

PREMIUM

BUFFET MENU

Served with freshly-brewed tea and coffee.

Buffet Includes a selection of freshly baked artisan breads and rolls with NZ butter

MEAT DISHES (Choose 3)

- Miso Pork Belly
With chilli-honey glaze, crackling and steamed ginger rice
- Dukkah-rubbed Lamb Rump
With wild mushrooms and cider jus (GF, DF)
- Vietnamese Lemongrass Chicken Thighs (GF, DF)
With chorizo and roasted cashew nuts
- Wagyu Beef Rump
With black garlic, sautéed mushrooms and soft polenta
- Slow-cooked Black Angus Sirloin
Monteith's Black beef jus and crispy shallots
- Skin-on South Island Salmon Fillets (GF, DF)
With a cilantro, lime, honey and garlic glaze

INTERNATIONAL DISHES (Choose 1)

Comes with steamed saffron-infused rice

- Thai Green Chicken (GF, DF)
Coconut cream, capsicums and white onions
- Beef Bourguignon (GF)
Streaky bacon, sliced pickles and fresh sour cream
- Indian Butter Chicken (GF)
With garam masala, coriander, garlic and fresh cream
- Moqueca Brazilian Seafood Curry
With coconut, tomato and capsicum
- Vietnamese Chicken Curry
With coconut cream, chilli, egg and noodles

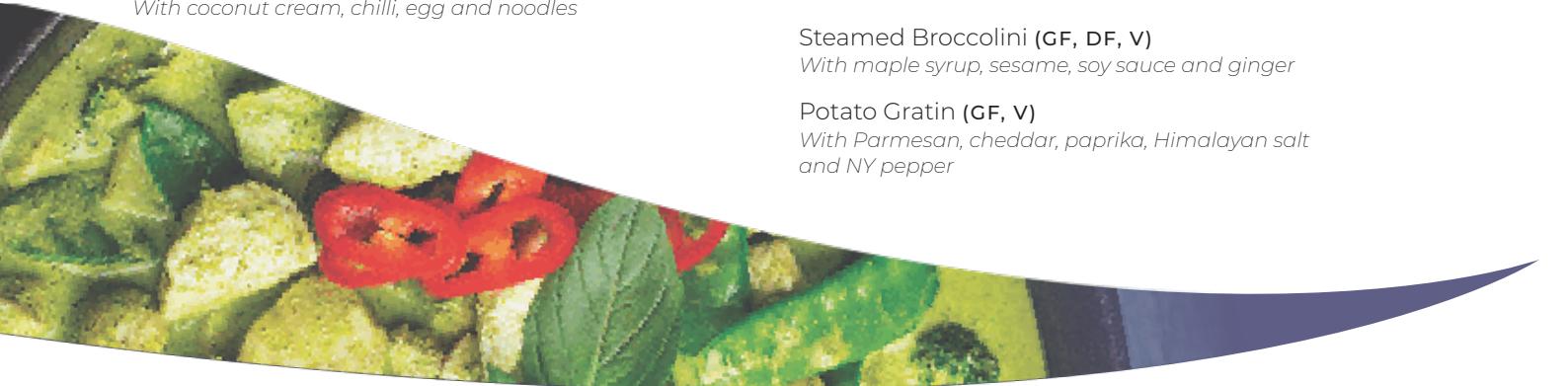
SEAFOOD (Choose 3)

- Fresh Oysters (GF, DF)
With mignonette sauce and lemon
- Cooked Prawns
Served with chipotle mayonnaise and dill
- Whole Poached NZ Salmon (GF, DF)
Served with Thousand Island dressing
- Marinated mussels (GF)
With spicy lime gremolata
- Whole King Prawns and Half-shell Mussels (GF, DF)
Served with Thousand Island dressing and lemon wedges
- Muscovado-cured Salmon
With vanilla, thyme, rocket, citrus, fennel and lime salad

Based on a minimum of 70 guests

HOT VEGETABLES (Choose 2)

- Root Vegetable Medley (DF, V)
Roasted pumpkin, kumara, parsnip and red potatoes in a balsamic glaze
- Agria Potatoes and Baby Spinach (GF, V)
With homemade mayonnaise, pesto and sea salt
- Seasonal Vegetables (GF, DF, V, VE)
With Maldon sea salt and virgin olive oil
- Roast Potatoes (GF, V)
With rosemary and smoked paprika butter
- Glazed Root Vegetables (V)
With confit Manuka honey, garlic and thyme
- Potatoe and Leek Gratin (V)
With cream cheese
- Steamed Broccolini (GF, DF, V)
With maple syrup, sesame, soy sauce and ginger
- Potato Gratin (GF, V)
With Parmesan, cheddar, paprika, Himalayan salt and NY pepper



PREMIUM

BUFFET MENU (continued)

SALADS (Choose 4)

Caesar Salad

Cos, croûtons, free-range eggs, anchovies, creamy dressing, and shredded Parmesan

Green Leaf Salad (GF, DF, V, VE)

Cucumber, vine tomatoes, bean sprouts, red cabbage with an Italian dressing

Orzo Salad (V, VE)

Lemon-scented orzo with broccoli, mint and parsley

Greek Salad (GF, V)

Tomatoes, cucumber, red onion, feta, green olives, oregano and olive oil

Couscous Salad

Smoky chorizo, Israeli couscous, Kalamata olives, smoked paprika, baby spinach and sweet chilli sauce

Green Salad (GF, DF, V, VE)

Spiced courgettes, green beans, garden peas, shaved coconut, mixed spices

Roast Kumara and Carrot Salad (GF, DF, V)

Roast kumara and carrot, with a pomegranate glaze

Pasta Salad

Penne pasta, Italian salami, basil pesto, roast mushrooms and baby spinach

CARVERY (Choose 1)

Additional \$9.00 per person

Triple-glazed Champagne Ham-off-the-bone (GF)

With buttermilk coleslaw, crushed pineapple and seeded mustard

Prime Grass-fed NZ Beef (GF)

With homemade horseradish, green leaf and Parmesan salad, and Caesar dressing

Leg of Lamb (GF)

With rosemary and red wine jus, minted garden peas and mint jelly

Country Herbed Chicken

With duck fat potatoes, a light gravy and cranberry jelly

Garlic-rolled Lamb Shoulder (GF)

Minted potatoes, rosemary and red wine jus and mint jelly

Slow-roasted Pork Belly (GF)

With crackling, Granny Smith apple sauce and Japanese slaw

DESSERTS (Choose 3)

All desserts include our Chef's selection of sweet treats and ice cream

Poached Tamarillo and Apple Crumble (V)

Served with vanilla bean custard

Tropical Fresh Fruit Salad (GF, DF, V, VE)

Carrot Cake with Cream Cheese Icing (V)

Wildberry Cheesecake (V)

Hot Sticky Date Pudding (V)

Served with butterscotch sauce

Baileys Fudge Cake (V)

Warm Cinnamon Brioche Pudding (V)

With apples, raisins and meringue

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

