

# PREMIUM BUFFET MENU

Served with freshly-brewed tea and coffee.

**Buffet Dinner \$79.60 + GST, per person**  
**Trio of Canapés additional \$12 + GST, per person**  
**Carvery additional \$10 + GST, per person**

Based on a  
minimum of  
60 guests

Buffet Includes a selection of freshly baked artisan breads and rolls with NZ butter

## MEAT DISHES (Choose 3)

Miso Pork Belly  
*With chilli-honey glaze, crackling and steamed ginger rice*

Dukkah-rubbed Lamb Rump  
*With wild mushrooms and cider jus (GF, DF)*

Vietnamese Lemongrass Chicken Thighs (GF, DF)  
*With chorizo and roasted cashew nuts*

Wagyu Beef Rump  
*With black garlic, sautéed mushrooms and soft polenta*

Slow-cooked Black Angus Sirloin  
*Monteith's Black beef jus and crispy shallots*

Skin-on South Island Salmon Fillets (GF, DF)  
*With a cilantro, lime, honey and garlic glaze*

## INTERNATIONAL DISHES (Choose 1)

Comes with steamed saffron-infused rice

Thai Green Chicken (GF, DF)  
*Coconut cream, capsicums and white onions*

Beef Bourguignon (GF)  
*Streaky bacon, sliced pickles and fresh sour cream*

Indian Butter Chicken (GF)  
*With garam masala, coriander, garlic and fresh cream*

Moqueca Brazilian Seafood Curry  
*With coconut, tomato and capsicum*

Vietnamese Chicken Curry  
*With coconut cream, chilli, egg and noodles*

## SEAFOOD (Choose 3)

Fresh Oysters (GF, DF)  
*With mignonette sauce and lemon*

Cooked Prawns  
*Served with chipotle mayonnaise and dill*

Whole Poached NZ Salmon (GF, DF)  
*Served with Thousand Island dressing*

Marinated mussels (GF)  
*With spicy lime gremolata*

Whole King Prawns and Half-shell Mussels (GF, DF)  
*Served with Thousand Island dressing and lemon wedges*

Muscovado-cured Salmon  
*With vanilla, thyme, rocket, citrus, fennel and lime salad*

## HOT VEGETABLES (Choose 2)

Root Vegetable Medley (DF, V)  
*Roasted pumpkin, kumara, parsnip and red potatoes in a balsamic glaze*

Agria Potatoes and Baby Spinach (GF, V)  
*With homemade mayonnaise, pesto and sea salt*

Seasonal Vegetables (GF, DF, V, VE)  
*With Maldon sea salt and virgin olive oil*

Roast Potatoes (GF, V)  
*With rosemary and smoked paprika butter*

Glazed Root Vegetables (V)  
*With confit Manuka honey, garlic and thyme*

Potato and Leek Gratin (V)  
*With cream cheese*

Steamed Broccolini (GF, DF, V)  
*With maple syrup, sesame, soy sauce and ginger*

Potato Gratin (GF, V)  
*With Parmesan, cheddar, paprika, Himalayan salt and NY pepper*



# PREMIUM

## BUFFET MENU (continued)

### SALADS (Choose 4)

#### Caesar Salad

*Cos, croûtons, free-range eggs, anchovies, creamy dressing, and shredded Parmesan*

#### Green Leaf Salad (GF, DF, V, VE)

*Cucumber, vine tomatoes, bean sprouts, red cabbage with an Italian dressing*

#### Orzo Salad (V, VE)

*Lemon-scented orzo with broccoli, mint and parsley*

#### Greek Salad (GF, V)

*Tomatoes, cucumber, red onion, feta, green olives, oregano and olive oil*

#### Couscous Salad

*Smoky chorizo, Israeli couscous, Kalamata olives, smoked paprika, baby spinach and sweet chilli sauce*

#### Green Salad (GF, DF, V, VE)

*Spiced courgettes, green beans, garden peas, shaved coconut, mixed spices*

#### Roast Kumara and Carrot Salad (GF, DF, V)

*Roast kumara and carrot, with a pomegranate glaze*

#### Pasta Salad

*Penne pasta, Italian salami, basil pesto, roast mushrooms and baby spinach*

### CARVERY (Choose 1)

Additional \$10 + GST per person

#### Triple-glazed Champagne Ham-off-the-bone (GF)

*With buttermilk coleslaw, crushed pineapple and seeded mustard*

#### Prime Grass-fed NZ Beef (GF)

*With homemade horseradish, green leaf and Parmesan salad, and Caesar dressing*

#### Leg of Lamb (GF)

*With rosemary and red wine jus, minted garden peas and mint jelly*

#### Country Herbed Chicken

*With duck fat potatoes, a light gravy and cranberry jelly*

#### Garlic-rolled Lamb Shoulder (GF)

*Minted potatoes, rosemary and red wine jus and mint jelly*

#### Slow-roasted Pork Belly (GF)

*With crackling, Granny Smith apple sauce and Japanese slaw*

### DESSERTS (Choose 3)

All desserts include our Chef's selection of sweet treats and ice cream

#### Poached Tamarillo and Apple Crumble (V)

*Served with vanilla bean custard*

#### Tropical Fresh Fruit Salad (GF, DF, V, VE)

#### Carrot Cake with Cream Cheese Icing (V)

#### Wildberry Cheesecake (V)

#### Hot Sticky Date Pudding (V)

*Served with butterscotch sauce*

#### Baileys Fudge Cake (V)

#### Warm Cinnamon Brioche Pudding (V)

*With apples, raisins and meringue*

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free

V = vegetarian

DF = dairy-free

VE = vegan

