



LUNCH & DINNER PLATED MENUS

Please note: If you require an extra choice with any of your courses, the additional cost are \$6.00 for entrée, \$8.00 for mains & \$6.00 for dessert.

All menus include freshly brewed coffee & blended tea, and bread rolls with olive oil.



2 course \$62.00 per person



3 course \$72.00 per person

*Choose one dish from each course

STARTERS

Poached chicken roulade with sundried tomato, parsley stuffing, sauerkraut, lavosh, beetroot hummus

Roasted beetroot with goat's cheese, frosted walnut salad & beet paint  


Cauliflower spinach cakes with coconut yoghurt and floral salad  

Spice glazed duck breast, quinoa & freekeh salad, buffalo yoghurt

Sambal spiced prawns, red quinoa, lime tzatziki


Salmon tartare with accompaniments


MAINS


Market fish with chargrilled cauliflower puree, braised fennel, pea hummus with a kimchi emulsion 

Twice cooked pork belly, kumara puree, green beans, date & apple stuffing, jus


Lamb shank on garlic mash, green beans and a port wine jus

Oven baked chicken breast, medly of herb roast courgette, parsnip, carrot, braised cabbage, soubis & jus 

Beef fillet with fondant potato, portobello mushroom duxelle, green peppercorn 


Dukkah crusted filo, spiced buffalo cauliflower, vine tomato and lime tzatziki 

DESSERTS

Lemon pannacotta with strawberry soup & lemon macaroon Sticky date pudding 

Coconut raspberry mousse cake 

Raw chocolate & Geranium delice  

Opera cake with pistachio cream 

Baked NY cheesecake with ice cream & coulis 

White chocolate mousse cake with passionfruit jelly 

Tiramisu with chocolate shavings 


gluten free


vegetarian


vegan


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FORK & BOWL FOOD




\$32.00

Select three items






*Minimum 25 people

Additional items can be arranged at \$8 per person, per item.








COLD SELECTION

- Peruvian ceviche with kumara & tortilla 
- Avocado bocconcini cheese vine tomato bagel 
- Rice paper rolls of grilled tofu asian slaw & soy dipping sauce 
- Turkish pide of hummus feta cheese, olives & chicken
- Shaved roast beef and horse radish ficelle
- Salad wrap of Cajun salmon yoghurt & cucumber
- Traditional club sandwiches
- Tandoori chicken mango chutney mint & coriander cos bap

HOT SELECTION

- Fish & chips with tartare sauce & lemon
- Lamb kofte skewers with yoghurt and sriracha 
- Pulled pork soft taco, guacamole
- Tempura battered fish sliders with aioli
- Garlic prawns on roasted kumara wedges & parmesan salad
- Korean crispy fried chicken with fried rice
- Tempura cauliflower bites with spicy buffalo sauce  
- Spinach & butternut arancini with pickled cucumber  

DESSERT SELECTION

- Coconut passion fruit cake 
- Apple pie 
- Selections of eclairs chocolate, pistachio, strawberry 
- Selections of fruit tart pineapple, kiwifruit, raspberry 
- Baked NY cheesecake with ice cream and coulis 
- White choc mousse cake with passionfruit jelly 
- Tiramisu with chocolate shavings 

Add carving station with dinner rolls & condiments for an additional \$7 per person.



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BUFFET MENU

\$72.00 per person

BUFFET MENU 1

*Minimum 30 guests



BAKE HOUSE


Freshly baked bread rolls with oils & dips 

COLD SELECTION

Pumpkin & charred red onion salad with avocado & toasted pine nuts  

Salad of chickpeas, carrots & chicken, turmeric aioli 

Green herb slaw & soy glazed nuts  

German potato salad 


HOT SELECTION

Beef nasi goreng

Market fish, sauce vierge with coriander 


Authentic butter chicken and chutney

Steamed garden vegetables with olive oil  



Cumin basmati rice  

DESSERT SELECTION

Coconut passion fruit cake 

Milk chocolate mousse cake 

Black forrest 

Seasonal fruit platter  

Freshly brewed coffee  

Selection of blended & herbal teas  



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BUFFET MENU

\$90.00 per person

BUFFET MENU 2

* Minimum 30 guests

BAKE HOUSE

Freshly baked bread rolls

Olive oils, tapenade, pesto & coarse pâté

COLD SELECTION

Smoked chicken caesar

Prawn rice paper rolls

Roast beets, lemon & blue cheese, thyme & salad leaves

Gourmet potato, crispy bacon, spring onion and gherkin salad with a tarragon vinaigrette

HOT SELECTION

Beef sirloin with our house rub, thyme gratin, jus

Herb rubbed chicken, chorizo and pea pilaf rice

Akaroa salmon with lemon beurre blanc

Spanikopita, flakey pastry filled with spinach egg and feta cheese

Herb buttered gourmet potatoes

Steamed vegetables

CARVERY

Leg of lamb with mustard & rosemary

or

Honey baked ham with mustard & pickles

or

Whole roasted scotch fillet with horseradish

DESSERT SELECTION

Coconut passion fruit cake

Apple pie

Selections of eclairs chocolate, pistachio, strawberry

Black forrest

Tiramisu

Selection of fruits

Freshly brewed coffee

Selection of blended & herbal teas



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POOLSIDE BBQ MENU

\$65.00 per person



*Minimum 25 guests, Maximum 80 guests

Available for lunch or dinner

BAKE HOUSE

Bread rolls with oils & dips 

COLD SELECTION

Roast pumpkin & beetroot with feta & honey toasted pumpkin seeds  


Smoked chicken caesar

Green herb slaw with soy glazed  



BBQ



Grilled lamb & zucchini meatballs 



Barbecued ribs with smoky homemade barbecue sauce 

Artisan sausages 



Coriander, ginger & lime grilled chicken 


Grilled vegetables on grill  

Grilled lemon corn  

Baked potatoes  

DESSERT SELECTION

Vanilla ice cream  

Pavlova with seasonal fruits 

Sliced fruit platter  

Freshly brewed coffee & selection of blended teas  

CONDIMENTS

Sour cream

Mustard

Sweet chilli sauce

BBQ sauce

NB: Closing time for private functions on pool deck is strictly 9.30pm.



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CANAPES

\$34.00 per person - 1 Hour











\$40.00 per person - 2 Hours

For 4 Hot & 4 Cold options

COLD SELECTION

- Labneh and dukkah with Turkish bread 
- Spiced chicken roll with coriander, curry aioli
- Selection of cocktail sushi with condiments 
- Spinach cashew mousse dusted with turmeric on crostini  
- Sundried tomato & basil tostadas with salsa roja, coriander 
- Smoked salmon mousse, borage leaf, crostini
- Grilled polenta, goats cheese & olive crumb  
- Parma ham wrapped melon skewers 
- Dill and shrimp remoulade on blini

HOT SELECTION

- Grilled haloumi & vegetable skewer, tahini avocado sauce  
- Salt & pepper squid with yuzu mayo
- Chicken karaage with miso wasabi mayo
- Mini chicken & spinach vol au vent
- Lamb meatball, feta, eggplant caviar & salsa verde
- Falafel with labneh & mint  
- Tempura nori wrapped tofu, peanut sauce  
- Mushroom arancini balls with soffritto  
- Jalapeno mozzarella dippers with Mexican salsa 
- Chicken satay skewers 
- Shrimp popcorn



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PLATTERS

All platters serve 10 people

BREADS & DIPS - \$60.00

Breads, pita & tortilla with a selection of hummus, tomato relish, olive oil & basil pesto

ANTIPASTI PLATTER - \$125.00

Selection of cold meats, cheeses, marinated vegetables, dips, breads & chutneys

PLANT BASED ANTIPASTO & BREADS - \$85.00

Ciabatta, garlic bread, olives, extra virgin olive oil, grilled artichokes, soft grilled tofu, grilled bell peppers, heart of palm with paprika, rocket pesto & hummus

SEAFOOD & SUSHI - \$125.00

Sashimi, marinated mussels, shrimp cocktail, Pacific style fish salad & sushi with Japanese mayo, ginger, wasabi & soy

MEDITERRANEAN PLATTER - \$100.00

A selection of Mediterranean flavours including hummus, extra virgin olive oil, feta, kalamata olives & Turkish bread, sliced meats, grilled vegetables, dolma & paprika chicken skewers

CHEESE - \$100.00

Local New Zealand cheeses served with quince paste, manuka honey, breads, dried fruits, crackers & grapes

DESSERT - \$80.00

Chef's selection of mini desserts & petit fours



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