

Canape Options

\$4.60 including GST 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 including GST 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 including GST 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 including GST.*
Selection of local breads with butter, pesto, hummus, olive oil & balsamic - *\$4.50 pp including GST.*

Antipasto Platter for the Table

\$10.35 pp including GST.

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

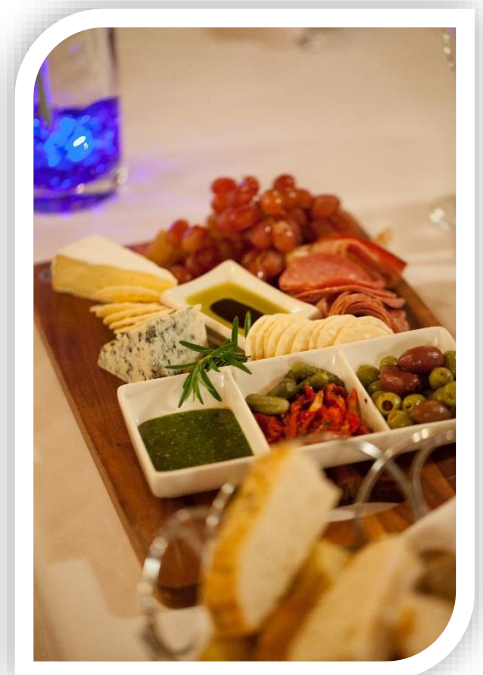
\$5.45 pp for one large display on side table including GST.

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 including GST.

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 including GST, 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 including GST (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)

