



## Buffet Menu #1 - \$60 pp

### Starters / Salads

**Green house salad** 

w/ honey mustard dressing

**Roast pumpkin salad**  

w/ baby spinach, feta, toasted almonds & shallot vinaigrette

**Coleslaw**  

w/ citrus yoghurt dressing

**Beetroot & green bean salad**

w/ balsamic dressing

### Mains

**Roast beef striploin**  

w/ red wine jus & creamed horseradish

**Grilled chicken breast** 

w/ mustard & herb cream sauce

### Vegetables

**Honey & thyme roasted root vegetables** 

**Creamy mashed potatoes** 

**Steamed mixed vegetables tossed in olive oil**

### Desserts

**Traditional pavlova**  

w/ whipped cream & fresh fruit

**Berry cheesecake**    

 Fish  Egg  Crustacean  Peanuts  Cashew  Soy  Almond  Sesame  
 Vegan  Milk  Honey  Wheat  Pinenuts  Gluten  Molluscs  Vegetarian  Walnuts

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

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## Buffet Menu #2 - \$70pp

### Starters/Salads

Green house salad 

w/ honey mustard dressing

Roast pumpkin salad  

w/ baby spinach, feta, toasted almonds & shallot vinaigrette

Coleslaw  

w/ citrus yoghurt dressing

Beetroot & green bean salad

w/ balsamic dressing

### Mains

Roast beef striploin  

w/ red wine jus & creamed horseradish

Grilled chicken breast 

w/ mustard & herb cream sauce

Grilled salmon fillet 

w/ lemon buerre blanc & caper berries

### Vegetables

Honey & thyme roasted root vegetables 

Creamy mashed potatoes 

Steamed mixed vegetables tossed in olive oil

### Desserts

Traditional pavlova  

w/ whipped cream & fresh fruit

Berry cheesecake   

 Fish  Egg  Crustacean  Peanuts  Cashew  Soy  Almond  Sesame  
 Vegan  Milk  Honey  Wheat  Pinenuts  Gluten  Molluscs  Vegetarian  Walnuts

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## \$50 Set Menu



### 2 course with shared entrees

#### Entrees



**Warm mixed olives**   
Marinated with lemon, chili & garlic

**Bread basket**      
w/ virgin oil & balsamic

**Goats cheese bruschetta**        
Goats chevre, fresh pear, toasted walnuts & NZ honey

**Caprese salad**    
Buffalo mozzarella, tomatoes, basil, balsamic

#### Mains

**Steak frites**     
250g sirloin with french fries, house salad & green peppercorn butter

**Pan seared salmon fillet**      
Potato mash, beetroot & fennel salad & bearnaise sauce

**Roast chicken breast**     
Char grilled broccolini, parmesan & sauce choron

**Leek & fennel risotto**     
Carnaroli rice & aged parmesan

**King prawn salad**     
w/ avocado, crisp prosciutto, green beans, walnuts & citrus dressing

 Fish  Egg  Crustacean  Peanuts  Cashew  Soy  Almond  Sesame  
 Vegan  Milk  Honey  Wheat  Pinenuts  Gluten  Molluscs  Vegetarian  Walnuts

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## \$ 6 0 Set Menu - 2 course

### T o S t a r t

**Warm mixed olives** 

Marinated with lemon, chili & garlic

**Bread basket**   

w/ virgin oil & balsamic

### M a i n s

**Steak frites**  

250g sirloin with french fries, house salad & green peppercorn butter

**Pan seared salmon fillet**   

Potato mash, beetroot & fennel salad & bearnaise sauce

**Roast chicken breast**  

Char grilled broccolini, parmesan & sauce choron

**Leek & fennel risotto**  

Carnaroli rice & aged parmesan

**King prawn salad**  

w/ avocado, crisp prosciutto, green beans, walnuts & citrus dressing

### D e s s e r t s

**Banoffee pie**    

Banana, toffee, whipped cream, chocolate

**Eton mess**  

Meringue, berry coulis, poached fruit, chantilly cream

**Chocolate orange tart**    

Candied orange & cream


 Fish  Egg  Crustacean  Peanuts  Cashew  Soy  Almond  Sesame  
 Vegan  Milk  Honey  Wheat  Pinenuts  Gluten  Molluscs  Vegetarian  Walnuts

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## \$ 6 5 Set Menu - 3 course

### E n t r e e s

**Tandoori chicken skewers**   
 w/ paratha, raita, pickle

**Brisket & potato croquettes**   
 w/ harissa yoghurt


**Goats cheese bruschetta**   
 Goats chevre, fresh pear, toasted walnuts & NZ honey

### M a i n s


**Braised beef brisket**  
 w/ potato mash & caramelised onion


**Pan seared salmon fillet**   
 Potato mash, beetroot & fennel salad & bearnaise sauce

**Butter chicken**   
 Basmati cumin rice & raita

**Potato & goats cheese parcels**   
 Polenta crusted, w/ spinach, pine nuts, pumpkin, parmesan & lemon

### D e s s e r t s

**Banoffee pie**   
 Banana, toffee, whipped cream, chocolate

**Berry cheesecake**   
 Meringue, berry coulis, poached fruit, chantilly cream

**Chocolate orange tart**   
 Candied orange & cream



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## \$ 75 Set Menu - 3 course

### E n t r e e s

**Warm mixed olives** 

Marinated with lemon, chili & garlic

**Bread basket**   

w/ virgin oil & balsamic

**Goats cheese bruschetta**      

Goats chevre, fresh pear, toasted walnuts & NZ honey

**Caprese salad**  

Buffalo mozzarella, tomatoes, basil, balsamic

### M a i n s

**Steak frites**  

250g sirloin with french fries, house salad & green peppercorn butter

**Pan seared salmon fillet**   

Potato mash, beetroot & fennel salad & bearnaise sauce

**Roast chicken breast**  

Char grilled broccolini, parmesan & sauce choron

**Leek & fennel risotto**  

Carnaroli rice & aged parmesan

**King prawn salad**  

w/ avocado, crisp prosciutto, green beans, walnuts & citrus dressing

### D e s s e r t s

**Banoffee pie**    

Banana, toffee, whipped cream, chocolate

**Eton mess**  

Meringue, berry coulis, poached fruit, chantilly cream

**Chocolate orange tart**    

Candied orange & cream

 Fish  Egg  Crustacean  Peanuts  Cashew  Soy  Almond  Sesame  
 Vegan  Milk  Honey  Wheat  Pinenuts  Gluten  Molluscs  Vegetarian  Walnuts



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## \$ 90 Set Menu - 3 course


### T o S t a r t



**Bread basket**     
 Virgin oil & balsamic

**Warm mixed olives**   
 Marinated with lemon, chili & garlic



### E n t r e e s

**Chili & garlic prawn**       
 w/ warm baguette



**Salmon carpaccio**   
 Beetroot, cucumber, radish, caper berries & cider vinegar dressing

**Caprese salad**    
 Buffalo mozzarella, tomatoes, basil, balsamic

### M a i n s

**Grilled eye fillet**    
 200g eye fillet w/ potato dauphinoise, roasted tomatoes, French shallots & mushroom jus



**Pan seared salmon fillet**     
 Potato mash, beetroot & fennel salad & bearnaise sauce

**Roast chicken supreme**    
 Char grilled broccolini, parmesan & sauce choron

**Leek & fennel risotto**    
 Carnaroli rice & aged parmesan

### D e s s e r t s

**Banoffee pie**       
 Banana, toffee, whipped cream, chocolate

**Eton mess**    
 Meringue, berry coulis, poached fruit, chantilly cream

**Chocolate orange tart**       
 Candied orange & cream

 Fish  Egg  Crustacean  Peanuts  Cashew  Soy  Almond  Sesame  
 Vegan  Milk  Honey  Wheat  Pinenuts  Gluten  Molluscs  Vegetarian  Walnuts

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