

BUFFET DINNER MENU

FROM \$59 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
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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

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)

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

Grilled beef sirloin with salsa verde and red wine jus
Roast Moroccan spiced chicken thigh with pickled lemon
Roast lamb rump with tomato mint salsa
Garlic butter and miso baked salmon with lemon dressing and stir fry broccoli
Miso baked salmon with tomato butter sauce and herbs, caper and fennel salsa
Creamy fettucine with spinach, mushroom and herb pesto (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 fraiche
Carrot cake with crème cheese frosting

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)

CARVERY *\$6 per item*

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