

Plated lunch

If you're after a bit of variety for lunch, choose more than one item for each course and serve alternately or you can always let your guests just choose for themselves!

Minimum 30 guests.

PRICES FOR DIFFERENT SERVICE	PER PERSON
Alternate served entrée	2.00
Choice of entrée	5.50
Alternate served main	4.00
Choice of main	8.50
Alternate served dessert	2.50
Choice of dessert	6.50

1. Start with the base package

Start with the base package which includes artisan bread rolls, local butter, side bowls of soft leaf salad and white balsamic vinegar.

3.00 per person

2. Add in an entrée if you're having one

GRAIN AND GRASS FED	PER PERSON
24-Hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli	GF 19.00
Wood fired Canterbury lamb rump with smoked eggplant puree, fattoush salsa, green olives and flat breads	21.00
Sous vide beef sirloin with horseradish remoulade, radish, edamame, dehydrated olives and pickles	22.00
Salted Ashburton beef with charred carrot, wild onion oil, caraway toast, pine nut risotto, wild watercress and chimichurri aioli	GF 23.00

LOCAL CHICKEN	PER PERSON
Chicken souvlaki with green olive hummus, pearl couscous tabbouleh, smoked yoghurt and soft herbs	GF 19.00
Confit chicken with crackling, green pea salsa, hazelnuts, cucumber, artichoke aioli, wild sorrel oil and rye	20.00
Chicken parfait with sour baby pear, cinnamon salt, pedro ximenez gel and brioche toast	22.00
Hoisin roasted duck breast with chilli, sesame, pickled cucumber, spring onions, wonton and lychee	GF 24.00

FROM THE COAST	PER PERSON
Tanqueray Gin and juniper cured salmon, confit prawns, citrus, pickles, aromatics, mascarpone and rye toast	21.00
Soy cured smoked salmon with green chilli bavarois, nahm jihm, cucumber green mango and soft herbs	GF 23.00
'Fish and Chips' Sustainable soda battered blue cod with skordalia, pink fir chips, lemon and remoulade	23.00
Smoked XL scallop salad with pancetta, preserved lemon mascarpone, peas and tendrils	GF 23.50

VEGETARIAN	PER PERSON
Wild mushroom risotto with pine nuts, pine oil and sheep's cheese	V GF 17.00
Cauliflower and cheese gnocchi with 'Over the Moon' goats cheese and botanic herbs	V 14.80
White onion, leek, feta and artichoke pithivier with wild watercress, hazelnuts and currants	V 17.00
Goat cheese and baby beetroot salad with celery hearts, confit apple and toasted hazelnuts	V 18.00

3. Select your main course, or more, if you've chosen an alternative service

LOCAL CHICKEN PER PERSON

Chicken breast with pommes puree, white truffle jus, wild roquette, radish, hazelnuts and olive	GF 28.00
Spiced chicken with pearl couscous salsa, smoky eggplant puree and pickled red onion and currant salad	28.50
Roasted chicken breast with chicken crackling, parsnip and macadamia skordalia, smoked carrots, jus and wild onion oil	GF 33.00
Crispy Duck confit with red curry sauce, coconut crème, lychee, kaffir lime, cucumber and wild rice	GF 35.50

GRAIN AND GRASS FED PER PERSON

Slow cooked beef cheek with parsnip and agria puree, jus, malted grains and gremolata	27.00
Smoked lamb rump with pumpkin risotto, dehydrated olives, salsa verde, radish and soft herbs	GF 29.50
Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings	32.00
Confit lamb shoulder with lamb rack, chevre puree, malted grains, roast pearl onion, jus and wild onion oil	GF 38.00
Wakanui Blue Beef fillet with confit pearl onion, Jerusalem artichoke puree and jus	GF 40.00

FROM THE COAST PER PERSON

Crispy skin salmon with cauliflower skordalia, green pea panzanella, sorrel oil, lemon and soft herbs	GF 30.00
Market selection, sustainable deep sea fish with parmesan and agria rosti and green onion verde	GF 33.50
Hot smoked salmon with green mango sam tam, red nahm jihm and wild rice	GF 37.00
Kai moana with smoked fish, mussels, scallops, prawns, saffron broth and fennel rosti	GF 38.00

VEGETARIAN PER PERSON

Cauliflower, parmesan, gruyere and watercress croquettes with buffalo mozzarella, olive and soft herbs	V 19.00
Green pea risotto with hazelnut, feta, black olive and wild roquette	V GF 21.00
Roast vegetable stack with salsa verde and dehydrated olives	V GF 21.00
Tarte fine with white onion puree, grilled zucchini, candied cherry tomatoes, goat cheese and dehydrated olives	V 24.00

4. Let's finish with some coffee, dessert or cheese?

PLATED DESSERT	PER PERSON
Lemon tart with salted meringue, mascarpone cream, berries and raspberry powder	V 14.00
Dark chocolate tarte with honeycomb, blackberry coulis and chocolate soil	V 14.00
White chocolate cheesecake with sour berries and praline	V 14.00
Rata honey and coconut cake with lychee, salted coconut mascarpone and puffed rice praline	V 14.00
Coconut panna cotta with pineapple and lychee salsa and toasted coconut	V GF 14.00

PETIT FOUR	PER PERSON
Salted coconut, fig and pistachio truffles	V 3.50
'Oh, la la' macaroons	V 4.50
Classic lemon meringue pie	V 4.50
Blackboy peach tart with rosewater meringue and sour cherry	V 4.50
Dark chocolate tart with milk chocolate soil and dehydrated berries	V 4.50
Salted caramel pear and pecan pie	V 4.50
Petit orange blossom and cardamom friand with thyme crème	V 4.50

DRINKS	PER ITEM
Selection of specialty teas and freshly ground plunger coffee	4.50

CHEF'S SELECTION CHEESE PLATE

Triple cream brie, Mongers selection blue, rosemary feta and aged cheddar V

Lavosh, water crackers and fig loaf

Fruit gel

14.00 per person

CHEESE SELECTION ITEMS

Cheese is served with fig and walnut loaf, dehydrated pear, quince paste, and water crackers.

2 Cheeses 10.00 per person

3 Cheeses 14.00 per person

4 Cheeses 17.00 per person

SOFT CHEESES

Puhoi Triple Cream Brie V

Puhoi Mahurangi Brie V

Puhoi Camembert Log V

Kaipara Washed Rind V

BLUE

Puhoi Matkana Soft Blue V

Puhoi Pakiriibea Crumbly Blue V

HARD

Puhoi Smokey Cheddar V

Windy Peak Gouda V

Puhoi Aged cheddar V

Buffet lunch

A little bit of this, a little bit of that. Can't decide between the chicken or fish? Have it your way and build your own.

Build your own

We recommend you select at least two salads, two mains and one hot side as a minimum.

Artisan bread and local butter included in all buffets.

Petit rolls, carvery, cakes and dessert are all great items to add on.

Minimum 30 guests.

1. Select a minimum of two salads

Lettuce wedges with buttermilk dressing and parmesan	V GF 5.30
Shaved savoy cabbage with parmesan, cucumber, chilli, carrot ribbons and white balsamic	V GF 5.50
Roasted potato salad with caramelised onion jam, spring onions and whole grain mustard aioli	V GF 5.50
Orecchiette pasta salad with pine nuts, lardons, kale, peas, shaved parmesan and feta	6.50
Pearl couscous salad with currants, almonds, feta, mint, spring onion and coriander	V 6.50
Lentil tabbouleh with soft herbs, tomatoes, cucumber, za'atar, smoked yoghurt and dried olives	V GF 6.50
Sprouting super salad with wild rice, sprouts, tamari seeds, edamame, roast carrots and ponzu soy vinegar	V 7.00
Poached chicken and wombok salad with mint, coriander, spring onion and wafu dressing	GF 7.50
Roast chicken panzanella with toasted ciabatta, bitter leaves, tomatoes, capers, black olives and parmesan	7.50
BBQ lamb fattoush with za'atar flat bread, couscous tabbouleh, labne and soft herbs	GF 8.50

2. Add in two hot mains, if not more

24-Hour smoked pork, deep fried, chilli caramel, young peanuts, spring onion and chilli	11.50
Moroccan chicken tagine with green olives and za'atar	GF 11.50
Chicken with garlic, smoked mascarpone, pancetta, fennel, sage and roast baby carrots	GF 11.50
Nimal's Tandoori chicken thigh with tikka masala sauce, cashews and fried onion	GF 12.00
Spinach and ricotta ravioli with roasted tomato Napoli	V 12.00
Ale braised beef cheek with pearl onions, jus, yorkies and gremolata	12.50
Roast chicken breast with parsnip puree, crispy skin, hazelnuts and dehydrated olives	GF 12.50
Garlic and rosemary confit lamb shoulder with lamb jus, salsa verde and watercress	GF 12.50
BBQ beef sirloin with chimichurri, pickled red onions and grilled pearl onions	GF 14.50
Roasted salmon fillet with smoked tomato salsa and lemon	GF 16.50

3. Choose at least one hot side

Steamed fragrant basmati rice	V GF 2.50
Roasted baby potatoes with garlic oil and chives	V GF 3.30
Spring pea risotto with shaved pecorino	V GF 5.30
Pumpkin risotto with pumpkin seeds and dehydrated olives	V GF 5.30
Roasted root vegetables with extra virgin olive oil and pink sea salt	V GF 5.30
Potato gratin with leek and gruyere	V GF 6.00

4. Looking for something extra to add?**PETIT ROLLS**

Petit chicken, iceberg, prawn and mayonnaise point sandwich	5.50
Petit power smoked brisket with house made BBQ sauce, pickled red onions and slaw	5.50
Petit fried chicken pretzel roll with jalapenos, soured cream dressing, cos and pickles	5.50
Petit crispy pork, slaw and sriracha mayonnaise	5.50
Petit roast pumpkin, olive, feta and harissa mayonnaise olive roll	V 5.50
Petit smoked salmon bagel with capers, red onion and lemon cream fraiche	7.00

SAVOURY

Petit savouries with mini pies, mini quiche and petit sausage rolls	4.40
Free range pork and wild thyme sausage rolls with green tomato relish	4.40
Corn fritters with chipotle mayonnaise and jalapeno relish	V 4.50
Spinach, smoked potato and ricotta quiche	V 4.90
Beef cheek and ale pies	4.90

CARVERY

Sous vide Canterbury beef sirloin	GF 18.00
Hot carved manuka glazed ham	GF 15.00

CONDIMENTS (SERVED WITH CARVERY)

Horseradish aioli, whole grain mustard	V GF
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5. If you are having dessert select at least one cake or plate**CAKES AND PLATES**

Salted caramel butter cream chocolate cake	V 6.00
White chocolate and black cherry gateaux	V 6.00
Lemon syrup Italian meringue cake	V 6.00
Boysenberry cheesecake	V 6.00
Caramelised apple and almond frangipane tart	V 6.00
Bitter chocolate crème brûlée tart	V 6.00
Market selection fruit platters	V GF 5.00
Cream and berry compote	V GF 2.00

Or at least two of these:**BUFFET PETIT FOURS**

Salted coconut, fig and pistachio truffles	V 3.50
'Oh, la la' macaroons	V 4.50
Classic lemon meringue pie	V 4.50
Blackboy peach tart with rosewater meringue and sour cherry	V 4.50
Dark chocolate tart with milk chocolate soil and dehydrated berries	V 4.50
Salted caramel pear and pecan pie	V 4.50
Petit orange blossom and cardamom friand with thyme crème	V 4.50

6. How about tea and coffee to finish?

A selection of specialty teas and freshly ground plunger coffee	4.50
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Glossary

Arancini Fried rice balls coated with breadcrumbs

Aromates de legumes Beans and lentils seasoned with fragrant herbs / leaves

Béchamel A white sauce of milk and roux

Beignet A small piece of seafood, vegetables or goats cheese covered in batter then deep fried

Beurre blanc Butter and wine sauce

Blini A small pancake made with yeast and buckwheat flour

Boulangier Baker to prepare and bake bread

Brunoise A basic knife cut measuring 1/8" x 1/8" x 1/8"

Cavolo nero Italian black cabbage

Chat Baby potatoes

Chevre Goats milk cheese

Colcannon Traditional Irish dish consisting of mashed potatoes mixed with kale or cabbage

Cornichons Small pickled cucumbers or gherkins

Crème Fraiche Soured cream containing about 28% butterfat

Empanada Latin American pastries filled with either seafood, meat, cheese or vegetables.

En croute Wrapped in pastry and baked

Fattoush Bread salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

Fine delicate

Fricassee Meat or chicken pieces in thick white sauce

Grana Hard mature cheese from Italy

Gremolata A chopped herb condiment made with lemon zest, garlic and parsley

Gribiche Mayonnaise style cold egg sauce

Griottine A type of morello cherry steeped in liqueur

Grissini Pencil sized sticks of crisp, dry bread

Gula malaka (Coconut) palm sugar

Jus gras Lightly reduced stock

Kai moana Maori term for food from the sea, including fish, shellfish, and sea plants

Labneh Greek yoghurt which has been strained in a cloth to remove the whey

Lardons Small pieces of bacon used to add a rich salty flavour to foods

Lyonnaise Dish of sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley

Mushrooms a la Grecque Cooked with vinegar, olive oil, coriander and other seasonings then allowed to marinate and served cool

Naan Tandoor baked, unleavened Indian bread

Nahn jim Thai dipping sauce. Combination of Thai fish sauce, lime juice, palm sugar, chillies, garlic and coriander

Pecorino Italian sheep's cheese

Pedro ximineza Name of a white grape variety grown in certain parts of Spain and used in sherry

Pois a la Francoise's Onions, bacon, lettuce and fresh peas cooked in butter

Pommes Potatoes

Remoulade Cold sauce made with mayonnaise and herbs, chopped pickles, capers, mustard, parsley etc

Romano Sharp tasting Italian cheese similar to Parmesan

Sauternes French sweet wine

Skordalia Potato and garlic mash / dip

Sous vide Food cooked in sealed airtight plastic bags in a water bath for a long time

Siu mai Chinese dumplings

Tempeh Traditional Indonesian soy product

Vierge French sauce made from olive oil, lemon juice, chopped tomato and basil

Vichyssoise Thick soup of pureed leeks, onions, potatoes, cream and chicken stock

Wafu Japanese vinaigrette

Wambok Chinese cabbage

Yuzu Japanese citrus fruit

If we've missed anything on this that doesn't quite make sense, please just ask us!