

Buffet Menu

\$51.00

Seafood

Please select 1 of the following

*Half Shelled Rock Oysters served on Ice with Lemon
Steamed Half Shelled Mussels with Fresh Herbs*

Hot Dishes

Please select 1 of the following

*Navarin of Lamb with Zucchini & Mustard Cream
Gratin of Seafood with Pernod & Fennel
Oven Roasted Chicken Thighs with Field Mushrooms, Melted Onions
& Chasseur Sauce*

Carvery

Please select 1 of the following

*Honey Glazed Champagne Ham with Fruit Chutney
Succulent Roast of Leg Pork served with Apple Sauce & Crackling
Roasted Scotch Fillet with a Green Herb & Garlic Crust*

Salads

Please select 2 of the following

*Tossed Green Salad with Tomatoes, Capsicum, Cucumber, Onions
Roasted Vegetables & Penne Pasta Salad with Pesto & Balsamic
Greek Salad with Feta Cheese & Herb Dressing*

Accompanied with

*Steamed Fragrant Savoury Rice
Fresh Baked Bread Rolls
Herb Roasted Gourmet Potatoes
Medley of Seasonal Vegetables tossed in Olive Oil
Assorted Condiments & Dressings*

Dessert

*Rich Dark Chocolate Mousse Cake
Fresh Fruit Salad & Cream
Freshly Brewed Tea and Coffee*

Minimum numbers apply



Buffet Menu

\$56.50 per person

Carvery

Please select 3 from the following

*Honey Glazed Champagne Ham with Fruit Chutney
Roasted Scotch Fillet with a Green Herb & Garlic Crust
Succulent Roast of Leg Pork served with Apple Sauce & Crackling
Oven Baked Harissa Chicken*

Salads

Please select 4 from the following

*Herb Roasted Vegetables & Penne Pasta Salad with Pesto & Balsamic
Feta Cheese ,Supreme Ham & Olive Salad with Baby Spinach, Croutes
& Caesar Dressing
Cajun Potato Salad with Chorizo Sausages & Sundried Tomatoes
Tomato, Almond, Fresh Herb Cous Cous Salad with Olive oil & Apricots
Mesclun Leaves Tossed with Tomatoes, Capsicum, Cucumber,
Onions & Sprouts*

Accompanied with

*Steamed Fragrant Savoury Rice
Fresh Baked Bread Rolls
Herb Roasted Gourmet Potatoes
Medley of Seasonal Vegetables tossed in Olive Oil
Assorted Condiments & Dressings*

Dessert

Please select 3 from the following

*Platter of Fresh Fruit with Berry Coulis
Rich Dark Chocolate Mousse Cake
New Zealand Cheese Selection with Crackers, Nuts & Dried Fruits
Pavlova with Seasonal Fruits*

Freshly Brewed Tea and Coffee

Minimum numbers apply



Buffet Menu

\$67.50 per person

Seafood

Please select 1 of the following

Oven Poached Salmon Fillet served with Fresh Lemon, Baby Spinach & Garlic Aioli

Half Shelled Rock Oysters served on Ice with Fresh Lemon

Half Shell Green Lipped Mussels Steamed with Lime, Coriander & White Wine

Carvery & Hot Dishes

Please select 4 from the following

Honey Glazed Champagne Ham with Fruit Chutney

Roasted Scotch Fillet with a Green & Herb Garlic Crust

Succulent Roast of Leg Pork served with Apple Sauce & Crackling

Oven Roasted Chicken Thighs with Field Mushrooms, Melted Onions & Chasseur Sauce

Navarin of Lamb with Zucchini & Mustard Cream

Salads

Please select 4 from the following

Roasted Vegetables & Penne Pasta Salad with Pesto & Balsamic Feta Cheese, Supreme Ham & Olive Salad with Baby Spinach, Croutes & Caesar Dressing

Cajun Potato Salad with Chorizo Sausages & Sundried Tomato

Mesclun Leaves tossed with Tomatoes, Capsicum, Cucumber, Onions & Sprouts

Tomato, Almond, Fresh Herb Cous Cous Salad with Olive Oil

Accompanied With

Steamed Fragrant Savoury Rice

Fresh Baked Bread Rolls

Herb Roasted Gourmet Potatoes

Medley of Seasonal Vegetables tossed in Olive Oil

Assorted Condiments & Dressings

Dessert

Please select 3 from the following

Platter of Fresh Fruit with Berry Coulis

Rich Dark Chocolate Mousse Cake

Caramelized Lemon Meringue Tart

New Zealand Cheese Selection with Crackers, Nuts & Dried Fruits

Pavlova with Seasonal Fruits

Freshly Brewed Tea and Coffee

Minimum numbers apply



Buffet Menu

\$79 per person

Seafood

Please select 2 from the following

- Oven Poached Salmon Fillet served with Fresh Lemon, Baby Spinach & Garlic Aioli*
- Half Shelled Rock Oysters served on Ice with Fresh Lemon*
- Half Shell Green Lipped Mussels steamed with Lime, Coriander & White Wine*
- Platter of Smoked Salmon & Prawns on Skewers with Horseradish Sour Cream & Thai Chilli Dressing*

Carvery

Please select 3 from the following

- Honey Glazed Champagne Ham with Fruit Chutney*
- Roasted Scotch Fillet with a Green Herb & Garlic Crust*
- Succulent Roast Leg of Pork served with Apple Sauce & Crackling*
- Rosemary & Lemon Roasted Leg of Lamb served with Mint Sauce*

Combination Salads

Please select 2 from the following

- Antipasto Platter of Sliced Cold Meats, Roasted herb Vegetables served with Pesto, Balsamic & Olive Oil*
- Smoked Chicken Salad with Baby Salad Leaves, Cashew Nuts & Crispy Noodles topped with a Coriander, Lime & Coconut Dressing*
- Penne Pasta salad with Parma Ham, Garden Peas & Chorizo Sausage topped with Parmesan Shavings*
- Mixed Seafood Salad with Glass Noodles, Lemon Grass, Mint & Chilli*

Salads

Please select 4 from the following

- Herb Roasted Vegetables & Penne Pasta Salad with Pesto & Balsamic Feta Cheese, Supreme Ham & Olive salad with Baby Spinach, Croutes & Caesar Dressing*
- Cajun Potato Salad with Chorizo Sausages & Sundried Tomatoes*
- Mesclun Leaves tossed with Tomatoes, Capsicum, Cucumber, Onions & Sprouts*
- Tomato, Almond, Fresh Herb Cous Cous Salad with Olive Oil & Apricots*

Accompanied With

- Steamed Fragrant Savoury Rice*
- Fresh Baked Bread Rolls*
- Herb Roasted Gourmet Potatoes*
- Medley of Seasonal Vegetables tossed in Olive Oil*
- Assorted Condiments & Dressings*

Dessert

Please select 3 from the following

- Platter of Fresh Fruit with Berry Coulis*
- Rich Dark Chocolate Mousse Cake*
- Caramelized Lemon Meringue Tart*
- New Zealand Cheese Selection with Crackers, Nuts & Dried Fruits*
- Pavlova with Seasonal Fruits*
- Freshly Brewed Tea and Coffee*

Minimum numbers apply



Buffet Menu

\$79 per person

Seafood

Please select 2 from the following

Oven Poached Salmon Fillet served with Fresh Lemon, Baby Spinach & Garlic Aioli

Half Shelled Rock Oysters served on Ice with Fresh Lemon

Half Shell Green Lipped Mussels steamed with Lime, Coriander & White Wine

Platter of Smoked Salmon & Prawns on Skewers with Horseradish Sour Cream & Thai Chilli Dressing

Carvery

Please select 3 from the following

Honey Glazed Champagne Ham with Fruit Chutney

Roasted Scotch Fillet with a Green Herb & Garlic Crust

Succulent Roast Leg of Pork served with Apple Sauce & Crackling

Rosemary & Lemon Roasted Leg of Lamb served with Mint Sauce

Combination Salads

Please select 2 from the following

Antipasto Platter of Sliced Cold Meats, Roasted herb Vegetables served with Pesto, Balsamic & Olive Oil

Smoked Chicken Salad with Baby Salad Leaves, Cashew Nuts & Crispy

Noodles topped with a Coriander, Lime & Coconut Dressing

Penne Pasta salad with Parma Ham, Garden Peas & Chorizo Sausage topped with Parmesan Shavings

Mixed Seafood Salad with Glass Noodles, Lemon Grass, Mint & Chilli

