

BUFFET MENU

FROM \$55 PER PERSON

Includes your choice for the group of following selections:

- Selection of breads and bread rolls with dips and olive oil (Chef's choice)
- 2 Salads, 2 Mains (cold or hot), 1 Vegetable, 1 Dessert

Add-on additional courses, up to a maximum of 4 items per selection:

- Salad | \$5 pp
- Main | \$9 pp
- Vegetables | \$5 pp
- Dessert | \$5 pp

SALAD *(Choose 1)*

Green garden salad with boiled eggs (v)
Niçoise salad
Roasted potato, spring onion and mayonnaise (v)
Caesar salad with bacon (v) (bacon served separately)
Balsamic glazed red onion and kumara (v)
Penne pasta, tomato, olive and feta (v)
Olive and pepper chorizo cos

HOT MAINS *(Choose 2 | Hot or Cold)*

Grilled beef sirloin with salsa verde and red wine jus
Lemon and coriander roasted chicken thighs
Braised lamb neck with tomato mint salsa
Garlic butter and miso baked salmon with lemon dressing
and stir fry broccoli
Baked fish with tomato butter sauce and herbs, caper
and fennel salsa
Creamy fettucine with spinach, mushroom and herb pesto (v)

COLD MAINS *(Choose 2 | Cold or Hot)*

Smoked salmon with mayonnaise, fried capers and
sourdough
Roast beef with horse radish mayonnaise and shaved
parmesan
Smoked and cured meats with condiments
Raw fish, coconut cream, spring onion and lemon
Assorted vegetable platter (pickled, grilled, tempura,
marinated) with feta dip (v)

VEGETABLES *(Choose 1)*

Ratatouille vegetables in tomato sauce (v)
Slow cooked carrots (v)
Roasted kumara wedges (v)
Garlic and rosemary gourmet potato (v)
Steamed broccoli and cauliflower with soy and
sesame dressing (v)

DESSERT *(Choose 1)*

Passionfruit baked cheesecake with saffron cream
Chocolate mousse cake slice with berry compote
Vanilla lime tart with meringue
Apricot bakewell tart with crème fraîche
Carrot cake with crème cheese frosting

CARVERY *\$6 per item*

Garlic and thyme marinated roast lamb leg
Dukkah and herb rubbed beef sirloin
Honey and mustard glazed ham