

Canapé Menu

COLD

	Price per item:
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

WARM

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

SWEET

Pecan brownies	\$3.80
Orange and almond friands	\$3.80
Selection of Turkish delight	\$3.00



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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

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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

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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



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