



## BREAKFAST, MORNING & AFTERNOON TEA MENU

Prices (please note the below prices exclude GST)

2 items	\$7.50 per guest
3 items	\$9.50 per guest
4 items	\$10.50 per guest
5 items	\$12.50 per guest
6 items	\$14.50 per guest

### SAVOURY ITEMS

- House made sausage rolls with tomato relish
- Pork, apple and fennel sausage rolls with spiced apricot dip
- Ham, cheese, sundried tomato and spring onion slice with spicy eggplant pickle
- Chicken empanadas filled with minced chicken, green peas and raisins
- Mini croissant filled with chicken, cranberry sauce and brie
- Mini croissant filled with ricotta, baby spinach, sautéed onions and crushed pinenuts (v)
- Rosemary and parmesan shortbread with pesto cream cheese, roasted cherry tomatoes and sliced watermelon radish (v)
- Mini sesame bagel filled with roasted red pepper and cashew hummus, pastrami and grilled swiss cheese
- Bacon, cheese, onion and herb potato cakes with chipotle mayo
- Mixture of finger sandwiches – beetroot, horseradish cream and watercress – prosciutto, pear and fig chutney and rocket
- Potato, chorizo, bell pepper and cheese breakfast frittata with tomato relish (g.f)
- Spinach, buttered leek and crushed pistachio individual mini quiches (v)

- Red wine fig, apple and almond tarte tatin (v)
- Crispy filo cups filled with lettuce, shredded chicken in aioli topped with fresh grape and feta salsa
- Classic herb and cheese scones served with butter on the side (v)
- Pumpkin and parmesan scones served with butter on the side (v)
- Ham, cheese and basil pesto muffins served with butter on the side
- Cheesy marmite scrolls (v)
- Vegetable medley and parmesan muffins served with butter on the side (v)

### SWEET ITEMS

- Overnight oats with banana, chocolate chips and chia seeds topped with fresh fruit salad served in individual glasses (g.f)
- Assorted mini French Danish pastries (2pp)
- Mini Beignets with assorted fillings – chocolate hazelnut – red fruits – apple – caramel (2pp)
- Cookies of the day
- Plain seasonal fruit skewers (g.f/d.f/v)
- Fruit skewers drizzled in white chocolate with freeze dried raspberries (g.f/v)
- Raspberry vanilla and white chocolate muffins served with butter on the side
- Double chocolate muffins served with butter on the side
- Cranberry and orange scones served with marmalade and cream
- Carrot cake mini loaves with cream cheese frosting
- Whittaker's dark choc pip friands – g/f d/f on request
- Ginger crunch slice
- Black forest cupcake topped with ganache
- Apple, cinnamon and raisin filo turnover
- Custard slice with vanilla icing

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
WELLINGTON



## CAFÉ TO YOU – LIGHT LUNCH MENU

3 dishes, (chef's choice) \$12.00 per guest  
(Sandwich, Salad, Sweet)

4 dishes, (chef's choice) \$14.00 per guest  
(Sandwich, Salad, Savoury, Sweet)

5 dishes, (chef's choice) \$16.00 per guest  
(Sandwich, Salad, 2x Savoury, Sweet)

4 dishes, (your choice) \$14.50 per guest (excludes  
platters and cakes)

5 dishes, (your choice) \$16.50 per guest (excludes  
platters and cakes)

6 dishes, (your choice) \$18.50 per guest (excludes  
platters and cakes)

LunchBoxes, \$15.00 per guest  
(Contain a filled roll, piece of fruit, sweet treat, trail  
mix and a small juice)

### SANDWICHES, ROLLS & WRAP SELECTION

Select your choice of bread, then one filling from the list  
below

Assorted flavor tortillas

Fresh French croissant

Brioche bun

Ploughman sandwich

Semmel roll

Sourdough roll

Multigrain roll

Rustic roll

### Fillings

Sichuan peppered beef with roasted red pepper and cashew hum-  
mus, baby spinach and pickled onion (d.f)

Streaky bacon, aioli, mixed leaf, tomato and brie

Cajun chicken, lemon and avocado whip, cucumber, rocket and  
shaved parmesan

Silverside, chow chow, mixed leaf, pickled red cabbage and swiss  
cheese

Leg ham, basil pesto, baby spinach, gherkin and alfalfa sprouts

Grilled eggplant, red pepper, dill cream cheese, rocket and sliced  
watermelon radish (v)

### Salads

Soba noodle salad-Chicken, red cabbage, carrot, edamame beans,  
spring onion and peanuts with miso sesame dressing (df)

Crunchy Asian salad-lettuce, bell pepper, snow peas, coriander,  
carrot & crispy noodles with sriracha peanut dressing (df.v)

Moroccan spiced roasted chickpeas, quinoa, carrot, raw beetroot  
and baby spinach with lemon yoghurt dressing (gf.v)

Sichuan peppered beef strips, rocket, roasted pumpkin, red onion  
and feta with wholegrain mustard vinaigrette (gf)

Surimi with cucumber and lettuce topped with mango and wasabi  
Japanese mayo (df)

### Pies, Quiche & Frittata

Spinach, buttered leek and crushed pistachio individual mini  
quiches (v)

Broccoli, sautéed onion, sliced almond and brie quiche wedge (v)

Pumpkin, pinenuts and feta individual mini quiches (v)

Pea, mint and goats cheese individual mini quiches (v)

Beef stroganoff, mushroom and sour cream pies

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
WELLINGTON



## CAFÉ TO YOU – LIGHT LUNCH MENU

### Pies, Quiche & Frittata continued

Lamb shepherd's pies with potato top

Mexican vegetable and chilli bean pies (v)

Potato, chorizo, bell pepper and cheese frittata with tomato relish (g.f)

Spinach, quinoa, kumara and smoked gouda frittata with spicy eggplant pickle (gf.v)

Spinach, chickpea, butter roasted Brussel sprout and bacon frittata with chargrilled vegetable relish (gf)

### Other Favorites

Chef choice selection of club sandwiches (including vegetarian) (2pp) (df)

House made assorted sushi served with soy sauce, wasabi and pickled ginger (including vegetarian) (2pp)(gf.df.v)

Red wine fig, apple and almond tarte tatin (v)

Bacon, cheese, onion and herb potato cakes with chipotle mayo

Chicken empanadas filled with minced chicken, green peas and raisins

Rosemary and parmesan shortbread with pesto cream cheese, roasted cherry tomatoes and sliced watermelon radish (v)

Chicken thigh skewer marinated overnight in coconut cream, lemongrass, ginger, kaffir lime and chilli (g.f/d.f)

Steamed Bao bun filled with pulled pork in hoisin sauce and red cabbage slaw with sriracha mayo (d.f)

House made pork and vegetable spring rolls with garlic vinegar dipping sauce (d.f)

Rice paper rolls filled with teriyaki chicken, cashews, toasted sesame seeds and mixed greens with sweet chilli dip (d.f)

Rice paper rolls filled with julienne vegetables, vermicelli, coriander and lime stir fry with miso sesame dip (gf.df.v)

Pork, apple and fennel sausage rolls with spiced apricot dip

### Sweets

Plain seasonal fruit skewers (gf.df.v)

Fruit skewers drizzled in white chocolate with freeze dried raspberries (gf.v)

Cookies of the day

Whittaker's dark choc pip friands – g/f d/f available on request

Ginger crunch slice

Classic lollie cake

Caramel swirl brownie

Custard slice with vanilla icing

Black forest cupcakes topped with ganache

Individual baked lemon tarts

Apple, cinnamon and raisin filo turnover

Eclairs – half white chocolate and freeze-dried raspberries – half dark choc with chocolate shaving

### WHOLE CAKES

Small Cake \$45.00 (Approx. 12 Slices)

Medium Cake \$55.00 (Approx. 16 Slices)

Large Cake \$65.00 (Approx. 20 Slices)

Triple Chocolate cake – Dark chocolate cake with soft whipped chocolate cream layers coated in dark chocolate ganache

Passionfruit cake with passionfruit buttercream

Lemon cake with white chocolate ganache

Carrot and walnut cake with lemon and cream cheese frosting

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
WELLINGTON



## LUNCH BAGS

**\$12.50 each (minimum of 5 guests per option) + gst**  
**Served cold in individual disposable bags**

### OPTION 1

Fresh French croissant – Cajun chicken, lemon avocado whip, cucumber, rocket and shaved parmesan

Crunchy Asian salad-Lettuce, bell pepper, snow pea, coriander, carrot & crispy noodles with sriracha peanut dressing (df.v)

Cookies of the day

### OPTION 2

Brioche bun – Streaky bacon, aioli, mixed leaf, tomato and brie

Sichuan peppered beef strips, rocket, roast pumpkin, red onion and feta with wholegrain mustard vinaigrette (g.f)

Ginger crunch slice

### OPTION 3

Sourdough roll – Silverside, chow chow, mixed leaf, pickled red cabbage and swiss cheese

Soba noodle salad–Chicken, red cabbage, carrot, edamame beans, spring onion and peanuts with miso sesame dressing (df)

Caramel swirl brownie

### OPTION 4 - VEGETARIAN

Multigrain roll – Grilled eggplant, red pepper, dill cream cheese, rocket and sliced watermelon radish (v)

Moroccan spice roasted chickpeas, quinoa, carrot, raw beetroot and baby spinach with lemon yoghurt dressing (v.gf)

Eclairs – Half white choc with freeze dried raspberries – half dark chocolate with chocolate shavings

### OPTION 5 - GLUTEN FREE

House made assorted sushi with soy sauce, wasabi and pickled ginger (gf.df)

Sichuan peppered beef strips, rocket, roast pumpkin, red onion and feta with wholegrain mustard vinaigrette (g.f)

Whittaker's dark chocolate pip friands (g.f)

### OPTION 6 – PALEO

Chilli and lime chicken and vegetable skewer (gf.df)

Asian salad – lettuce, bell pepper, snow pea, coriander, carrot with a paleo dressing (gf.df)

Plain seasonal fruit skewers (gf.df.vegan)

### OPTION 7 – VEGAN

Rustic roll – Grilled eggplant, red pepper, rocket, sliced watermelon radish and red pepper and cashew hummus (v.df)

Rice paper roll filled with juillene vegetables, vermicelli, coriander and lime stir fry with miso sesame dip (gf.df.v)

Apple, cinnamon and raisin filo turnover (df)

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
**WELLINGTON**



## LUNCH TRAYS

We donate \$1 from every Lunch Tray to a local charity, thank you for your support

**\$15.50 each (minimum of 5 guests per option) + gst**  
**Served cold on individual disposable trays**

### OPTION 1

Brioche bun – Leg ham, basil pesto, baby spinach, gherkin and alfalfa sprouts

Pea, mint and goats cheese individual mini quiches (v)

Soba noodle salad – Chicken, red cabbage, carrot, edamame beans, spring onion and peanuts with miso sesame dressing (df)

Custard slice with vanilla icing

### OPTION 2

Rustic roll – Streaky bacon, aioli, mixed leaf, tomato and brie

Sichuan peppered beef strips, rocket, roasted pumpkin, red onion and feta with wholegrain mustard vinegarette (g.f)

Potato, chorizo, bell pepper and cheese frittata with tomato relish (g.f)

Classic lollie cake

### Option 3

Ploughman sandwich – Cajun chicken, lemon and avocado whip, cucumber, rocket and shaved parmesan

House made assorted sushi with soy sauce, pickled ginger and wasabi (gf.df)

Surimi with cucumber and lettuce topped with mango and wasabi Japanese mayo (gf.df)

Cookies of the day

### OPTION 4 - VEGETARIAN

Multigrain roll – Grilled eggplant, red pepper, dill cream cheese, rocket and sliced watermelon radish

Crunchy Asian salad – Lettuce, bell pepper, snow pea, coriander, carrot & crispy noodles with sriracha peanut dressing (df)

Spinach, quinoa, kumara and smoked Gouda frittata with spicy eggplant pickle (v.gf)

Black forest cupcake topped with ganache

### OPTION 5 - GLUTEN FREE

Spinach, chickpea, butter roasted Brussel sprout and bacon frittata with chargrilled veg relish (gf)

Rice paper roll filled with julienne vegetables, vermicelli, coriander and lime stir fry with miso sesame dressing (v.gf.df)

Sichuan peppered beef strips, rocket, roast pumpkin, red onion and feta with wholegrain mustard vinegarette (gf)

Whittaker's dark choc pip friands (gf)

### OPTION 6 – PALEO

Chilli and lime chicken and vegetable skewer (gf.df)

Paleo mixed vegetable frittata (v.gf.df)

Asian salad – Lettuce, bell pepper, snow pea, coriander, carrot with paleo dressing (v.gf.df)

Plain seasonal fruit skewer (v.gf.df)

### OPTION 7 – VEGAN

House made vegetable spring roll (v.df)

Rustic roll – Grilled eggplant, red pepper, rocket, sliced watermelon radish and red pepper cashew hummus (v.df)

Assorted vegan sushi with soy sauce, pickled ginger and wasabi (v.df.gf)

Apple, cinnamon raisin filo turnover (df)

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
**WELLINGTON**



## PLATTERS

### FRESH SEASONAL SLICED FRUIT PLATTERS

Small \$15.00 serves 5 guests

Medium \$30.00 serves 10 guests

Large \$45.00 serves 15 guests

### LA FROMAGERIE

Selection of New Zealand cheese, fruit chutney, dried fruits, grapes, celery sticks, cheese biscuits

Small \$50.00 serves 5 -7 guests

Medium \$90.00 serves 10 -12 guests

Large \$120.00 serves 15 -18 guests

### THE DELI COUNTER

Marinated olives, pickles, marinated char veggies, selection of deli cuts, sourdough bread, relishes and chutneys.

Small \$40.00 serves 5 -7 guests

Medium \$70.00 serves 10 -12 guests

Large \$90.00 serves 15 -18 guests

### RUSTIC STONE

Artisan breads, marinated olives, hummus, relishes, char grilled vegetables.

\$45.00 - Serves 8-10 guests

### SUSHI STOP

Hand rolled sushi with soy sauce, wasabi, and pickled ginger (including vegetarian)

\$90.00 - 50 Pieces

### GRAZING TABLES

Grazing Table - Serves 10 guests \$250.00

Grazing Table - Serves 20 guests \$390.00

Grazing Table - Serves 35 guests \$570.00

Prices are exclusive of GST but include delivery and set up

Grazing tables include the following:

Selection of New Zealand cheese, fruit chutney, dried fruits, grapes, celery sticks, cheese biscuits

Marinated olives, pickles, selection of deli cuts, sourdough bread, relishes and chutneys.

Artisan breads, hummus, relishes, char grilled vegetables.

Hand rolled sushi with soy sauce, wasabi, and pickled ginger (including vegetarian)

Fresh seasonal sliced fruits

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
WELLINGTON



## COCKTAIL FARE MENU

Prices (please note the below prices exclude GST)

5 different items for \$14.00 per guest

6 different items for \$16.00 per guest

7 different items for \$18.00 per guest

8 different items for \$20.00 per guest

9 different items for \$21.00 per guest

- All prices are GST exclusive.
- Hot Delivery: \$20.00 per delivery.
- Weekend Deliveries may incur additional charges
- Food is delivered cold unless hot is requested.

### HOT SAVOURY ITEMS

Panko and coconut crumbed prawn skewers with mango dipping sauce

Mini Thai fish cakes rolled in panko with a sweet chilli dipping sauce

Chilli lime glazed beef skewers with satay dipping sauce (g.f)

Seared mustard rolled lamb steak sliders with cheddar and mint jelly

Pork, lemon and fennel meatballs with spiced plum dipping sauce (d.f)

Petite tartlets of thyme braised mushroom and gruyere (v)

Petite pies filled with Thai red chicken curry

Classic Middle Eastern lamb koftas with tzatziki dipping sauce

### COLD SAVOURY ITEMS

Prosciutto wrapped melon and fresh basil skewer (g.f)

Seared duck breast on wonton crisp with beetroot chutney and crème fraiche (g.f)

Cucumber, smoked salmon mousse, vegetable and snow pea shoot roll up (g.f)

Seared lamb on mini potato rosti topped with smashed minted peas (g.f,d.f)

Prosciutto, cream cheese and semi dried cherry tomato on rosemary and parmesan shortbread

Broad bean, crispy bacon, ricotta and mint on toasted crostini

Vol au vent filled with green chilli chicken topped with mango and Japanese mayo

Pastry cases filled with watermelon, basil and feta with balsamic glaze

Soy glazed pork, mango, mint and red cabbage rice papers with house lime and sesame dipping sauce (g.f,d.f)

Garlic king prawn and spring onion wrapped in prosciutto with aioli (g.f,d.f)

Assortment of mini cocktail sized sushi with soy, pickled ginger and wasabi (gf, includes vegetarian)

Fried polenta topped with mixed mushroom, crème fraiche and sundried tomato (g.f,v)

Smoked salmon blinis topped with basil pesto cream cheese, cucumber and chervil

Puff pastry rounds topped with pulled chicken in sundried tomato pesto finished with lime and avocado salsa

Mini cocktail finger sandwiches with assorted fillings including vegetarian

### DESSERT CANAPÉS

Mini open baklava

Petite wafer cones with hazelnut and chocolate filling topped with hazelnut brittle

Dark chocolate 'thimble' cups filled with pistachio mousse topped with toasted pistachio nuts

Assorted petit fours – Macarons, pecan bites, thimble cups with mousse and mini tarts

Caramelised pineapple spring roll with almond cream filling

Assorted mini tarts – Frangipane, compote, pastry vanilla cream and ganache with morello cherry

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
WELLINGTON



## COCKTAIL FARE MENU

### SPECIALTY ITEMS – REQUIRES A CHEF ON SITE

Chilled pea, avocado and mint soup topped with crisp prosciutto flakes and pea shoots shooters (g.f)

Salt and pepper calamari on a Thai vermicelli and mango salad served in individual bamboo boats (g.f,d.f)

Watermelon, fresh basil and feta salad finished with reduced balsamic served on China spoons (g.f,v)

Individual sesame panko soft shell fish tacos with fresh tomato, cilantro and lime salsa and sour cream

House made green chilli chicken wontons with avocado and lemon dipping sauce

Mixed coloured waffle cones filled with avocado and red pepper salsa, fried panko prawn and Japanese mayo (d.f)

'Push Pops' filled with celeriac slaw, crispy pork belly bits and pickled red cabbage (g.f,d.f)

Orange liqueur-soaked sponge in individual shot glasses topped with strawberry mascarpone cream and chocolate shavings

### LARGER BITES TO FINISH THE NIGHT

(These items are not available as part of the above selections and require a chef on site)

Crumbed fish goujons with tartare sauce served in bamboo boats \$6.50 per guest

Fillet steak and fries with pepper sauce \$8.50 per guest

Sesame chicken pieces served with plum sauce \$7.00 per guest

Baked Manuka honey and cinnamon glazed ham with rolls and condiments with butter on the side \$4.50 per guest (Chef not required)

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
WELLINGTON





## BUFFET MENU

**Pricing Structures (please note the below prices exclude GST)**

**\$37.50 per guest**

**Selections from the menus below; your choice of,**

**Two mains**

**Three sides**

**One dessert**

**\$41.50 per guest**

**Selections from the menus below; your choice of,**

**Two mains**

**Three sides**

**Two desserts**

**\$47.50 per guest**

**Selections from the menus below; your choice of,**

**Three mains**

**One vegetarian main**

**Four sides**

**Two desserts**

**All buffet selections include a selection of freshly baked breads served with butter**

### BUFFET MAINS

Sichuan and orange roasted beef sirloin on a bed of wilted bok choy with a light gravy (g.f,d.f)

Red wine and rosemary slow braised lamb shoulder with a dark jus (g.f,d.f)

Chicken thighs stuffed with mushroom and brie served on a smoked red pepper puree (g.f)

Ham on the bone with orange and seeded mustard glaze served with assorted condiments (g.f,d.f)

Seared salmon portions glazed with lemon and dill

butter served on sundried tomatoes and fried capers (g.f)

Roasted rolled pork loin, classic sage and onion stuffing, crispy crackling and cider gravy

Pan seared fish of the day with a pistachio and herb crust with lemon yoghurt

Butter chicken curry made with coconut cream served with citrus jasmine rice and naan pieces

King prawn and chorizo skewers glazed with garlic and herb butter (g.f)

### COLD BUFFET MAINS

Sliced glazed champagne ham platter with pineapple and orange served with assorted condiments (g.f,d.f)

Sliced hoisin glazed duck breast with rocket, baby beets, fried haloumi and pomegranate molasses (g.f)

Flaked seared salmon over a fresh fennel and orange slaw dressed in lemon olive oil (g.f,d.f)

Cold rosemary roasted beef sirloin served with stuffed button mushrooms and horseradish cream

### VEGETARIAN BUFFET MAINS

Vegetarian Mediterranean vegetable lasagne with fresh basil and parmesan topping (v)

Red wine braised field mushroom topped with spinach and sundried tomato with a panko and parmesan crust (v)

Thai red vegetable curry finished with coriander with citrus jasmine rice (v,g.f)

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE®**  
**WELLINGTON**



## BUFFET MENU

### BUFFET SIDES

Garlic and herb potato gratin with parmesan cheese layers (g.f,v)

Cauliflower baked in cheese sauce topped with crispy streaky bacon and bread croutons

Broccoli and green bean medley tossed in fresh rocket pesto served with cherry tomatoes and toasted cashews (g.f)

Roasted kumara and pumpkin with spiced roasted chickpeas (g.f,d.f,v)

Carrot and beetroot medley with fried haloumi and pomegranate molasses (g.f,v)

Honey, balsamic and garlic mushroom and capsicum medley with fresh herbs (g.f,d.f,v)

Red capsicums stuffed with mixed vegetable cous cous topped with parmesan cheese (v)

### BUFFET SALADS

Honey mustard chicken and pasta salad with tomato, rocket and crisp prosciutto

Raw carrot and beetroot salad with feta, mint and baby spinach with house spicy orange dressing (g.f,v)

Cranberry, candied walnuts, cucumber, parmesan and mixed leaf salad with house raspberry vinaigrette (g.f,v)

Potato, sliced boiled eggs, red onion and dill salad with aioli dressing (g.f,d.f,v)

Pumpkin, rocket, sundried tomato and feta salad with balsamic vinaigrette (g.f,v)

Thai vegetable and noodle salad with coriander and cashews with house lime and sesame dressing (g.f,d.f)

Rocket, radicchio, cherry tomato, cucumber and snow pea shoots with ranch dressing (g.f,d.f,v)

### BUFFET DESSERTS

Caramel brownie trifle – brownie fudge drizzled with caramel sauce layered with cream topped with chocolate shavings

Lemon cheesecake with either passionfruit or blueberry compote

Individual crème brulee in sweet pastry shell

Individual meringue nests filled with chocolate and kirsch liquor cream topped with Morello cherries

Rhubarb and berry pie with a streusel topping served with cinnamon and mascarpone cream

Tiramisu

Fresh seasonal fruit salad with aniseed syrup

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
WELLINGTON



## FORMAL DINING

Requires a Chef on-site and waiting staff to serve.

All Formal plated meals are served with sliced freshly baked bread with olive oil and dukkah.

Listed below is our pricing and menu selections:  
(please note the below prices exclude GST)

2 course set menu \$41.00 per guest

3 course set menu \$50.00 per guest

3 course menu with a choice of the main only \$57.00 per guest

3 course menu with a choice of entrée and main with a set dessert \$67.00 per guest

3 course menu with a choice of entrée, main and dessert \$77.00 per guest

### ENTRÉE

Herbed rolled goat's cheese, candied hazelnuts, julienne fennel with red wine figs and pomegranate molasses

Vodka cured salmon sashimi, avocado whip, house pickled onions, seared endive with a sesame filo wafer

Herb and mustard coated lamb fillets over spiced pumpkin puree with stuffed pepperdews and minted pea mousse

Mixed mushroom and feta potato cakes, smoked red pepper puree, watercress and parsnip crisps

Tamarind glazed duck breast over beetroot salsa, orange segments and pan kissed broccolini

### MAINS

All Mains served with Chef's choice seasonal vegetables

Pan fried fish of the day, potato and herb rosti, rocket and radicchio with white wine sauce, avocado oil

Chicken roulade filled with sundried tomato and feta, crisp pancetta, tempura cauliflower and mushroom cognac cream sauce

Seared beef sirloin, celeriac puree, rosemary potato gratin and mini Yorkshire puddings filled with red wine jus

Slow braised lamb shoulder, roasted potato and kumara

hash, spiced pumpkin puree, rocket pesto and crème fraiche  
Venison back strap, pomegranate glazed baby beetroot, falafel cakes and red wine chocolate sauce

Charred Mediterranean vegetable lasagne, roasted vine tomatoes finished with rocket and basil salad

### DESSERT

Deconstructed Tiramisu served with seasonal fruit and a vanilla syrup

Chocolate plate - Raspberry mousse and vanilla cream served in chocolate cups with a chocolate slice

Profiteroles filled with vanilla and caramel cream drizzled with orange and chocolate sauce, served with ice cream

Coconut tart with pineapple compote served with a coconut tuile

Layers of filo pastry filled with mascarpone and seasonal fruit served with vanilla ice cream

v  
vegetarian

df  
dairy free

gf  
gluten free

**CITYLIFE**<sup>®</sup>  
WELLINGTON