



## Functions Buffet Menu

### Bread & Dips

Selection of freshly baked breads and rolls, Homemade dips. Olive oil

### Salads (Select five)

- 🌿🍷 -Fresh garden salad
- 🍷🍷 -Israeli cous cous, peppers, tomato, lemon & olive oil dressing
- 🌿🍷 -Baby red potato salad, fried capers, shallots, gherkins, Italian parsley
- 🍷🍷 -Beetroot & Orange salad
- 🌿🍷 -Classic Shrimp cocktail salad
- 🌿🍷 -Chef's traditional coleslaw
- 🍷🍷 -Greek Salad - Peppers, cucumber, red onion, feta, olives in a mustard vinaigrette
- 🌿🍷🍷 -Roasted pumpkin & Quinoa salad
- 🍷🍷 -Orzo salad with Chorizo, sundried tomato, feta and olives
- 🌿🍷 -Tomato, Basil & feta salad

### Hot Mains (Select three)

- 🌿🍷 -Roasted chicken breast, vine ripe tomato, olives
- 🌿🍷 -Butter Chicken
- 🍷🍷 -Lamb Korma
- 🌿🍷 -Steamed fish, lemon & thyme
- 🍷🍷 -Panko crumbed fish with tartare sauce
- 🍷🍷 -Spinach and feta Penne pasta, homemade tomato sauce, shaved Parmesan
- 🍷🍷 -Meat balls in a tangy tomato sauce
- 🍷🍷 -Beef stroganoff
- 🍷🍷 -Sweet & Sour Pork belly
- 🍷🍷 -Vegetarian lasagna  
*pumpkin, spinach & feta*
- 🍷🍷 -NZ green lip mussels, garlic & tomato sauce
- 🍷🍷 -Matar Paneer (Cottage cheese and minted peas with delicate Indian spices & herbs)

### Sides Dishes/ Accompaniments (Select four)

- 🌿🍷 -Eggplant & Courgette Ratatouille
- 🍷🍷 -Baby potatoes roasted with olive oil, rosemary
- 🍷🍷 -Yellow Dhal - Tempered yellow lentils
- 🌿🍷 -Creamy Gratin potatoes with thyme & garlic
- 🌿🍷 -Medley of chefs seasonal vegetables
- 🍷🍷 -Roast Pumpkin & Kumara
- 🍷🍷 -Steamed Fragrant Rice
- 🍷🍷 -Broccoli & Cauliflower Au gratin

### Desserts (Select Four)

- 🌿🍷 -Pavlova with cream & fruit topping
- 🍷🍷 -Cheesecake selection
- 🍷🍷 -Seasonal Fresh Fruit salad
- 🍷🍷 -Selection of New Zealand cheese & crackers
- 🍷🍷 -Orange & Almond cake
- 🍷🍷 -Sticky date pudding with toffee sauce
- 🍷🍷 -Chocolate Mud Cake
- 🍷🍷 -Individual chocolate mousse, cream topping
- 🍷🍷 -Cream filled profiteroles, chocolate dipped
- 🍷🍷 -Baked Alaska - Ice-cream wrapped in light sponge with Italian meringue

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Selection of herbal teas and filter coffee

### Optional Extra/ Add Ons

- Seafood platter - shrimps, mussels, Tiger prawns 9.0 pp
- Roast leg of New Zealand lamb 7.0 pp
- Citrus glazed Champagne ham on the bone with accompanying sauce 7.0 pp
- Roast Sirloin of Prime steer beef with seeded mustard crust Accompanying sauces 7.0 pp
- Roast pork, crackling, apple sauce, gravy 7.0 pp

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\$50.0 per person inclusive of GST (Children aged 9 and under are half price)  
Minimum numbers apply/ Minimum beverage spend of \$22 per person applies.

Menus can be customized to suit your requirements.

☞ - When confirming a Booking with us, You acknowledge & agree to our Function booking Terms and Conditions on our Website. ☞