



BREAKFAST MENU

\$24.90 per person

GRAINS & FLAKES

A range of cereals including cornflakes, cocopops, weetbix, special k, rice bubbles, toasted muesli, nutrigrain & gluten-free options

FRUIT

Fresh fruit salad, apricots, pear halves, peach slices & an assortment of fresh whole fruits

BAKERY

Danish pastries, wholemeal, rye, white, grain, gluten-free or fruit bread with a selection of preserves, vegemite, peanut butter & honey

RAW BAR

Bircher muesli, raw muesli, chia & berry porridge, courgette bread & zesty almond bar

RAW JUICE

Kale, cucumber & lemon
Carrot, orange, ginger & turmeric
Lemon, ginger, honey & apple
Berry smoothie

COOKED SELECTION

Eggs (poached, fried or scrambled), bacon, breakfast sausages, mushrooms, tomatoes, hash browns, baked beans & spaghetti

BEVERAGES

Orange, grapefruit, apple & tomato juice
A selection of teas, coffee, chocolate & milo

(Add Barista coffee \$5.90)

Prices include GST.





BREAK MENU

MORNING/AFTERNOON TEA

Slices or cookies \$4.90

Muffins, scones or pastries \$5.90
(Sweet or savoury options)

Cakes \$6.90

Gluten free options available on request

FRUIT PLATE

\$7.90 per person (minimum 4 delegates)
Tropical sliced fruits with Greek yoghurt

FRUIT BASKET

\$2.00 per piece
Whole fruits

HOT BEVERAGES

Tea & coffee \$4.90 per person

Barista coffee \$5.90 per person
(subject to numbers attending)

Continuous tea & coffee \$29.90
(per pump pot, serves 7)

COLD BEVERAGES

Juice \$16.00 per litre
(Orange, pineapple or apple)

Homegrown organic juice \$5.50
(335ml bottle)

Mineral water \$4.50
(750ml bottle)

Prices include GST.





FORK LUNCH MENU

\$24.90 per person

(Select 2 items)

Stir-fried vegetable noodle box
Lentil & sweet potato cottage pie
Vegetable frittata
Mushroom & pesto fettuccine
Tomato & basil penne pasta
Kumara, bacon & mushroom bake
Quinoa, kumara & broccoli salad jar
Home-made bacon & egg pie
Beef & spinach lasagne
Chilli beef & bean enchilladas
Tuscan rubbed beef sliders
Home-made soup of the day
Quesadilla
Batter fried fish & chips
Crumbed chicken tenderloin with fries
Butter chicken with jasmine rice
Chicken chasseur with steamed rice
Chicken & leek pie

ADDITIONAL EXTRAS

Extra fork item \$10.00
Side salad \$5.90
Bread roll \$2.00
Slices & cookies \$4.90
Muffins, scones & pastries \$5.90
Cakes \$6.90
Fruit platter \$7.90
Tea & coffee \$4.90 per person
Barista coffee \$5.90 per person
(subject to numbers attending)

**Lunch menu served with a garden salad*

Prices include GST.





FINGER LUNCH MENU

\$18.90 per person

(Select 3 items)

Club sandwiches

Wraps

Filled croissants

Filled rolls

Hummus jar with pita dipper

Chicken tikka skewers with dipping sauce

Filled vol au vents cases

Crumbed fish goujons with dipping sauce

Thai beef Yorkshire pudding

Vegetable samosa with dipping sauce

Sausage rolls

Falafel with hummus & tabbouleh

Corn fritter with dipping sauce

Mini bridge pie

Beef kofta with spicy dip

Margherita pizza fingers

Crumbed chicken with dipping sauce

Mini chicken fajitas with guacamole

Grilled Haloumi fries with pomegranate molasses

Mini southern cheese roll

Prawn dumplings

ADDITIONAL EXTRAS

Extra finger item \$6.00

Side salad \$5.90

Bread roll \$2.00

Slices & cookies \$4.90

Muffins, scones & pastries \$5.90

Cakes \$6.90

Fruit platter \$7.90

Tea & coffee \$4.90 per person

Barista coffee \$5.90 per person

(subject to numbers attending)

Prices include GST.





FINGERFOOD MENU

\$5.90 per item

Minimum 10 people

All guests served the same items

BRUSCHETTA

Choritzo, chilli & onion

Bacon, capsicum & pesto

Spiced haloumi, honey & pinenut

Smoked venison with beetroot horopito

Beef carpaccio wiith garlic horseradish

Warm lamb loin with micro cress

Prawn, chill & lime

COLD

Kimchi on rice cake

Guacamole & crudite shot

Antipasti skewers

Hummus & pita spoons

Shrimp cocktail shot

Smoked salmon wasabi blini

Parma ham & melon skewers

HOT

Gnocchi w sundried tomato pesto

Crumbed mushroom béarnaise

Risotto cake with dip

Creamy mushroom pastry cases

Butter chicken choux buns

Spinach & mushroom Yorkshires

Spicy bean soft taco cone

Chicken dim sim with chilli soy

Fish goujons with tartare

Thai fish cakes with coriander & lime

Vegetarian spring roll with chilli sauce

Steamed dumplings

Salt 'n' pepper calamari

Prawn skewers

Prices include GST.





SHARED PLATTERS MENU

NIBBLE PLATTER

\$7.90 per person

(Minimum 4 people)

Guacamole, salsa, vegetable sticks & corn tortillas

CHEESE PLATTER

\$9.90 per person

(Minimum 4 people)

Specialty cheeses with assorted cracker biscuits & grapes

MEZZE PLATTER

\$9.90 per person

(Minimum 4 people)

Yoghurt & cucumber dip, hummus, beetroot-horopito dip & salsa served w pita bread fingers, olives & marinated feta

FRUIT PLATTER

\$7.90 per person

(Minimum 4 people)

Tropical sliced fruits with Greek yoghurt

Prices include GST.





DINNER MENU

OPTION 1

\$54.90 per person

SERVED OPTION

Main choice of 2 items

Dessert choice of 1 item

BUFFET OPTION

Main choice of 2 items

Salad choice of 4 items

Vegetable medley

Potato

Dessert choice of 3 items

Add tea & coffee \$2.00 per person

OPTION 3

\$74.90 per person

SERVED OPTION

Entrée choice of 2 items

Main choice of 3 items

Dessert choice of 2 items

BUFFET OPTION

Entrée choice of 2 items

Main choice of 3 items

Salad choice of 5 items

Cold meat platter

Vegetable medley

Potato

Dessert choice of 4 items

Add tea & coffee \$2.00 per person

OPTION 2

\$64.90 per person

SERVED OPTION

Entrée choice of 1 item

Main choice of 2 items

Dessert choice of 2 items

BUFFET OPTION

Entrée choice of 1 item

Main choice of 2 items

Salad choice of 4 items

Vegetable medley

Potato

Dessert choice of 4 items

Add tea & coffee \$2.00 per person

Prices include GST.





ENTRÉE OPTIONS

COLD

Classic prawn cocktail

Chicken caesar cos, croutons, tender strips of breast with yoghurt mustard dressing

Beef carpaccio, rare seasoned fillet, balsamic leaves & parmesan

Smoked chicken & Mediterranean vegetable salad with dressing

Melon slices with elderflower & mint syrup

Smoked chicken & caramelised pineapple salad

Smoked kahawai salad with beetroot & horopito

Thai beef salad with julienne of vegetables & palm sugar dressing

Smoked chicken with avocado & corn salsa

Gravlax of salmon with shaved parmesan & rocket salad

HOT

Moroccan spiced lettuce cups with couscous

Gnocchi with spinach, cherry tomato & pine nuts

Mushroom risotto with vincotto drizzle

Spaghetti with mussels, tomato & basil

Chilli prawn, pea & lemon risotto with avocado drizzle

Home-made soup of the day

Prices include GST.





MAIN COURSE OPTIONS

BEEF

Rib eye roast on potato rosti with green peppercorn sauce
Crusted tenderloin with port wine jus
Roast sirloin w yorkshire & horesradish
Asian ribeye roast with steamed greens
Beef, mushroom & porter ale pie
Stroganoff with onion, button mushroom & cream sauce

LAMB

Gremolata rubbed rack with shiraz jus
Moroccan slow-roasted shanks with spiced couscous
Sticky balsamic roast with garlic kumara mash braised with tomatoes, rosemary & black olives
Grilled cutlets with paprika roasted tomatoes & spiced butter bean mash
Herb & garlic studded roast leg with jus

SEAFOOD (Fresh fillet of the day)

Chilli & lime glaze
Dill & crème fraiche
Creamy white wine & grape
Chermula spiced fish with creme fraiche
Chorizo salsa

VEGETARIAN

Gnocchi with herbed pumpkin creme
Pearl barley risotto with mushroom & peas
Ratatouille filled yorkshires
Portobello stack
Individual layered wellington with tomato coulis

CHICKEN

Dukkah crusted breast with light jus
Coconut & mango red curry
Stuffed prosciutto breast with tomato & parsley purée
Marsala cream breast with portobello mushroom
Roulade with pistachio, couscous & lite mustard sauce
Breast with mushrooms & brandy jus
Roasted with herbed stuffing & lemon jus
Braised with pinot, pancetta & mushroom

PORK

Apple, fig & sage stuffed belly with calvados sauce
Braised pork with prunes & spices
Sticky maple & apple pork fillet
Guinness & honey glazed pork chops with kumara mash
Sugar-baked ham on the bone with pineapple glaze
Slow-roasted belly, with apple cider & caramelised onions

Prices include GST.





DESSERT OPTIONS

COLD

Coffee-banoffee trifle, kahlua soaked sponge layered with banana, toffee & coffee mascarpone

Honey roasted fig & almond tart with cinnamon mascarpone

Tropical fruits in passionfruit syrup with macaroon

Pumpkin & pecan pie with cream & maple drizzle

Sticky apricot pudding with crème fraiche

White chocolate crème brulee with bruised berries

Lemon meringue pie

Gingerbread & white chocolate trifle

Deconstructed black forest gateau

Layered tiramisu

Apple torte

Carrot & tofu pudding

Orange caramel trifle

Raw lemon cheesecake

Roasted summer fruits with mascarpone

Pumpkin pie with pistachio crust

Panacotta with berry coulis

HOT

Butterscotch & almond pudding with butterscotch sauce

Baked lemon & lime pudding with vanilla ice-cream

Steamed chocolate pudding with moro bar sauce

Chocolate rice pudding

Parsnip, pecan puddings with salted maple

Plum almond crumble with ice-cream

Prices include GST.

