

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





# Working Lunches

## Option 1

Beef Lasange

Slow roasted lamb pita pockets with Tzatziki

Halloumi & vegetable kebabs (V, GF)

Greek Orzo salad (V)

Assorted Slices (V)

## Option 2

Warm Ham or Salmon Crossiants

Southern style slaw (V, GF)

Classic Ham and Egg Pie

Wedges (V, GF)

Assorted Cake (V)

**More options on the next page.....**

Includes selection of teas, herbal infusions & Ebony roastery coffee

Maximum of 50 pax

**\$26.00 pp**





# Working Lunches Continued

## Option 3

Warm Beef Roll

Grilled Chicken salad (GF, DF)

Assorted Pizza

Potato wedges with sour cream (V, GF)

Assorted Cake (V)

## Option 4

Ham, swiss cheese & mustard relish, toasted panini

Tossed garden salad with vinaigrette (V, GF, DF)

Chicken schnitzel with mustard cream

Broccoli & blue cheese quiche (V)

Fresh fruit platter (V, GF, DF)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Maximum of 50 pax

**\$26.00 pp**





# Buffet Lunch

## Option 1

Cheesy Garlic Bread  
Creative Beef Stroganoff (GF)  
Sautéed potato with onion & bacon (GF)  
Seasonal greens with herb butter (GF)  
Crumble of the Week with custard (V)

## Option 2

Pork rice (GF)  
Oriental noodle salad (GF, DF)  
Spicy chicken drumsticks (GF, DF)  
Garden Tossed Salad (V, GF, DF)  
Assorted Slices (V)

## Option 3

Assorted Naan Bread  
Thai Chicken Curry (V, GF)  
Indian Curry  
Steamed Rice (V, GF)  
Assorted Cake (V)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum 30pax

**\$27.50 pp**





# Build Your Own

## Burger Station

Buns – sliced and pre buttered

Lettuce

Sliced tomato

Sliced cheese

Sliced beetroot

Sliced onion

Beef or chicken patties (select 1)

Sauces: aioli, tomato sauce, BBQ sauce

## Sandwich Station

Bread slices – pre buttered

Lettuce

Sliced tomato

Sliced cheese

Sliced onion

Egg Mayo

Warm Beef or Warm Ham

Accompanied by spreads, chutneys & sauces

Fresh fruit platter

Includes selection of teas, herbal infusions & Ebony roastery coffee

Maximum 50pax

**\$26.50 pp**



# Canapes

Miso pork ribs with chilli-honey glaze (GF, DF)

Smoked fish croquettes with preserved lemon aioli

Pork belly sliders with pineapple slaw & dijonnaise mustard

Creative bruschetta (V)

Classic Pigs in blankets

Pulled lamb & kumara croquettes with minted pea purée (GF)

Confit salmon, lemon caper potato hash with horseradish cream (GF)(Spoon)

Apricot glazed grilled chicken skewers (GF)

Roast pumpkin & feta wontons with red currant jelly & walnuts (V)

NZ Baked green-lip mussel

Antipasto skewer with grilled halloumi (V)

Choice of 4 items

\$18.00 pp

Extra item \$4.00 each





# Gourmet Platters

## Meat Lovers Tasting Platter

Meatballs with dipping sauce,  
BBQ chicken wings, miso pork ribs with chilli-honey glaze,  
grilled chipolatas & venison pigs in blankets

## Seafood Odyssey

Showcase of NZ's freshest seafood with accompaniments

## Southern Savour

Crispy-buttermilk-fried-chicken, pulled lamb & Kumara croquettes with mint  
pea puree, grilled halloumi, pepper & cherry tomato skewers & dry rubbed  
baby back ribs

## Cheese Board

NZ cheeses, with rustic bread selection, fruit, nuts & relishes

## Butchers Spoils

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

**Selection of 3 for \$20.00 pp**

**Minimum of 30 pax**





# Snack Platters

## Mediterranean Medley

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

## Bakers Craft

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

## Sweet Salver

Selection of miniature sweet slices, sweet treats & macarons

**Selection of 3 for \$15.00 pp**

**Minimum of 30 pax**





# Beverages

## Sparkling Wine

Willowglen Brut	\$7.00 Glass	\$35.00 Bottle
Henkell Trocken Dry Sec	\$7.50 Glass	\$40.00 Bottle
Henkell Trocken Rose NV	\$7.50 Glass	\$40.00 Bottle
Allan Scott Cecilia Brut NV		\$55.00 Bottle
Piper Heidsieck Cuvee Brut		\$80.00 Bottle

## Chardonnay

Chalice The Nest	\$8.00 Glass	\$37.50 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle

## Sauvignon Blanc

Chalice The Nest	\$8.00 Glass	\$37.50 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle

## Pinot Gris

Chalice The Nest	\$8.00 Glass	\$37.50 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle





# Beverages

## Rose

Lake Chalice Nest	\$8.00 Glass	\$35.00 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle

## Merlot

Lake Chalice Nest	\$8.00 Glass	\$35.00 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle

## Pinot Noir

Lake Chalice Nest	\$8.00 Glass	\$35.00 Bottle
Allan Scott	\$8.50 Glass	\$40.00 Bottle

## Spirits (served in a tall glass)

Single nip	\$6.50
Double nip	\$9.50

## RTD

Jack Daniels & Cola	\$10.00
Smirnoff Ice	\$9.00
Jim Beam & Cola	\$9.00
Scaper grace	\$9.00





# Beverages

**Standard Beer** \$7.50 Bottle  
Export Gold, Tui, Export Low Carb, Heineken Zero, Heineken light

**Premium Beer** \$9.00 Bottle  
Heineken, Export 33,

**Cider** \$9.00 Bottle  
Monteith's Crushed Apple

**Fizz & Orange Juice**  
Small glass \$2.50  
Can Fizz  
Large glass \$4.00  
1 Litre carafe \$10.00

**Other**  
Punch bowl \$50.00  
Ginger beer \$5.20 Bottle  
Lemon lime and bitters \$5.20 Bottle  
Live + \$4.50 Can  
Water Kiwi Blue \$3.00 Bottle  
Water 750ml Pump \$4.50 Bottle  
Sparkling grape juice \$6.50 Glass \$22.50 Bottle

