



Buffet Menu #1 - \$75pp

Includes 1 house drink per person

Starters/Salads

Green house salad H*

w/ honey mustard dressing

Roast pumpkin salad M, A

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

Coleslaw M, E

w/ citrus yoghurt dressing

Beetroot & green bean salad

w/ balsamic dressing

Mains

Roast beef striploin M*, E*

w/ red wine jus & creamed horseradish

Grilled chicken breast M

w/ mustard & herb cream sauce

Vegetables

Honey & thyme roasted root vegetables H

Creamy mashed potatoes M

Steamed mixed vegetables tossed in olive oil

Desserts

Trio of ice creams M, S, E

w/ vanilla, chocolate & sorbet

Chocolate Brownie M, S, E

w/ chocolate sauce & whipped cream

Egg **E** Honey **H** Gluten **G** Almond **A** Soy **S** Wheat **W**

We care about accommodating your dietary needs and will do our best to cater to any allergies or intolerances. However, as our kitchen handles various allergens in a shared environment, we cannot guarantee complete omission. Items marked with a * can be modified on request, but please note they will still be prepared in the same kitchen.

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Buffet Menu #2 - \$85pp

Includes 1 house drink per person

Starters/Salads

Garden salad H*

w/ tomatoes, red onion, cucumber & balsamic dressing

Potato salad M, E

w/ Agria potatoes w/ mustard, red onion & eggs

Caesar salad M, E, G, W, F

w/ cos lettuce, bacon, saughdough croutons, shaved parmesan & Caesar dressing

Mains

Roast beef striploin M*, E*

w/ red wine jus & creamed horseradish

Chicken supremé M

w/ confit garlic cream sauce

Pan fried salmon fillet F, M

w/ lemon buerre blanc & caperberries

Vegetables

Roast seasonal vegetables H

Creamy mashed potatoes M

Steamed green vegetables tossed in olive oil

Desserts

Traditional pavlova M, E

w/ whipped cream & fresh fruit

Berry Cheesecake G, W, M, S, SP

Meringue, berry coulis, poached fruit, chantilly cream

Sulphites **SP** Egg **E** Honey **H** Gluten **G** Fish **F** Soy **S** Wheat **W**

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\$70 Set Menu - 2 course

Includes 1 house drink per person

Mains

Braised beef brisket M*

250g silver fern farms beef brisket
w/ mash potato, roast shallot & red wine jus

Chargrilled chicken breast M*, E*

w/ leek & fennel risotto

Eggplant & zucchini lasagna M, E, G, W

Roast vegetable lasagna, layered with rich Napolitana sauce,
creamy béchamel & aged parmesan
Served with house salad

Desserts

Classic Kiwi pavlova M, E

Seasonal fruit, berries & cream

Chocolate tart E, M, G, W

70% cacao tart served with vanilla bean ice cream

Egg **E** Gluten **G** Milk **M** Wheat **W**

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\$80 Set Menu - 2 course

Includes 1 house drink per person

Mains

Steak frites M*, G*, W*

250g Silver Fern Farms South Island sirloin steak
Served with thick cut fries, garden salad & green peppercorn butter

Mount Cook salmon fillet F, M, E*

Pan seared salmon fillet served with potato mash, beetroot & fennel salad
served w/ béarnaise sauce

Roast chicken breast M, E*,

Local heirloom carrots, grilled truss tomato, pea feathers,
green pea puree & sauce Choron

Green pea risotto M*

Carnaroli rice & aged parmesan

Desserts

Classic Kiwi pavlova M, E

Seasonal fruit, berries & cream

Lemon tart M, G, W

w/ meringue & mixed berry compote

Chocolate fondant G, W, M, E

Dark chocolate lava cake served with vanilla bean ice cream

Egg **E** Honey **H** Gluten **G** Fish **F** Milk **M** Wheat **W**

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\$85 Set Menu - 3 course

Includes 1 house drink per person

Entrees

Soup of the day G*, W*, M

(ask your server) w/ toasted sourdough & butter

Caesar salad E, M, G, W, F

Baby cos lettuce, bacon, sourdough croutons & shaved parmesan

Goats cheese bruschetta M, H, G*, W*, WN

Local artisan sourdough smothered with goats chevre, fresh pear, toasted walnuts & NZ honey

Mains

Braised beef brisket M*

250g silver fern farms beef brisket
w/ mash potato, roast shallot & red wine jus

Chargrilled chicken breast E*, M*

w/ leek & fennel risotto

Eggplant & zucchini lasagna G, W, E

Roast vegetable lasagna, layered with rich Napolitana sauce, creamy béchamel & aged parmesan
Served with house salad

Desserts

Classic Kiwi pavlova M, E

Seasonal fruit, berries & cream

Chocolate tart E, M, G, W

70% cacao tart served with vanilla bean ice cream

Walnuts **WN** Egg **E** Honey **H** Gluten **G** Fish **F** Milk **M** Wheat **W**

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\$100 Set Menu - 3 course

Includes 1 house drink per person

Entrees

Caprese salad M

Buffalo mozzarella, vine ripened tomatoes, basil, balsamic

Salmon Carpaccio F

Mount Cook salmon w/ avocado, tomato, onion & radish concassé, dressed with a chilli vinaigrette

Mushroom arancini E, W, G, M

Fresh market mushrooms, carnaroli rice, aged parmesan & fresh herbs, served with blue cheese sauce

Mains

Steak frites M*, G*, W*

250g Silver Fern Farms South Island sirloin steak
Served with thick cut fries, garden salad & green peppercorn butter

Mount Cook salmon fillet F, M, E*

Pan seared salmon fillet served with potato mash, beetroot & fennel salad served w/ béarnaise sauce

Roast chicken breast M, E*,

Local heirloom carrots, grilled truss tomato, pea feathers, green pea puree & sauce Choron

Green pea risotto M*

Carnaroli rice & aged parmesan

Desserts

Classic Kiwi pavlova M, E

Seasonal fruit, berries & cream

Lemon tart E, M, G, W

w/ meringue & mixed berry compote

Chocolate fondant G, W, M, E

Dark chocolate lava cake served with vanilla bean ice cream

Gluten **G** Fish **F** Egg **E** Wheat **W** Milk **M**

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