

lunch

lunch options | \$37 per person

all lunch menus are served with freshly brewed coffee,
selection of herbal teas, iced water and orange juice

(minimum 10 people)

option 1

light & healthy

- Mixed green salad with honey mustard vinaigrette
- Tomato and cucumber salad with balsamic glaze
- Ginger poached chicken breast and salsa verde
- Seasonal green vegetable with preserved lemon
- Poached market fish, marinated fennel bulb & tomato salsa
- Steamed fragrant rice
- Sliced fresh fruit platter with roof top honey yoghurt

option 2

sandwich selection #1

- Mixed green salad with honey mustard dressing
- Chicken, cranberry & brie panini's
- Roast pepper, feta, rocket & basil pesto whole grain loaf
- Pastrami, tomato, spinach & relish on pumpkin loaf
- Ham, egg, mayo, cucumber & lettuce in crusty baguette
- Sliced fresh fruit platter with roof top honey yoghurt
- Selection of sweet slices



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option 3

sandwich selection 2

- Rocket, caramelized apple, walnut & blue cheese salad
- Caesar salad, cos lettuce, bacon, croutons, parmesan cheese, & egg with anchovy dressing
- Chargrilled vegetable wraps
- Roast beef, horse radish mayo, spinach & tomato on rye bread
- Chicken, Roast capsicum, avocado, lettuce on pumpkin loaf
- Tomato chilli jam, watercress, cucumber & cheddar cheese on ciabatta loaf
- Vanilla panacotta with citrus salsa

option 4

make your own sandwich

- Mixed green salad with honey mustard dressing
- Potato salad, bacon, apple, spring onion and Aioli
- Selection of 3 types breads
- Sliced meats including ham, salami, hot pork & chicken
- Sliced cheeses including cheddar, brie & blue
- Sliced vegetables including tomato, cucumber, roasted capsicum & grilled eggplant
- Lettuces including fancy, rocket, baby spinach & cos
- Spreads including basil pesto, tomato relish, egg mayo, aioli, hummus & butter
- Berry cheesecake





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option 5

antipasto

- Cous cous salad with roast capsicum, coriander & citrus dressing
- Green bean, beetroot, parmesan salad with shallot vinaigrette
- Artisan breads and dips
- Selection of sliced and cured meats
- Selection of grilled and pickled vegetables
- Selection of seafood including smoked salmon, prawns & mussels
- New Zealand cheese board including aged cheddar, brie & blue with roof top honey, dried fruits, quince paste & crackers

option 6

hearty #1

- Soup of the moment with bakery breads & butter
- Potato salad, bacon, apple, spring onion and Aioli
- Coleslaw with citrus yoghurt dressing
- Smoked salmon, leek & potato quiche
- Jumbo sausage rolls with tomato sauce
- Tandoori chicken skewers with coriander yoghurt
- Vegetable Thai green curry with fragrant rice
- Apple strudel with vanilla cream

All prices include GST

Please let us know if you have any dietary requirements and we can cater for them accordingly.

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hearty #2

- Roast pumpkin salad, feta, baby spinach, toasted almond & shallot vinaigrette
- Fusilli pasta salad, sun dried tomato, olives, artichoke, rocket & pesto dressing
- Roasted lamb rump with port wine jus
- Israeli cous cous, semi dried tomato, sautéed courgette & fresh herbs
- Chicken breast with whole grain mustard & spring onion cream sauce
- Steamed vegetables with extra virgin olive oil
- Fresh fruit skewers

option 8

hearty #3

- Mixed green salad with balsamic vinaigrette
- Roast kumara salad with quinoa, green beans & goats feta
- Akaroa salmon fillet with lemon grass & herb cream sauce
- Potato gnocchi with slow roast tomato & basil sauce
- Dukkah crusted chicken thigh
- Ratatouille of Italian vegetables
- Chocolate brownie

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option 9

bbq #1

- Coleslaw with citrus yoghurt dressing
- Chickpea salad, chorizo, feta, roasted capsicum & rocket with shallot vinaigrette
- Herb & garlic grilled chicken thigh
- Open steak sandwich, watercress & tomato relish on ciabatta bread
- Grilled vegetable skewers
- Mussel fritters with chive aioli & fresh lemon
- Sliced fresh fruit platter
- Individual berry trifles

option 10

bbq #2

- Artisan breads and dips
- Chargrilled vegetable salad, courgette, eggplant, capsicum & spinach with lemon vinaigrette
- Mixed green salad with honey mustard dressing
- Minute sirloin steaks with caramelized onions
- Southern gourmet sausages
- Crispy skin salmon with fresh lemon
- Garlic & herb roasted Portobello mushrooms
- Kiwi fruit pavalova

