

We believe that food is a celebration and should be treated as such, which is why the innovative cuisine from our Chefs is always prepared with loving care and due attention to detail.

We offer a wide array of menus to choose from, or alternatively, we can adapt our meals to suit your style, taste and budget meaning that we really do cater for everybody.

Guests with special dietary requirements are easily catered for given prior notification, through clear labelling of dishes or serving separate meals if needed.

All menu prices are inclusive of GST and some do have minimum and maximum number restrictions – however if you really want one of those menus then please do talk to our friendly team and we will see what we can do for you!

V – Vegetarian

GF – Gluten Free

VG – Vegan

DF – Dairy Free





# Canapes

- Miso pork ribs with chilli-honey glaze (GF, DF)
- Smoked kahawai croquettes with preserved lemon aioli
- Pork belly sliders with pineapple slaw & dijonnaise mustard
- Miniature beef wellington with mushroom pate
- Caponata topped bruschetta with parmesan crumble (V)
- Pulled lamb & kumara galette with minted pea purée (GF)
- Confit salmon, lemon caper potato hash with horseradish cream (GF)
- Apricot glazed grilled chicken skewers (GF)
- Roast pumpkin & feta wontons with red currant jelly & walnuts (V)
- Tempura battered NZ green-lip mussel with ponzu sauce
- Rosemary & parmesan polenta chip with chipotle aioli (V)
- Antipasto skewer with grilled halloumi (V)
- Crispy falafel bites with cumin yoghurt (V)

Choice of 4 items

\$15.00 pp

Extra item \$3.50 each





# Gourmet Platters

## Meat Lovers Tasting Platter

Grilled lamb cutlets, skewered meatballs wrapped in bacon, BBQ chicken wings, miso pork ribs with chilli-honey glaze, grilled chipolatas & venison meatloaf

## Seafood Odyssey

Showcase of NZ's freshest seafood with accompaniments

## Southern Savour

Crispy-buttermilk-fried-chicken, mac & cheese croquettes, creole shrimp & sausage skewers, corn bread with jalapeno butter & dry rubbed baby back ribs

## Cheese Board

NZ cheeses, with cracker selection, fruit, nuts & relishes

## Butchers Spoils

Sticky pork spareribs, BBQ chicken poppers, grilled lamb cutlets, venison sausages with plum sauce & orange & sesame beef skewers

Selection of 3 for \$16.00 pp





# Snack Platters

## Mediterranean Medley

Deli style antipasto platter with various cured meats, cheeses, dips, marinated vegetables & nuts

## Breads & Dips

Assorted breads with a trio of dips, EVO oil & dukkha

## Orient Offerings

Prawn dumplings, vegetable spring rolls, Thai fish cakes, Malaysian chicken satay & pork wontons with nam jim & roasted sesame dipping

## Deli Delight

Beetroot, haloumi & mint skewers, mushroom pate with walnut crackers, rosemary & chilli polenta chips with aioli, kumara & coconut hummus bruschetta with sweet & sour peppers, black bean & corn quesadillas

## Bakers Craft

Savoury selection of mini pies, sausage rolls & quiches with tomato sauce

## Vegetarian Thali

Indian themed vegie grazing platter

## Sweet Salver

Selection of miniature sweet slices, dessert cups & macarons

Selection of 3 for \$12.00 pp





# Buffet 1

## Bread

Assorted rustic rolls with butter

## Carvery Station

Seville orange & lime marmalade glazed champagne ham  
with mustard cream sauce (GF)

## Hot Station

Beef bourguignon (GF)

Medley of seasonal vegetables (V, GF)

Garlic roasted baby potatoes (V, GF)

## Cold Station

Tossed garden salad with apple cider vinaigrette (V, GF)

Maple & balsamic dressed roasted vegetable salad (V, GF)

## Dessert

Tropical pavlova with cream, pineapple, passionfruit & mango (V, GF)

Fresh seasonal fruit salad (V, GF, DF)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

**\$45.00 pp**



# Buffet 2

## Bread

Assorted rustic rolls with butter

## Carvery Station

Dry rubbed slow roasted beef (GF)  
with horseradish cream, seeded mustard & roast onion gravy

## Hot Station

Pot roasted apricot glazed & stuffed free-range chicken  
Medley of seasonal vegetables (V, GF)  
Tuscan roasted russet potatoes (V, GF)

## Cold Station

Tossed garden salad with apple cider vinaigrette (V, GF)  
Maple & balsamic dressed roasted vegetable salad (V, GF)  
CC's Caesar salad with garlic parmesan croutons

## Dessert

Peach & passionfruit cheesecake (V)  
Pecan pie with toffee cream (V)  
Fresh seasonal fruit salad (V, GF, DF)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

**\$55.00 pp**





# Buffet 3

## Bread

Assorted rustic rolls with butter

## Carvery Station

Rosemary & garlic studded roasted lamb leg (GF)  
with mint jelly & roast onion gravy

## Hot Station

Crispy slow roasted pork belly with apple syrup (GF)  
Pumpkin gnocchi with creamed spinach (V)  
Medley of seasonal vegetables (V, GF)  
Potato & smoked cheddar gratin (V, GF)

## Cold Station

Tossed garden salad with apple cider vinaigrette (V, GF)  
Maple & balsamic dressed roasted vegetable salad (V, GF)  
CC's Caesar salad with grilled chicken

## Dessert

Sticky date pudding with toffee sauce (V)  
White chocolate & raspberry cheesecake (V)  
Fresh seasonal fruit salad (V, GF, DF)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

**\$65.00 pp**





# Set Menu

## Preset Table Starter

Mediterranean medley

Charcuterie board of meats, cheeses, dried fruit, assorted vegetable preparations, spreads, olive oil & dips along with lavosh & breads

## Main – (alternative drop)

Sirloin steak (GF)

roasted field mushroom, onion puree & red wine reduction  
or

Roast chicken breast (GF)

bean cassoulet, chorizo & roquette pesto

## Table Sides

Roasted herbed gourmet potatoes (V, GF)

Medley of seasonal vegetables (V, GF)

## Table Sweet Salver

Selection of miniature sweet slices,  
dessert cups, macarons & assorted fudge

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

2 courses \$45pp

3 courses \$50pp





# 3 Course Set Menu

## Starter

Seafood chowder with garlic baguette

## Main

Crispy skinned salmon fillet (GF)  
with sautéed greens & caper & lemon potato cake

## Table

Tossed garden salad (V, GF)

## Dessert

Glazed lemon tart with yuzu & passionfruit cream (V)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum of 30 pax

**\$55.00 per person**





# Beverages

## Sparkling Wine

Willowglen Brut	\$7.00 Glass	\$35.00 Bottle
Henkell Trocken Dry Sec	\$7.00 Glass	\$35.00 Bottle
Henkell Trocken Rose NV	\$7.00 Glass	\$35.00 Bottle
Allan Scott Cecilia Brut NV		\$45.00 Bottle
Piper Heidsieck Cuvee Brut		\$75.00 Bottle

## Chardonnay

Yealands	\$7.50 Glass	\$32.50 Bottle
Baby Doll	\$8.00 Glass	\$35.00 Bottle

## Sauvignon Blanc

Yealands	\$7.50 Glass	\$32.50 Bottle
Baby Doll	\$8.00 Glass	\$35.00 Bottle
Single Estate		\$40.00 Bottle

## Pinot Gris

Yealands	\$7.50 Glass	\$32.50 Bottle
Baby Doll	\$8.00 Glass	\$35.00 Bottle
Single Estate		\$40.00 Bottle





# Beverages

## Rose

Yealands	\$7.50 Glass	\$32.50 Bottle
Baby Doll	\$8.00 Glass	\$35.00 Bottle
Single Estate		\$40.00 Bottle

## Merlot

Yealands	\$7.50 Glass	\$32.50 Bottle
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## Pinot Noir

Yealands	\$8.00 Glass	\$35.00 Bottle
Baby Doll	\$9.00 Glass	\$40.00 Bottle
Single Estate		\$45.00 Bottle

## Spirits (served in a tall glass)

Single nip	\$6.50
Double nip	\$9.50

## RTD

Jack Daniels & Cola	\$9.00
Smirnoff Ice	\$8.50
Jim Beam & Cola	\$9.00





# Beverages

<b>Standard Beer</b>	\$6.50 Bottle	
Export Gold, Tui, Export Citrus, Amstel light		
<b>Premium Beer</b>	\$8.50 Bottle	
Heineken, Export 33, Monteith's IPA		
<b>Cider</b>	\$8.50 Bottle	
Monteith's Crushed Apple		
<b>Fizz &amp; Orange Juice</b>		
Small glass	\$2.50	
Large glass	\$4.00	
1 Litre carafe	\$10.00	
<b>Other</b>		
Punch bowl	\$50.00	
Ginger beer	\$5.20 Bottle	
Lemon lime and bitters	\$5.20 Bottle	
Live +	\$4.50 Can	
Water 750ml	\$4.50 Bottle	
Sparkling grape juice	\$6.50 Glass	\$22.50 Bottle

