



# ***Finger Food Menu***

## ***2019/2020***



## ***Canape Options***

***\$4.60 per item.***

### **-----Vegetarian-----**

- Hickory smoked cherry tomatoes on ciabatta bruschetta with chevre whip (V)  
Caramelised onion, spinach & feta tarte (V, GF)
- Roasted red onion & parmesan palmier with marinated cherry tomato & herbs (V)  
Moroccan falafel & quinoa kofta ball w a lemon & yoghurt dip (V, GF)  
Field mushroom arancini risotto ball w black garlic aioli (V)

### **-----Beef, Lamb & Venison-----**

- Beef and cheese sliders with a smoked tomato relish
- Slow roasted baby Beef pies w blue cheese & caramelised onion
- Beef cheek mini tarte with green peppercorn cream (GF)
- Seared South Island Venison on a kumara rosti w pickled beetroot
- Roast Beef & horseradish cream Yorkshire puddings
- Braised lamb & rosemary arancini risotto ball w chipotle aioli
- Roasted Lamb loin on a kumara rosti topped w minted pea pesto (GF)

### **-----Chicken & Pork-----**

- Creamy smoked Chicken, corn & chive Yorkshire pies
- Mini curried Chicken tarte topped with a parsley & poppadum crumb (GF)
- Smoked chipotle Chicken on a salted tortilla crisp (GF, DF)
- Chermoula spiced Chicken thigh skewers w salsa Verde dip (GF, DF)
- Pulled Pork bao bun with coriander & micro slaw
- Texas Pork belly skewers with spiced BBQ glaze (GF, DF)

### **-----Seafood-----**

- Ponzu Tuna served on a sea salt tortilla crisp w mango salsa & wasabi mayo (GF, DF)
- Spanish Prawn & herb croquette with red roasted pepper aioli
- Salt n pepper Squid skewers with siracha mayo
- Cured & pastrami spiced Salmon w a caper yoghurt fromage on a soft blini
- Ginger and chili prawns with a miso mayo on a wonton crisp (DF)

## ***Gourmet Bites***

***\$3.00 per item.***

- Parmesan, garlic and herb fire roasted flat breads (V)

*\* Some of our dishes can be made gluten free on request.*

# Stations Menu

**\$11.00 per item, per person.**

**Served with side plate & fork from a side table.**

## **Ham on Bone Carvery**

*Lightly wood smoked Alabama ham on the bone served with, garden salad, gourmet rolls and chef's house-made chutneys and pickles*

## **Lamb Shank Mash**

*Braised lamb shanks with roast garlic & thyme with creamy mash potatoes*

## **Horopito Rubbed Beef Scotch Fillet**

*Horopito rubbed prime beef scotch fillet with a Kumara and Avocado Salad*

## **Thai Beef Noodle Salad**

*Thai marinated & rare roasted NZ Beef with a fresh mint, red capsicum & egg noodle salad*

## **Banquet of NZ Pork & Trimmings**

*Tender roast NZ Pork with baby roast potatoes, crackling, apple chutney & rich jus*

## **Chicken Tikka Masala Curry (Mild)**

*Boneless chicken cooked in a secret recipe of yoghurt, spices and crush cashews, served with jasmine rice*

## **Masala Brushed Prawns**

*Sweet & spicy prawns served with wok tossed egg noodles and a harissa aioli*

## **Chilli Lime Chicken**

*Farm fresh braised chicken, with kaffir lime leaves, coriander, chilli & coconut cream served with steamed jasmine rice*

## **Braised Beef Cheek**

*Tender braised prime NZ beef cheek on a confit garlic potato whip*

## **NZ Lamb & Creamy Mash**

*Roast garlic & thyme tender braised Lamb with creamy mash potatoes*

## **Coriander Pesto Marinated Salmon Fillet**

*Coriander pesto baked fillet of salmon served with a kumara & avocado summer salad*

## **Soy & Lime Marinated Salmon**

*Soy & lime baked salmon fillet served with a julienne of vegetable & noodle salad*

## ***Additional Menu Items***

### ***Breads for the Table***

Selection of home baked breads with whipped herb butter - *\$3.50 pp.*

Selection of local breads with butter, pesto, hummus, olive oil & balsamic - *\$4.50 pp.*

### ***Antipasto Platter for the Table***

*\$10.35 pp.*

Selection of deli meats, marinated olives, grapes, walnut & parsley pesto, fruit jelly with a blue, creamy brie and Swiss cheese & a selection of rice crackers and bread

### ***NZ Cheese Platters***

*\$7.60 pp per table to share*

*or*

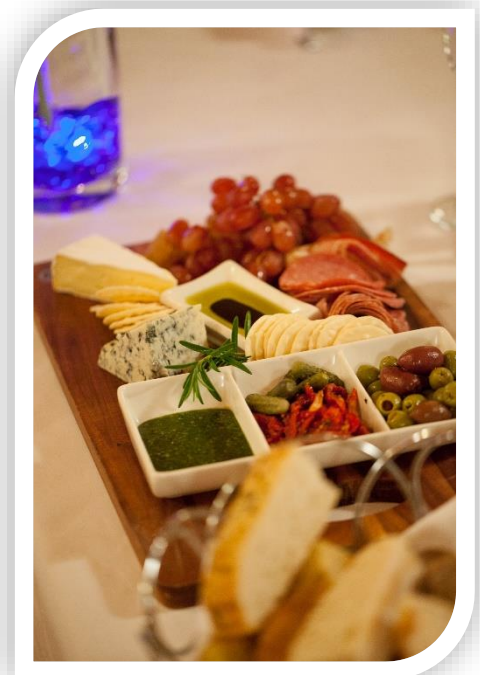
*\$5.45 pp for one large display on side table.*

NZ Aged brie, cumin seed gouda, creamy blue cheese with bread crostini, cracker selection, roasted nuts, fresh fruit and pear paste

### ***Supper***

*\$4.50 pp.*

Cheese kransky sausage, mini hot dog bun w mustard & tomato sauce  
Beef and cheese sliders with a smoked tomato relish  
Creamy smoked chicken, corn & chive Yorkshire pies  
Chunky sized risotto balls filled with bacon, mushroom & camembert  
Slow cooked pork belly & apple chutney mini croissants  
Caramelized onion & parmesan pizza breads  
Soft shell tortilla taco with battered fish, slaw and tartare sauce



## ***Dessert Options***

### ***Petit Four Options***

***\$4.60, per menu item***

- Salted caramel, white chocolate torte w candied pecans
- Dark chocolate gluten free brownie bites (GF)
- Boysenberry curd and vanilla bean mousse cup w sweet pastry crumb
- Kiwi fruit meringue nests w whipped vanilla bean cream (GF)
- Milk chocolate tartlets w candied orange peel & mascarpone
- Lemon curd panacotta cup w a roasted white chocolate crumb (GF)
- Dark chocolate cups w salted caramel mousse & chocolate shards
- Apricot and almond bliss balls rolled in toasted coconut (Vegan, GF)
- Chocolate torte with vanilla bean mascarpone & chocolate tuile
- Toasted marshmallow S'mores brownie w roasted hazelnuts (GF)
- Tiramisu coffee crème crepe cups w chocolate ganache (GF)

### ***Vintage Dessert Buffet***

***\$16.10 pp** (A selection of all of the following, approx x3 items pp)*

- Double chocolate chewy brownie bites (GF)
- Kiwifruit & cream filled meringue nests (GF)
- Lemon curd panacotta cups w roasted white chocolate crumb (GF)
- Cappuccino cream filled chocolate eclairs
- Apricot & almond bliss balls (Vegan, GF)

