



Functions

menu contents



cocktail and pre-dinner

lunch buffet

dinner buffet

seated and served

supper

beverages

canapés and pre-dinner

CANAPÉS

| | |
|-----------------|----------------|
| 3 items \$14 pp | trayed \$15 pp |
| 4 items \$17 pp | trayed \$18 pp |
| 5 items \$20 pp | trayed \$21 pp |
| 6 items \$23 pp | trayed \$24 pp |

| hot items | cold items | sweet items |
|---|--|--|
| <ul style="list-style-type: none"> cocktail beef and cheese burger with tomato relish fried prawn dumplings with dipping sauce minced lamb kebabs with minted yoghurt sauce - gf mini chicken kebabs with dipping sauce - gf, df potato and herb rosti with brie and sundried tomato - gf, v spicy fried prawns with coriander aioli - gf, df wild mushroom risotto balls with spicy mayonnaise - v tuna croquette with tartare sauce | <ul style="list-style-type: none"> Akaroa smoked salmon profiteroles antipasti bites of fresh mozzarella and chargrilled peppers - gf, v bruschetta with tomato, goats cheese and tapenade - v cocktail sushi with soy dip, pickled ginger and wasabi - incl. gf, df, v prawn cocktail served in Asian spoon - gf, df proscuitto ham and melon bites - gf, df rare beef fillet on turkish bread with horseradish cream smoked Ora king salmon on blini with mustard spread spice crusted lamb on foccacia with eggplant spread - df | <ul style="list-style-type: none"> selection of petit fours chocolate mousse in Asian spoon - gf little lemon meringue tarts - gf |

add tea and coffee for \$3pp

NB; these menus are only suitable for pre-dinner or functions

Minimum of 40 required

PRE-DINNER MENU 1 - \$4.5 pp
artisan breads with spreads

PRE-DINNER MENU 2 - \$5 pp
vegetable sticks with pita bread, corn chips & dips- incl. gf, df, v

PRE-DINNER MENU 3 - \$5.5 pp
platter of marinated olives, semi dried tomatoes with a selection of breads, crackers and spreads

prices are GST inclusive. prices are valid from January 2019.
we use free range eggs and chicken in our menus
gf = gluten free | df = dairy free | v = vegetarian | ve = vegan

lunch buffet

MENU ONE

basket of freshly baked breads with butter
two hot buffet dishes - select from listed items
hot vegetarian dish - select from listed items
two seasonal salads - incl. gf, df

hot dessert - select from listed items
fresh cut seasonal fruit salad - gf, df
fresh and whipped cream - gf
freshly brewed tea and coffee

\$33 pp
minimum 40 required
child 5-12yrs 1/2 price - under 5yrs free

MENU TWO

soup of the day and bread roll
CHOOSE YOUR CARVERY*
**glazed hot baked ham on the bone
with wholegrain mustard and pineapple - gf, df*
OR
**roast beef bolar with rich brown gravy and horseradish sauce - gf*

hot vegetarian dish - select from listed items
crumbed fish pieces with tartare sauce - df
oven roasted gourmet potatoes with rosemary and garlic - gf, df
steamed mixed vegetables with fresh cut herbs - gf, df
two seasonal salads - incl. gf, df

hot dessert - select from listed items
fresh cut seasonal fruit salad - gf, df
fresh and whipped cream - gf
freshly brewed tea and coffee

\$38 pp
minimum 40 required
child 5-12yrs 1/2 price - under 5yrs free

SELECTION DISHES

HOT BUFFET DISHES - all served with steamed rice except**

- beef stew bourguignon - gf, df
- beef stroganoff - gf
- butter chicken - gf
- chicken and mushroom fricassee with tarragon and bacon - gf
- chicken curry - Thai green - gf, df
- chicken curry - Thai red - gf, df
- chicken, cashew and vegetable stir fry - gf, df
- baked market fresh fish with cream, capers, mushrooms and tomatoes - gf
- crumbed fish pieces with tartare sauce - df **
- seafood mornay
- steam baked salmon on spinach with chilli, garlic & lemongrass glaze - gf, df
- slow braised pork belly with cranberry, orange and soy sauce - gf, df
- lamb rogan josh - gf
- savoury lamb casserole with minted pea mash - gf
- venison stew with bacon, mushrooms and onions - gf

HOT VEGETARIAN DISHES

- eggplant, pumpkin and ricotta lasagne
- herb and four cheese tortellini on a creamy pesto and tomato sauce
- mild vegetable curry with cashew- gf, df, ve
- spinach and ricotta cannelloni on tomato, garlic and basil sauce
- vegetarian shepherd's pie - gf

HOT DESSERT SELECTIONS

- apple and berry crumble with custard sauce - gf
- apple, cranberry and hazelnut strudel with vanilla bean anglaise
- caramel banana pudding with butterscotch sauce
- chocolate and almond pudding with chocolate fudge sauce
- sticky date pudding with toffee sauce

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dinner buffet

MENU ONE

basket of freshly baked breads with butter *

glazed hot baked ham on the bone
with wholegrain mustard and pineapple ** - gf, df
hot buffet dish - select from listed items
hot vegetarian dish - select from listed items
crumbed fish pieces with tartare sauce - df
steamed parslies baby potatoes - gf
two fresh seasonal vegetables - incl. gf, df
two seasonal salads - incl. gf, df

hot dessert - select from listed items
cold dessert - select from listed items
fresh cut seasonal fruit salad - gf, df
decorated pavlova - gf
fresh and whipped cream - gf
freshly brewed tea and coffee

**hot ham on the bone can be replaced with roast beef bolar

* gluten free bread available on request- minimum of 4 working days' notice required

\$53 pp (above 70 persons)

\$55 pp (below 70 persons)

minimum 40 required

child 5-12yrs 1/2 price - under 5yrs free

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dinner buffet

MENU TWO

basket of freshly baked breads with butter *

roast leg of lamb with mint sauce and gravy**- gf, df

hot buffet dish - select from listed items

hot vegetarian dish - select from listed items

crumbed fish pieces with tartare sauce - df

oven roasted gourmet potatoes with rosemary and garlic - gf, df

two fresh seasonal vegetables - incl. gf, df

two seasonal salads - incl. gf, df

hot dessert - select from listed items

cold dessert - select from listed items

fresh cut seasonal fruit salad - gf, df

decorated pavlova - gf

fresh and whipped cream - gf

freshly brewed tea and coffee

**roast leg of lamb can be replaced with rib-eye of pork with apple sauce and gravy

* gluten free bread available on request- minimum of 4 working days' notice required

\$58 pp (above 70 persons)

\$60 pp (below 70 persons)

minimum 40 required

child 5-12yrs 1/2 price - under 5yrs free

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dinner buffet

MENU THREE

basket of freshly baked breads with butter *

glazed hot baked ham on the bone
with wholegrain mustard and pineapple - gf, df
roast sirloin of beef with pan gravy and horseradish - gf
hot buffet dish - select from listed items
hot vegetarian dish - select from listed items
crumbed fish pieces with tartare sauce - df
steamed parselied baby potatoes - gf
two fresh seasonal vegetable - incl. gf, df
two seasonal salads - incl. gf, df

hot dessert - select from listed items
cold dessert - select from listed items
fresh cut seasonal fruit salad - gf, df
decorated pavlova - gf
fresh and whipped cream - gf
freshly brewed tea and coffee

* gluten free bread available on request- minimum of 4 working days' notice required

\$61 pp (above 70 persons)

\$63 pp (below 70 persons)

minimum 40 required

child 5-12yrs 1/2 price - under 5yrs free

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dinner buffet

MENU FOUR

basket of freshly baked breads with butter *

glazed hot baked ham on the bone - gf, df
with wholegrain mustard and pineapple
roast sirloin of beef with pan gravy and horseradish sauce - gf, df
hot buffet dish - select from listed items
hot vegetarian dish - select from listed items
crumbed fish pieces with tartare sauce - df
creamy gratin potatoes - gf
two fresh seasonal vegetables - incl. gf, df
three seasonal salads - incl. gf, df
cold seafood presentation with cocktail sauce ** - gf

hot dessert - select from listed items
cold dessert - select from listed items
fresh cut seasonal fruit salad - gf, df
decorated pavlova - gf
fresh and whipped cream - gf

freshly brewed tea and coffee

**cold seafood presentation can be replaced with cold platter
of cured & smoked meats, smoked salmon, feta and marinated vegetables - gf
* gluten free bread available on request- minimum of 4 working days' notice required

\$68 pp (above 70 persons)
\$70 pp (below 70 persons)

minimum 40 required
child 5-12yrs 1/2 price - under 5yrs free

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dinner buffet selection dishes

HOT BUFFET DISHES- all served with steamed rice except**

- beef stew bourguignon - gf, df
- beef stroganoff - gf
- butter chicken - gf
- chicken and mushroom fricassee with tarragon and bacon - gf
- chicken curry- Thai green- gf, df
- chicken curry- Thai red- gf, df
- chicken, cashew and vegetable stir fry - gf, df
- baked market fresh fish with cream, capers, mushrooms and tomatoes - gf
- crumbed fish pieces with tartare sauce- df **
- seafood mornay of fish, salmon, scallops, prawns and mussels
- steam baked salmon on spinach with chilli, garlic and lemongrass glaze - gf, df
- fried pork meatballs on a sweet and sour sauce with broccoli - gf, df
- slow braised pork belly with cranberry, orange and soy sauce - gf, df
- lamb rogan josh- gf
- savoury lamb casserole with minted pea mash ** - gf
- venison stew with bacon, mushrooms and onions - gf

HOT VEGETARIAN DISHES

- eggplant, pumpkin and ricotta lasagne
- herb and four cheese tortellini on a creamy pesto and tomato sauce
- mild vegetable curry with cashews - gf, df, ve
- spinach and ricotta cannelloni on tomato, garlic and basil sauce
- vegetarian shepherd's pie - gf

HOT DESSERT SELECTIONS

- apple and berry crumble with custard sauce - gf
- apple, cranberry and hazelnut strudel with vanilla bean anglaise
- caramel banana pudding with butterscotch sauce
- chocolate and almond pudding with chocolate fudge sauce
- sticky date pudding with toffee sauce

COLD DESSERT SELECTIONS

- cherry and almond tart
- almond, caramel and chocolate mousse cake - gf
- classic baked lemon cheesecake - gf
- kaffir lime infused crème brulee - gf
- seasonal fruit trifle
- yoghurt panna cotta with berry coulis - gf
- tiramisu

ADDITIONAL ITEMS 7.50 p/p

- cold platter of cured meats, smoked salmon, feta cheese and marinated vegetables - gf
- cold seafood presentation with cocktail sauce - df

SOUP \$3.5 p/p

- creamy vegetable with fresh herbs - gf
- spicy pumpkin - gf, df

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seated and served

TWO COURSE MENU

select one item per course

appetiser and main
or
main and dessert

THREE COURSE MENU

select one item per course

appetiser main and dessert

ALTERNATE DROP OPTIONS

choice of two selections per course

- appetiser add \$2.50 pp
- main add \$4.00 pp
- dessert add \$2.50 pp

minimum of 40 required

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seated and served

APPETISERS

- \$19.00 chicken and ham terrine, pickled mushrooms and tarragon mayonnaise - gf
- \$17.00 eggplant, ricotta and goat feta rolls with red and green salsa - v
- \$20.00 lamb sweetbreads, mushroom and leek mille-feuille *
- \$19.00 prosciutto with rock melon and buffalo mozzarella - gf
- \$20.00 prawn, avocado and pear cocktail - gf, df
- \$20.00 salmon tartare with avocado salsa, creme fraiche and parmesan crisps - gf
- \$21.00 seared scallops with pea puree, crisp parsnips and lemon foam - gf *
- \$16.00 shiitake, zucchini and beetroot salad with chilli caramel - gf, df, ve

* not recommended for limited timetables

MAINS

- \$33.00 baked pasta with roasted mushrooms - v
- \$40.00 beef fillet with peppercorn sauce, sweet potato gratin and pea puree
- \$36.00 chicken supreme with duxelle stuffing, tarragon sauce, couscous and steamed greens
- \$39.00 flash-roasted salmon with saffron risotto red pepper sauce and steamed greens - gf
- \$34.00 free range chicken thighs with green curry sauce, black rice and shiitake mushrooms - gf, df
- \$40.00 poached market fish with mussels, prawns, scallops, bean puree and bouillabaisse sauce - gf
- \$32.50 portabello mushroom, peperonata and eggplant stack with roasted tomato sauce and polenta - gf, df, ve
- \$42.00 rump of lamb with minted bearnaise, kumara mash, lamb glaze and roasted shallots - gf
- \$42.00 roast venison loin, red cabbage, polenta and cranberry peppercorn sauce - gf
- \$36.00 slow braised pork belly with apple sauce, port jus, pumpkin mash, anna potatoes

MAINS ARE SERVED WITH ADDITIONAL SEASONAL VEGETABLES

DESSERTS

- \$14.00 almond and cherry tart with caramelised apples and mascarpone
- \$15.00 chocolate brownie with raspberry gel and creme fraiche
- \$14.00 chocolate hazelnut mousse cake with vanilla bean anglaise
- \$14.50 classic baked lemon cheesecake with berry coulis - gf
- \$15.00 gingerbread sticky toffee pudding with saffron poached pears and coconut yoghurt - ve
- \$14.00 pear and ginger and white chocolate Charlotte
- \$14.00 spiced vanilla creme brulee with orange sorbet
- \$14.50 yoghurt panna cotta with mango gel and almond wafer - gf

FRESHLY BREWED TEA AND COFFEE SELECTION

OPTIONAL EXTRAS (platters per table)

- \$5.50 assorted cheeses with lemon pickle and crackers (incl. gf)
- \$5.50 selection of petit fours

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ITEM SELECTION

assorted filled deli sandwiches * - incl. v
 beef and cheese slider with tomato relish
 crab and corn pastries with dipping sauce
 crumbed fish bites with tartare sauce - df
 selection of sushi bites with soy dip, pickled ginger and wasabi - incl. gf, df, v
 herb roasted chicken drumettes - gf, df
 potato and herb rosti topped with ratatouille - gf, ve
 sausage rolls, savouries and quiches with tomato relish * - incl. v
 selection of filled wraps - df, incl. v
 spicy chicken drumettes - gf, df
 vegetable and cheese frittata - gf, v
 vegetarian curry puffs and beef wontons with sweet chilli sauce - df, incl. v
 Yorkshire pudding with beef and gravy
 creamed chocolate éclairs
 fruit custard tarts - gf
 lemon and poppyseed friands - gf, df
 selection of iced cakes - incl. gf, df
 variety of cake slices - incl. gf, df

* gluten free option available on request- minimum of 4 working days' notice required

HOT DISH SELECTION

beef lasagne bolognese
 beef stroganoff served with steamed rice - gf
 butter chicken served with steamed rice - gf
 chicken curry (Thai green) served with steamed rice - gf, df
 lamb rogan josh served with steamed rice - gf
 lamb and apricot tagine - gf, df
 mild vegetable curry served with steamed rice - gf, df, ve
 eggplant, pumpkin and ricotta lasagne - v

| | |
|------------------------|---------|
| 4 items | \$20 pp |
| 5 items | \$24 pp |
| 6 items | \$28 pp |
| 5 items + hot dish | \$32 pp |
| 4 items + 2 hot dishes | \$36 pp |

all menus served with coffee and tea
 minimum of 40 required

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beverages

standard range

HOUSE WINES

| | |
|----------------------------|------------------|
| kopiko bay sauvignon blanc | \$30 / \$8.5 gls |
| kopiko bay chardonnay | \$30 / \$8.5 gls |
| kopiko bay cabernet merlot | \$30 / \$8.5 gls |

METHOD CHAMPENOISE

| | |
|----------------------------|------|
| lindauer brut | \$34 |
| lindauer brut 200ml bottle | \$10 |

WHITE WINES

| | |
|-------------------------------------|------|
| invivo sauvignon blanc | \$39 |
| trinity hill hawke's bay chardonnay | \$37 |

RED WINES

| | |
|---------------------------|------|
| graham nortons shiraz | \$43 |
| wee angus cabernet merlot | \$38 |

DRAUGHT BEERS

| | |
|--|-------|
| speight's and mac's gold (350ml glass) | \$5.5 |
|--|-------|

BOTTLED AND CANNED BEERS

| | |
|----------------------|-------|
| steinlager pure | \$8.5 |
| stella artois | \$8.5 |
| speight's cans | \$5.5 |
| steinlager mid 2.5% | \$5 |
| mac's 3 wolves | \$8 |
| panhead supercharger | \$9 |
| panhead quickchange | \$9 |

CIDER

| | |
|---------------------|-----|
| isaac's apple cider | \$7 |
|---------------------|-----|

SPIRITS

| | |
|---|----------------|
| bacardi, bourbon, brandy, gin, dark rum, vodka, whisky (incl. mix) | \$5 single nip |
|---|----------------|

NON-ALCOHOLIC BEVERAGES

| | |
|----------------------------|-------|
| orange juice (285ml glass) | \$4.5 |
| soft drinks (285ml glass) | \$3.5 |

optional range (on request)

WHITE & ROSÉ WINES

| | |
|---|------|
| wither hills sauvignon blanc | \$42 |
| the ned pinot gris | \$42 |
| martinborough vineyard medium riesling | \$42 |
| the ned rosé | \$42 |
| wither hills early light sauvignon blanc 9.5% | \$35 |

METHOD CHAMPENOISE

| | |
|--------------------------------------|------|
| lindauer special reserve | \$43 |
| daniel le brun method traditionnelle | \$59 |
| nicholas feuillate | \$98 |

RED WINES

| | |
|---|--------|
| huntaway reserve merlot cabernet sauvignon | \$49.5 |
| martinborough vineyard te tera pinot noir | \$49.5 |
| mt difficulty roaring meg central otago pinot noir | \$52 |
| morton estate black label syrah | \$52 |

NON-ALCOHOLIC BEVERAGES

| | |
|-----------------------|------|
| sparkling grape juice | \$12 |
|-----------------------|------|

Other selections outside of our
range maybe available on request

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