



BREAKFAST, MORNING AND AFTERNOON TEA MENU

Spring 2017

Prices (please note the below prices exclude GST)

- 2 items for \$7.50 per guest
 - 3 items for \$9.50 per guest
 - 4 items for \$10.50 per guest
 - 5 items for \$12.50 per guest
 - 6 items for \$14.50 per guest
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Savoury Items

- House made sausage rolls with tomato relish
- Pork, sage and onion sausage rolls with peach mango chutney
- Bacon, egg and tomato slice with tomato relish
- Spinach, sundried tomato and feta filo triangles coated in sesame seeds (v)
- Mini croissant filled with chive cream cheese, smoked salmon and pickled onions
- Mini croissant filled with sliced tomato, sautéed onion and shaved parmesan cheese (v)
- Lemon pepper chicken, celery and fresh capsicum bread roll ups (2pp) (df)
- Potato, bacon, garlic and feta frittata with tomato chilli chutney (gf)
- Chorizo, red pepper, basil pesto and parmesan Danish pastries
- Broccoli, walnut and goats cheese quiche wedge (v)
- Mini bagels filled with pepperoni salami, tomato and fresh basil (df)
- Crisp tortilla cups filled with pulled chicken in Mexican sauce topped with avocado and sour cream
- Shrimp salad and cucumber finger sandwiches (2pp) (df)
- Cheesy sundried tomato and pesto loaf, sliced, served with butter on the side (v)
- Mushroom, herb and feta muffins served with butter on the side (v)
- Polenta, chilli and parmesan muffin with butter on the side (v)
- Herb and cheese scones with butter on the side (v)
- Mozzarella and roast red pepper scone with butter on the side (v)
- Cheesy caramelised onion pinwheel scone (v)

Sweet Items

- Honey roasted granola cups layered with mixed berry compote and unsweetened yoghurt in individual cups (gf)
- Vanilla almond overnight oats topped with fresh fruit and unsweetened yoghurt in individual cups (gf)
- Assorted mini French Danish pastries (2pp)
- Cookies of the day
- Plain seasonal fruit skewers (gf.df.vegan)
- Fruit skewers drizzled with half white and half dark chocolate, dusted with chopped nuts (v,gf)
- Apple and cinnamon pinwheel scone
- Date and orange scones served with butter on the side
- Cinnamon and cream cheese scone served with butter on the side
- Carrot, bran and walnut muffin served with butter on the side
- Banana and chocolate chip muffin served with butter on the side
- Chocolate cupcake with cookies and cream cheese frosting
- Pecan tart slice
- Raspberry friand (gf.df)
- Individual chocolate mousse tart



CAFÉ TO YOU – LIGHT LUNCH MENU

3 dishes, (**chef's** choice) \$12.00 per guest (Sandwich, Salad, Sweet)
4 dishes, (**chef's** choice) \$14.00 per guest (Sandwich, Salad, Savoury, Sweet)
5 dishes, (**chef's** choice) \$16.00 per guest (Sandwich, Salad, 2x Savoury, Sweet)

4 dishes, (**your** choice) \$14.50 per guest (excludes platters and cakes)
5 dishes, (**your** choice) \$16.50 per guest (excludes platters and cakes)
6 dishes, (**your** choice) \$18.50 per guest (excludes platters and cakes)

LunchBoxes, \$15.00 per guest
(Contain a filled roll, piece of fruit, sweet slice, trail mix and a small juice)

Sandwiches, rolls & Wrap Selection

Select your choice of bread, then one filling from the list below

French croissant
Spinach pesto and sundried tomato tortilla
Poppy seed bagel
Scottish bap
Sesame plait roll
Basil pesto roll
Harvest seed mini loaf
Ciabatta roll

Fillings

Silverside, sauerkraut, cheddar, mixed leaf and chutney
Lemon pepper chicken, cucumber, mixed leaf and shaved parmesan
Smoked ham, wholegrain mustard mayo, mixed leaf gherkin and cheddar
Roasted beef, beetroot hummus, mixed leaf and sauté onion (df)
Grated egg, sundried tomato, shaved parmesan, cos lettuce and Caesar dressing (v)
Mixed rosemary roasted vegetables, beetroot hummus and rocket (v.df)

Salads

Individual sushi salad – Sushi rice topped with herb slaw and Japanese mayo with panko prawn and sweet chili
Individual sushi salad – Sushi rice topped with herb slaw and Japanese mayo with teriyaki chicken and soy sauce (df)
Rocket, beetroot, toasted almond and feta salad with raspberry vinaigrette (gf.v)
Risoni, pesto, sundried tomato, sliced olive and parmesan salad with extra virgin olive oil (v)
Potato salad with bacon, mustard, sour cream and chives (gf)
Quinoa, chickpea, red pepper, cucumber and lemon salad with Italian dressing (gf.df.v)

Pies, Quiche & Frittata

Broccoli, walnut and goats cheese quiche wedge (v)
Spinach, mushroom and parmesan mini quiche (v)
Ham, tomato and chive mini quiche
Sautéed onion and blue cheese mini quiche (v)
Spanish ground beef and chorizo pies



Pies, Quiche & Frittata continued

Red wine chicken and mushroom pies

Classic steak and cheese pies

Potato, bacon, garlic and feta frittata with tomato chili chutney (gf)

Spinach, pumpkin, chickpea and parmesan frittata with chargrilled vegetable relish (gf.v)

Spinach, sundried tomato, olive, onion and feta frittata with tomato relish (gf.v)

Other Favorites

Chef choice selection of club sandwiches (including vegetarian) (2pp) (df)

House made assorted sushi served with soy sauce, wasabi and pickled ginger (including vegetarian) (2pp)(gf.df.v)

Crisp tortilla cup filled with pulled chicken in a Mexican sauce topped with sour cream and avocado

Chicken, cranberry and brie pizza

Shrimp salad, cucumber and cos lettuce rice papers with Asian dipping sauce (gf.df)

Satay tofu, red cabbage, vermicelli and coriander rice papers with sweet chili dipping sauce (gf.df.v)

Moroccan spiced chicken drumsticks (gf.df)

Pork, sage and onion sausage rolls with peach mango chutney

Yorkshire puddings topped with roasted beef, sautéed onions and horseradish cream

Thai fish and potato cakes served with aioli

Herbed lemon and garlic chicken and vegetable skewers with spiced plum dip (gf.df)

Kransky wrapped in pesto and parmesan pastry with tomato chili dip

Sweets

Fruit skewers drizzled with half white and half dark chocolate, dusted with chopped nuts (v.gf)

Cookies of the day

Raspberry friands (gf.df)

Black cherry and pear turnover pie sprinkled with demerara sugar

Minty dark chocolate brownie

Passionfruit and lemon Slice

Pecan tart slice

Chocolate cupcake with cookies and cream cheese frosting

Individual chocolate mousse tart

WHOLE CAKES

(Delivered Whole)

Small Cake \$45.00 (Approx. 12 Slices)

Medium Cake \$55.00 (Approx. 16 Slices)

Large Cake \$65.00 (Approx. 20 Slices)

Blueberry and orange cake with white chocolate buttercream

Peaches and cream sponge cake

Banana and walnut cake with buttercream icing

Rich chocolate cake layered with fresh fruit and whipped cream served with chocolate sauce

Gluten free Spiced Almond cake (Medium size only)



PLATTERS

Fresh Seasonal Sliced Fruit Platters

Small \$15.00 serves 5 guests
Medium \$30.00 serves 10 guests
Large \$45.00 serves 15 guests

La Fromagerie

Selection of New Zealand cheese, fruit chutney, dried fruits, grapes, celery sticks, cheese biscuits

Small \$50.00 serves 5 -7 guests
Medium \$90.00 serves 10 -12 guests
Large \$120.00 serves 15 -18 guests

The Deli Counter

Marinated olives, pickles, marinated char veggies, selection of deli cuts, sourdough bread, relishes and chutneys.

Small \$40.00 serves 5 -7 guests
Medium \$70.00 serves 10 -12 guests
Large \$90.00 serves 15 -18 guests

Rustic stone

Artisan breads, marinated olives, hummus, relishes, char grilled vegetables.

\$45.00 - Serves 8-10 guests

Sushi stop

Hand rolled sushi with soy sauce, wasabi, and pickled ginger (including vegetarian)
\$90.00 - 50 Pieces



COCKTAIL FARE MENU

Prices (please note the below prices exclude GST)

5 different items for \$14.00 per guest
6 different items for \$16.00 per guest
7 different items for \$18.00 per guest
8 different items for \$20.00 per guest
9 different items for \$21.00 per guest

- All prices are GST exclusive.
- Hot Delivery: \$20.00 per delivery.
- Weekend Deliveries may incur additional charges
- Food is delivered cold unless hot is requested.
- DF – Dairy Free, V- Vegetarian, GF- Gluten Free

Hot Savoury Items

Moroccan chicken and chorizo kofta with a fresh rocket pesto
Cocktail tarts of sticky onion thyme and goats feta (v)
Mini slider filled with spiced venison patty, beetroot relish and Dutch gouda
Lamb, rosemary and wholegrain mustard sausage rolls with a tomato chilli dip
Petit smoked salmon and watercress potato cake rolled in a sesame panko crumb with aioli dip
Satay coated chicken and red pepper skewers with a sweet chilli dipping sauce
Petit pies filled with a creamy red wine mushroom medley
Spiced lamb meatball with Greek yoghurt dipping sauce

Cold Savoury Items

Smoked salmon blinis herbed cream cheese, lemon crème fraiche and chervil
Garlic king prawn and spring onion wrapped in prosciutto with aioli (gf)
Assortment of mini cocktail sized sushi with soy, pickled ginger and wasabi (gf, includes vegetarian)
Crunchy filo cup filled with avocado whip, vodka cured salmon belly and orange segment
Beef tataki with fresh coriander and mung beans with an Asian style dipping sauce (gf)
Red wine fig and prosciutto crostini with crushed candied hazelnuts
Red wine fig crostini with crushed hazelnuts (vegan)
Mixed spice coated pork fillet on crostini with apple chutney and crisp sage
Balsamic glazed baby beetroot on pumpnickel with crumbled goats feta and micro herbs
Teriyaki prawn on puff pastry with avocado, red pepper and lime salsa topped with spring onion curls
Mini Yorkshire pudding filled with peppered beef, horseradish cream and pea tendrils
Slow roasted cherry tomato on toasted brioche with fresh basil and a parmesan crisp
Rice paper rolls filled with chicken tossed in sweet chilli mayo, coriander and spring onion with a soy sauce dip
Rice paper rolls filled with teriyaki tofu, spring onion, red pepper and coriander with sweet chilli
Mini cocktail finger sandwiches with assorted fillings including vegetarian
Gluten Free Club Sandwiches (additional \$2.50 per person)

Dessert Canapés

Mini assorted French Macarons (gf)
White and dark chocolate covered strawberries with freeze dried raspberries (seasonal)
Custard and Morello cherry tartlets finished with toasted crushed pistachio
Hazelnut praline in dark chocolate cups (gf)
Classic French petit fours assortment of flavours
Chocolate peppermint slice



Specialty Items – Requires a Chef on Site

Petit risotto balls with roasted red pepper, herbs and parmesan cheese
Panko and sesame coated prawn skewers with a sweet and sour dip
Deep fried camembert with cranberry sauce
Petit filo triangles filled with spinach sundried tomato and feta coated in poppy seeds
Cocktail cones filled with Cajun chicken, romesco and pea shoots

Larger bites to finish the night

(These items are **not** available as part of the above selections and require **a chef on site**)

Crumbed fish goujons with tartare sauce served in bamboo boats \$6.50 per guest
Fillet steak and fries with pepper sauce \$8.50 per guest
Sesame chicken pieces served with plum sauce \$7.00 per guest
Baked Manuka honey and cinnamon glazed ham with rolls and condiments with butter on the side \$4.50 per guest (Chef not required)



BUFFET MENU

Pricing Structures (please note the below prices exclude GST)

\$37.50 per guest

Selections from the menus below; your choice of,
Two mains
Three sides
One dessert

\$41.50 per guest

Selections from the menus below; your choice of,
Two mains
Three sides
Two desserts

\$47.50 per guest

Selections from the menus below; your choice of,
Three mains
One vegetarian main
Four sides
Two desserts

All buffet selections include a selection of freshly baked breads served with butter

Buffet Mains

Rosemary roasted beef sirloin with charred onion and red capsicums served with jus (gf, df)
Roast leg of lamb in wholegrain mustard and thyme served with red wine jus (gf, df)
Crispy chicken thighs stuffed with spinach, feta and sundried tomatoes
Ham on the bone with orange and seeded mustard glaze served with assorted condiments (gf, df)
Warmed citrus glazed salmon with julienne fennel and orange slaw finished with avocado oil (gf, df)
Roast rolled pork loin, baked granny smith apples, crackling and a cider gravy (df)
Pan seared fish of the day with panko, lemon and parmesan crust finished with avocado oil
King prawn skewers with garlic and herb butter dusted in pancetta flakes (gf)
Thai red chicken curry with fresh coriander and basmati rice (gf, df)

Cold Buffet Mains

Traditional glazed ham dressed with orange and Morello cherries with assorted condiments (gf, df)
Prosciutto wrapped chicken portions served with sweet capsicum salsa (gf, df)
Selection of house sliced cold meats served with matching condiments (gf, df)
Platter of flaked poached salmon, poached eggs, pickled onions and sliced avocado (gf, df)

Vegetarian Buffet Mains

Ratatouille shepherd's pie with crispy cheese topping (v, gf)
Wine braised Portobello mushroom stuffed with red pepper, spinach and parmesan crust (v)
Vegetarian enchiladas with fresh basil and cheese topping served with sour cream (v)



Buffet Sides

Potato and parsnip gratin with mixed herb layers (v, gf)
Garlic and herb roasted gourmet potatoes finished with rocket and olive oil (vegan, gf, df)
Warmed beetroot dressed in balsamic and olive oil served with mint and crushed pistachio (v, gf, df)
Roasted cauliflower served with bacon, butter and spring onion (gf)
Maple glazed parsnip and carrot (vegan, gf, df)
Fennel and green beans with orange and toasted almond (vegan, gf, df)
Roast spiced pumpkin and sauté shallots finished with crisp parsnip and sage (vegan, gf, df)
Lemon tender stem broccoli served with flaked parmesan (v, gf)

Buffet Salads

Rocket, radicchio, cherry tomato, cucumber, snow pea shoots and avocado with ranch dressing (v, gf)
Baby spinach with julienned bosc pears, dried cranberries, red onion, toasted hazelnut with French dressing (gf, df)
Beetroot, radicchio, baby spinach, walnut and goats cheese salad with pomegranate dressing (gf)
Potato, boiled egg, red onion and dill salad with aioli dressing (gf, df)
Rocket, roasted red peppers with shaved parmesan and pancetta crumbs (gf)
Quinoa and roast root vegetable salad, sliced radish, mixed herbs and Italian dressing (gf, df)
Mediterranean chicken and risoni salad with fresh basil and balsamic dressing (df)

Buffet Desserts

Seasonal fruit cheesecake
Black forest gateaux
Almond cake with spiced syrup
Coconut tart
Fresh fruit salad with aniseed syrup (DF, GF)
Eton Mess (GF)
Classic Trifle



FORMAL DINING

Requires a Chef on-site and waiting staff to serve.

All Formal plated meals are served with sliced freshly baked bread with olive oil and dukkah.

Listed below is our pricing and menu selections: (please note the below prices exclude GST)

2 course set menu \$41.00 per guest

3 course set menu \$50.00 per guest

3 course menu with a choice of the main only \$57.00 per guest

3 course menu with a choice of entrée and main with a set dessert \$67.00 per guest

3 course menu with a choice of entrée, main and dessert \$77.00 per guest



Entrée

Herbed rolled goat's cheese, candied hazelnuts, julienne fennel with red wine figs and pomegranate molasses

Vodka cured salmon sashimi, avocado whip, house pickled onions, seared endive with a sesame filo wafer

Herb and mustard coated lamb fillets over spiced pumpkin puree with stuffed pepperdews and minted pea mousse

Mixed mushroom and feta potato cakes, smoked red pepper puree, watercress and parsnip crisps

Tamarind glazed duck breast over beetroot salsa, orange segments and pan kissed broccolini



Mains - *All Mains served with Chef's choice seasonal vegetables*

Pan fried fish of the day, potato and herb rosti, rocket and radicchio with white wine sauce, avocado oil

Chicken roulade filled with sundried tomato and feta, crisp pancetta, tempura cauliflower and mushroom cognac cream sauce

Seared beef sirloin, celeriac puree, rosemary potato gratin and mini Yorkshire puddings filled with red wine jus

Slow braised lamb shoulder, roasted potato and kumara hash, spiced pumpkin puree, rocket pesto and crème fraiche

Venison back strap, pomegranate glazed baby beetroot, falafel cakes and red wine chocolate sauce

Charred Mediterranean vegetable lasagne, roasted vine tomatoes finished with rocket and basil salad



Dessert

Deconstructed Tiramisu served with seasonal fruit and a vanilla syrup

Chocolate plate - Raspberry mousse and vanilla cream served in chocolate cups with a chocolate slice

Profiteroles filled with vanilla and caramel cream drizzled with orange and chocolate sauce, served with ice cream

Coconut tart with pineapple compote served with a coconut tuile

Layers of filo pastry filled with mascarpone and seasonal fruit served with vanilla ice cream