sauce

## DESSERT

Star anis infused plum compote with crème fraîche and gelato

Bitter chocolate tart and white chocolate mouse with orange kaffir lime salad

Rose petal Panacotta with almond crisps and pineapple melon salsa

Warm caramelised apple ragout in flaky pastry with cream pâtisser and white wine reduction



S  
A  
M  
P  
L  
E  
M  
E  
N  
U  
S

# *Dinner Buffet*

\$56.00pp

Includes bread and butter, tea and coffee



## **STARTER**

Mediterranean vegetable platter with thyme balsamic marinade

Tomato and feta salad with red wine and walnut vinaigrette

Pacific style squid and mussel salad with coconut milk and fresh coriander

Tea cured smoked salmon on citrus fennel slaw

Spicy Batan noodle salad with mung beans, spring onion and crisp vegetables

Mesclun salad

## **CARVERY**

### **Mains Choice of one**

Slow roasted nine spice Lamb leg

Smoked pork with honey and fig glazed crackling

Blackened Beef sirloin with tarragon and cumin

Additional carving item \$7.00

## **Hot dishes**

Kawa kawa rubbed Chicken breast in rich red wine jus  
Or Grilled chicken breast on lemon infused onion jam

Fish of the day on oriental chick pea and tomato ragout

Olive oil tossed seasonal green vegetables

Rosemary and garlic roast gourmet potatoes

Vegetarian mushroom and saffron risotto

## **DESSERTS**

Individual vanilla panacotta with sweet berry compote

Bitter chocolate square with orange cream

Crisp filo roulade filled with caramelised seasonal fruit

Customised menus are available upon request

S  
A  
M  
P  
L  
E  
M  
E  
N  
U  
S

# *BBQ Menu*

Priced from \$25.00 per person

## BBQ menu selection

- Bread selection
- Dips and sauces
- Traditional coleslaw
- Tossed Mesclun salad with Keg Dressing
- Potato salad marinated with mustard and sour cream
- Cajun seasoned chicken
- Selection of European sausages
- Seasonal Fruit platter

## Additional BBQ options

### **\$3.50 per item**

- Pasta salad with sun dried tomatoes and basil pesto
- Greek salad with feta
- White bean salad with spicy tomato sauce and fresh herbs
- Pecan pie
- Caramel slices

### **\$4.50 per item**

- Scored squid steak with lemon
- Ginger sake marinated tiger prawns
- Garlic pepper sirloin steak

### **\$5.50 per item**

- Whole beef filet with black tarragon seasoning
- Lamb rack with Mediterranean herb rub
- Salmon steak with kawakawa dust



S  
A  
M  
P  
L  
E  
M  
E  
N  
U  
S