



## 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

*(v) Vegetarian*

**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.*