



BUFFET MENU

Our most popular options:

Option 1

3 Mains
+
2 Salads
+
2 Partners

\$50 per person

Option 2

3 Mains
+
3 Salads
+
2 Partners
+
1 Dessert

\$58 per person

Option 3

4 Mains
+
3 Salads
+
3 Partners
+
2 Dessert

\$66 per person

All options come with locally baked breads, We can add additional items upon request

Main Event

Chefs Carvery

- Slow roasted pork loin w sesame seed, black licorice and apple jam (GF)
- Smoked and oven basted Champagne Ham off the bone w caramelized Manuka honey and kecap Manis* (GF)
- Roasted NZ Beef Sirloin w wasabi and horseradish cream, red wine jus (GF)
- Roasted Canterbury Lamb rump w mint jelly and rosemary jus* (GF)

Meat Mains

- Sticky slow cooked chicken w soy hoisin, honey and garlic, petite cashew, watercress red pepper and coriander salad (GF)
- Prawn and mussel spaghetti in Napoli sauce w chilli, garlic and persevered lemon*
- Beef and balsamic risotto w garlic and tomato confit (GF)
- Chicken fillet w prosciutto, chive ricotta, purple basil and smoked corn beurre blanc* (GF)
- Red duck and Asian vegetable curry w kumara* (GF)
- Boneless NZ lamb shank and vegetable tagine w crispy sweet breads (GF)

Vegetarian Mains

- Chickpea, lentil and vegetable Thai green curry (V) (GF)
- Vegetarian lasagne w toasted seeds (V)
- Seared gnocchi in Napoli sauce w vine tomatoes, red onion, fired red capsicum, rocket and balsamic* (V)

Fresh Salads

- Wild rocket, roasted walnut, Asian pear, parmesan, red wine vinaigrette* (V) (GF)
- Mixed local green leaf w seeded mustard vinaigrette (V) (GF)
- Classic Caesar of cos, lemon gremolata, crispy bacon, anchovy mayo and grated parmesan* (GF)
- Mustard baby beetroot w crushed hazelnut, chive feta and watercress (V) (GF)
- Asian style coleslaw of mung beans, red cabbage, carrot, red onion and lime, chilli and palm sugar dressing (V) (GF)
- Gourmet potato and shredded prosciutto w mustard aioli and fresh watercress* (GF)
- Baby spinach w vine ripened tomatoes, purple basil and balsamic vinaigrette (V) (GF)
- Italian orzo pasta with Kalamata olives, semidried tomatoes and basil pesto aioli* (V)
- Cous Cous w toasted almonds, currants, fresh herbs and preserved lemon* (V)
- Vermicelli rice noodle salad w sesame soy roasted salmon, peanut, raw Asian vegetables and citrus zest* (GF)

Partners

- Rustic potato gratin w rosemary cream (V) (GF)
- Roasted new potatoes w cafe de paris butter and parsley* (V) (GF)
- Fragrant basmati rice w herbs and lemon (V) (GF)
- Slow cooked spiced butternut w semidried tomato and baby spinach (V) (GF)
- Grilled root vegetable medley with fresh herbs* (V) (GF)
- Baby carrot w toasted dukkah, honey and orange glaze (V) (GF)
- Pulled butter roasted broccoli and vine tomatoes with almond and preserved lemon butter (V) (GF)
- Seared green beans w Kalamata olive tapenade* (V) (GF)
- Balsamic creamed button mushrooms w basil pesto* (V) (GF)
- Grilled cauliflower and parsnip bake w blue cheese crumble (V)

Desserts (vegan available on request)

- Classic tiramisu w white chocolate cream*
- Tropical fruit salad mojito (GF)
- Pavlova w passion fruit mousse, fresh mango and strawberry* (GF)
- Local fresh fruit platter (GF)
- Deconstructed candied strawberry and pomegranate cheesecake with ginger and vanilla crumble balsamic reduction* (GF)
- Trio of chocolate chilli bavarois w fudged base and berry sorbet
- Citrus tart w lemon curd and strawberry mascarpone

Chefs suggests* Vegetarian (V) Gluten free available (GF) Inquire for dairy free

All prices are GST exclusive

We actively seek free-range and/or organic, local and regional produce whenever possible