

# BUFFET MENU

## HOT MEATS

slow cooked & pulled lamb shoulder with lemon, fresh oregano & butter bean skordalia  
king salmon, sautéed cavalo nero, verjuice butter  
boneless chicken thigh rolled with oven dried tomato, olives & feta  
baked market fish, almond crusted, fried sweet corn & broad bean ragout  
pork sirloin wrapped in streaky bacon & slow roasted with summer plum sauce  
chicken breast scaloppine with preserved lemon & tarragon crème  
lamb noisette with mint & parmesan pesto (*premium meats*)  
aged ribeye steak (100gms), jus, roasted & peeled garlic

## COLD MEAT PLATTERS

orient style poached chicken with fresh tabouleh salad, cumin spice roasted cauliflower & pomegranate  
pink roast lamb leg with honey, almond & raisin cous cous, giant green olives  
three days gin cured salmon gravlax with classic dill coat (*gf*)  
italian deli meats, artichokes, pepperonata & white bean hummus  
warm duck breast, oregano, shaved fennel, mandarin, soy dressing

## PREMIUM MEATS

*price on application*

veal involtini with asparagus sage & pecorino  
hawkes bay lamb rumps roasted in garlic & thyme  
spice cured lamb rack cutlets, salsa verde  
confit canterbury duck leg fresh mint & orange salsa  
hapuka baked in pistachio coat (*gf*)  
steamed snapper with ginger & cilantro

*Continued over*

## SEAFOOD ON ICE

tiger & king prawns  
smoked mussels  
oysters served with lemon and condiments (POA)

## VEGETARIAN SPECIALTIES

spring frittata of zucchini mint & ricotta  
chickpeas, quinoa, softened cavalo nero, parsley, red & yellow capsicums, toasted pinenuts  
with olive oil & lime dressing (v)

## HOT BUFFET SIDES

pressed potato dauphinois  
perfect roast potatoes with garlic & thyme  
asian inspired fried rice with ginger, hoisin & egg  
crisp, fat steak fries with maldon sea salt  
buttered roast red baby kumara  
penne puttanesca (provençal tomatoe, garlic, olives and a little chili)  
asparagus & mushroom risotto, shaved waiheke pecorino  
cumin, basmati rice pilaff with scallions

## GOURMET BUFFET SALADS

flat leaf rocket, olive, parmesan  
chickpea, red quinoa, yellow peppers with toasted black sesame vinaigrette (v)  
roasted mediterranean vegetable with torn basil & virgin oil  
carrot salad with raisins pine nuts & sweet port dressing  
sticky roast beetroot salad with chevre dressed in chive oil  
sno pea slaw with toasted cashews  
heirloom tomato salad with radish avocado & micro leaves (*peak summer only*)  
new potatoes, flat leaf parsley, house dried tomatoe & roast garlic mayo  
baby spinach blood orange & red onion salad with feta  
cos hearts, garlic croutons, shaved parmesan, soft egg, anchovy mayonnaise  
split green beans, picked basil, white beans, young rocket with toasted almonds  
smoked button mushroom, spring asparagus, paprika fried almonds, basil vinaigrette

*Continued over*

# DESSERT

chocolate whiskey cake coated in double chocolate ganache  
carrot & pineapple cake with walnuts, topped with cream cheese icing  
moist peach, apple & plum cake with cinnamon sugar & hazelnuts  
banana, apple & cinnamon cake topped with traditional cream cheese icing  
lemon & blueberry mascarpone cheesecake  
orange, almond & coconut cake with cream cheese frosting (*low gluten*)  
chocolate tiramisu with layers of creamy mascarpone and rich chocolate espresso  
kahlua cheesecake with hazelnut praline biscuit base  
lemon & coconut baked cheesecake with lemon zest syrup  
classic lemon citrus tart  
chocolate fudge & caramel pie  
apple & blackberry sweet pastry pie  
chocolate & raspberry tart

A minimum number of 20 guests are required to order from this menu. We purchase our food based on seasonality, some items may not be available or may be subject to price change. You will be notified of any changes prior to your event. All prices are exclusive of GST.

