



buffet menu - \$25pp

Artisan breads loaves & rolls

INTERACTIVE CARVERY – PICK ONE MEAT FROM BELOW

Champagne ham w condiments and mustards

Roast shoulder of pork w jus

BUFFET

Marinated herb chicken breast w salsa

Fresh cauliflower & broccoli w home made cheese sauce

Potato roasties

Minted peas

Honey roast carrots

SALADS

Penne pasta salad

Leaf salad w citrus dressing + picked herbs



buffet menu - \$30pp

Artisan breads loaves & rolls

INTERACTIVE CARVERY – PICK ONE MEAT FROM BELOW

Champagne ham w condiments and mustards

Roast shoulder of pork w jus

BUFFET

Fresh cauliflower & broccoli w home made cheese sauce

Potato roasties

Minted peas

Honey roast carrots

SALADS

Penne pasta salad

Leaf salad w citrus dressing + picked herbs

DESSERT

Pick one dessert from our list



buffet menu - \$30pp

Artisan breads loaves & rolls

INTERACTIVE CARVERY

Peppered sirloin roast of beef w jus

Lemon roasted chicken breast w salsa & crispy bacon

BUFFET

Fresh cauliflower & broccoli w home made cheese sauce

Roasted potatoes & kumara

Minted peas

Honey roast carrots

SALADS

Sliced tomatoes & cucumber

Penne pasta salad

Four bean salad w parsley & lemon dressing

Leaf salad w citrus dressing + picked herbs



buffet menu - \$30pp

Artisan breads loaves & rolls

INTERACTIVE CARVERY

Peppered sirloin roast of beef w jus

BUFFET

Fresh cauliflower & broccoli w home made cheese sauce

Roasted potatoes & kumara

Minted peas

Honey roast carrots

SALADS

Sliced tomatoes & cucumber

Penne pasta salad

Four bean salad w parsley & lemon dressing

Leaf salad w citrus dressing + picked herbs



buffet menu - \$35pp

Artisan breads loaves & rolls

INTERACTIVE CARVERY - PICK TWO MEATS FROM BELOW

Slow roast pork shoulder w dijon & whole grain mustards + apple sauce

Orange and honey cured ham on the bone accompanied by chutneys and mustards

Peppered roast of beef w jus

BUFFET

Fresh cauliflower & broccoli w home made cheese sauce

Roasted potatoes & kumara

Minted peas and buttered carrots

Honey roast parsnips

SALADS

Sliced tomatoes & cucumber

Penne pasta salad

Four bean salad w parsley & lemon dressing

Leaf salad w citrus dressing + picked herbs

DESSERT

Pick one dessert from our list



buffet menu - \$48pp

Artisan breads, country loaves & rolls, sourdoughs + extra virgin olive oil

INTERACTIVE CARVERY

Peppered sirloin of beef w mustards+ horseradish cream

Marinated terakihi fillets w smoked chilli mussels + corriander salad

Morrocan spiced chicken breast, crispy pancetta + slow poached vine tomatoes

Baby jersey bennie potatoes, garlic + rosemary

New season asparagus w lemon zest (season dependent)

Saffron & orzo salad w spicy sausage, roast garlic cloves & onions + feta

Baby cos salad w bacon, parmesan & anchovy dressing

Roasted pumpkin w brown sugar and cumin



buffet menu - \$55pp

MAIN TABLE

Artisan breads, Country loaves, five grain rolls and extra virgin olive oil

Vanilla & chili cured salmon w marinated mussels + coriander salad

FROM THE CARVERY

Honey & marmalade cured ham on the bone, seeded and dijon mustards

Roast sirloin of beef w pinot noir jus

New season green beans, citrus oil + olive tapenade

Roast potato salad w spicy sausage + crispy bacon

` Big bowl ' Caesar salad, slice red onion, fresh herbs, anchovy aioli and crispy pancetta

Marinated vine tomato & feta salad w fresh basil

DESSERT

Chocolate espresso tart w vanilla cream friache

Passion fruit cheesecake

Tropical fruit platter with passion fruit syrup



Dessert List

Double chocolate brownie w ganache

Apple & rhubarb crumble w custard

Passionfruit cheesecake

Blackberry cheesecake

Orange and almond cake (GF)

Raspberry & almond cake

Carrot cake w frosting

Tropical fruit platter