



## BREAKFAST, MORNING AND AFTERNOON TEA MENU

*Autumn 2018*

### 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
- Moroccan lamb sausage rolls with tzatziki dipping sauce
- Salmon, spinach, green pea and cream cheese savoury slice with chargrilled vegetable relish
- Chicken, sundried tomato pesto and brie filo triangles coated in sesame seeds
- Mini croissant filled with streaky bacon, scrambled egg and chives
- Mini croissant filled with braised field mushroom, basil pesto, red pepper and cheddar (v)
- Fried haloumi, beetroot hummus and baby spinach bread roll ups (v) (2pp)
- Mini bagels filled with cream cheese, prosciutto and rocket
- Roasted red pepper, chorizo and parmesan risotto balls
- Mixture of finger sandwiches – Devilled egg and ham, Cucumber, cream cheese and dill (2pp)
- Roasted cauliflower, spinach, bacon and parmesan frittata with tomato chilli relish (g.f)
- Mediterranean vegetable, tomato and feta quiche wedge (v)
- Balsamic beetroot, caramelised onion and goat feta tarte tatin (v)
- Prosciutto, pesto and parmesan twists coated in sesame seeds with ranch dipping sauce
- Caramelised onion and feta loaf, sliced served with butter on the side (v)
- Chives and crispy bacon muffins with whipped honey butter on the side
- Herb and cheese scones with butter on the side (v)
- Sundried tomato pesto and gruyere muffins served with butter on the side (v)
- Margarita scone – fresh basil, tomato and mozzarella served with butter on the side (v)

### Sweet Items

- Honey roasted granola cups layered with mixed berry compote and unsweetened yoghurt in individual cups (gf)
- Blueberry, lemon and coconut overnight oats topped with fresh fruit and unsweetened yoghurt (gf)
- Assorted mini French Danish pastries (2pp)
- Cookies of the day
- Plain seasonal fruit skewers (gf.df.vegan)
- Fruit skewers drizzled with half white chocolate and toasted coconut and half dark chocolate and toasted almonds (gf)
- Healthy oat and prune muffins served with butter on the side
- Raspberry and coconut scones served with butter on the side
- Brown sugar and cinnamon pinwheel scone served with whipped cream on the side
- Mixed spice and raisin scone served with butter on the side
- Blueberry friands topped with toasted almonds (gf.df)
- Banana and caramel turnover pie
- Lemon curd cupcake with a meringue frosting
- Upside down toffee apple slice
- Marbled chocolate cheesecake brownies



## 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 treat, trail mix and a small juice)

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### Sandwiches, rolls & Wrap Selection

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

Brioche bun

Spinach pesto and sundried tomato tortilla

Multigrain roll

Ficelle

Sourdough roll

Rustic roll

Semmel roll

Sesame seed bagel

### Fillings

Pulled chicken in ranch dressing with red cabbage and herb slaw

Silverside, beetroot hummus, mixed leaf, tomato and swiss cheese

Ham, dijonnaise, baby spinach, brie and house made apple chutney

Roasted rosemary beef, whipped garlic and herb butter, mixed leaf, sliced radish and sprouts

Fried haloumi, rocket, avocado and roasted red pepper (v)

Braised field mushroom, mixed leaf, gherkin, Swiss cheese and chargrilled vegetable relish (v)

### Salads

Thai beef and noodle salad with cashews, coriander, red cabbage slaw and house lime and sesame dressing (g,f,d,f)

Honey mustard chicken and pasta salad with tomato, rocket and crisp prosciutto

Raw carrot and beetroot salad with feta, mint and baby spinach with house spicy orange vinaigrette (g,f,v)

Cranberry, candied walnuts, cucumber, parmesan and mixed leaf with house raspberry dressing (g,f,v)

Individual sushi salad – Sushi rice topped with herb slaw, sesame smoked salmon, Japanese mayo and soy sauce (g,f,d,f)

### Pies, Quiche & Frittata

Mediterranean vegetable, tomato and feta quiche wedge (v)

Salmon, green pea and cream cheese mini quiche

Chorizo, tomato, cheese and fresh parsley mini quiches

Spinach, asparagus and red pepper mini quiches (v)

Slow braised lamb shoulder, dark beer and vegetable pies



### **Pies, Quiche & Frittata continued**

Satay chicken and coconut pies

Creamy red wine, vegetable and thyme pies (v)

Roasted cauliflower, spinach, bacon and parmesan frittata with tomato chilli relish (g.f)

Spinach, courgette, mushroom and tomato frittata with green tomato and jalapeno chutney (g.f,v)

Potato, broccoli, red pepper and feta frittata with chargrilled vegetable relish (g.f)

### **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)

Balsamic beetroot, caramelised onion and goat feta tarte tatin (v)

Roasted red pepper, chorizo and parmesan risotto balls

Soy glazed pork, mango, mint and red cabbage rice papers with lime and sesame dressing (g.f,d.f)

Avocado, orange, quinoa and rocket rice paper with Asian style dipping sauce (g.f,d.f,vegan)

Moroccan lamb sausage rolls with tzatziki dipping sauce

Honey and sesame glazed bacon wrapped chicken tenderloin with spiced plum dipping sauce (g.f,d.f)

Mexican pork koftas with avocado and sour cream whip

Lemon pepper and courgette chicken skewers with a spiced apricot dipping sauce (g.f,d.f)

Puff pastry pizza wheels filled with pepperoni, tomato, basil and mozzarella

Yorkshire puddings filled with roasted beef, braised field mushroom and béarnaise sauce

### **Sweets**

Fruit skewers drizzled with half white chocolate and toasted coconut and half dark choc and toasted almonds (gf)

Cookies of the day

Blueberry friands topped with toasted almonds (gf.df)

Bakewell slice

Upside down toffee apple slice

Marbled chocolate cheesecake brownies

Vanilla cupcake topped with salted caramel buttercream

Lemon curd cupcake with a meringue frosting

Profiterole filled with mascarpone cream dipped in chocolate

Glazed black cherry and pear individual tarts

Donuts – half cinnamon sugar, half chocolate

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### **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

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### **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

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### **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

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### **Rustic stone**

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

\$45.00 - Serves 8-10 guests

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### **Sushi stop**

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

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## 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

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### Hot Savoury Items

Panko and coconut crumbed prawn skewers with mango dipping sauce  
Mini Thai fish cakes rolled in panko with a sweet chilli dipping sauce  
Chilli lime glazed beef skewers with satay dipping sauce (g.f)  
Seared mustard rolled lamb steak sliders with cheddar and mint jelly  
Pork, lemon and fennel meatballs with spiced plum dipping sauce (d.f)  
Petite tartlets of thyme braised mushroom and gruyere (v)  
Petite pies filled with Thai red chicken curry  
Classic Middle Eastern lamb koftas with tzatziki dipping sauce

### Cold Savoury Items

Prosciutto wrapped melon and fresh basil skewer (g.f)  
Seared duck breast on wonton crisp with beetroot chutney and crème fraiche (g.f)  
Cucumber, smoked salmon mousse, vegetable and snow pea shoot roll up (g.f)  
Seared lamb on mini potato rosti topped with smashed minted peas (g.f,d.f)  
Prosciutto, cream cheese and semi dried cherry tomato on rosemary and parmesan shortbread  
Broad bean, crispy bacon, ricotta and mint on toasted crostini  
Vol au vent filled with green chilli chicken topped with mango and Japanese mayo  
Pastry cases filled with watermelon, basil and feta with balsamic glaze  
Soy glazed pork, mango, mint and red cabbage rice papers with house lime and sesame dipping sauce (g.f,d.f)  
Garlic king prawn and spring onion wrapped in prosciutto with aioli (g.f,d.f)  
Assortment of mini cocktail sized sushi with soy, pickled ginger and wasabi (gf, includes vegetarian)  
Fried polenta topped with mixed mushroom, crème fraiche and sundried tomato (g.f,v)  
Smoked salmon blinis topped with basil pesto cream cheese, cucumber and chervil  
Puff pastry rounds topped with pulled chicken in sundried tomato pesto finished with lime and avocado salsa  
Mini cocktail finger sandwiches with assorted fillings including vegetarian

### Dessert Canapés

Mini open baklava  
Petite wafer cones with hazelnut and chocolate filling topped with hazelnut brittle  
Dark chocolate 'thimble' cups filled with pistachio mousse topped with toasted pistachio nuts  
Assorted petit fours – Macarons, pecan bites, thimble cups with mousse and mini tarts  
Caramelised pineapple spring roll with almond cream filling  
Assorted mini tarts – Frangipane, compote, pastry vanilla cream and ganache with morello cherry



### **Specialty Items – Requires a Chef on Site**

Chilled pea, avocado and mint soup topped with crisp prosciutto flakes and pea shoots in test tube shooters (g.f)

Salt and pepper calamari on a Thai vermicelli and mango salad served in individual bamboo boats (g.f,d.f)

Watermelon, fresh basil and feta salad finished with reduced balsamic served on China spoons (g.f,v)

Individual sesame panko soft shell fish tacos with fresh tomato, cilantro and lime salsa and sour cream

House made green chilli chicken wontons with avocado and lemon dipping sauce

Mixed coloured waffle cones filled with avocado and red pepper salsa, fried panko prawn and Japanese mayo (d.f)

'Push Pops' filled with celeriac slaw, crispy pork belly bits and pickled red cabbage (g.f,d.f)

Orange liqueur soaked sponge in individual shot glasses topped with strawberry mascarpone cream and chocolate shavings (v)

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### **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*

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### **Buffet Mains**

Sichuan and orange roasted beef sirloin on a bed of wilted bok choy with a light gravy (g.f,d.f)  
Red wine and rosemary slow braised lamb shoulder with a dark jus (g.f,d.f)  
Chicken thighs stuffed with mushroom and brie served on a smoked red pepper puree (g.f)  
Ham on the bone with orange and seeded mustard glaze served with assorted condiments (g.f,d.f)  
Seared salmon portions glazed with lemon and dill butter served on sundried tomatoes and fried capers (g.f)  
Roasted rolled pork loin, classic sage and onion stuffing, crispy crackling and cider gravy  
Pan seared fish of the day with a pistachio and herb crust with lemon yoghurt  
Butter chicken curry made with coconut cream served with citrus jasmine rice and naan pieces  
King prawn and chorizo skewers glazed with garlic and herb butter (g.f)

### **Cold Buffet Mains**

Sliced glazed champagne ham platter with pineapple and orange served with assorted condiments (g.f,d.f)  
Sliced hoisin glazed duck breast with rocket, baby beets, fried haloumi and pomegranate molasses (g.f)  
Flaked seared salmon over a fresh fennel and orange slaw dressed in lemon olive oil (g.f,d.f)  
Cold rosemary roasted beef sirloin served with stuffed button mushrooms and horseradish cream

### **Vegetarian Buffet Mains**

Vegetarian Mediterranean vegetable lasagne with fresh basil and parmesan topping (v)  
Red wine braised field mushroom topped with spinach and sundried tomato with a panko and parmesan crust (v)  
Thai red vegetable curry finished with coriander with citrus jasmine rice (v,g.f)



### **Buffet Sides**

Garlic and herb potato gratin with parmesan cheese layers (g,f,v)  
Cauliflower baked in cheese sauce topped with crispy streaky bacon and bread croutons  
Broccoli and green bean medley tossed in fresh rocket pesto served with cherry tomatoes and toasted cashews (g,f)  
Roasted kumara and pumpkin with spiced roasted chickpeas (g,f,d,f,v)  
Carrot and beetroot medley with fried haloumi and pomegranate molasses (g,f,v)  
Honey, balsamic and garlic mushroom and capsicum medley with fresh herbs (g,f,d,f,v)  
Red capsicums stuffed with mixed vegetable cous cous topped with parmesan cheese (v)

### **Buffet Salads**

Honey mustard chicken and pasta salad with tomato, rocket and crisp prosciutto  
Raw carrot and beetroot salad with feta, mint and baby spinach with house spicy orange dressing (g,f,v)  
Cranberry, candied walnuts, cucumber, parmesan and mixed leaf salad with house raspberry vinaigrette (g,f,v)  
Potato, sliced boiled eggs, red onion and dill salad with aioli dressing (g,f,d,f,v)  
Pumpkin, rocket, sundried tomato and feta salad with balsamic vinaigrette (g,f,v)  
Thai vegetable and noodle salad with coriander and cashews with house lime and sesame dressing (g,f,d,f)  
Rocket, radicchio, cherry tomato, cucumber and snow pea shoots with ranch dressing (g,f,d,f,v)

### **Buffet Desserts**

Caramel brownie trifle – brownie fudge drizzled with caramel sauce layered with cream topped with chocolate shavings (v)  
Lemon cheesecake with either passionfruit or blueberry compote (v)  
Individual crème brulee in sweet pastry shell (v)  
Individual meringue nests filled with chocolate and kirsch liquor cream topped with Morello cherries (v)  
Rhubarb and berry pie with a streusel topping served with cinnamon and mascarpone cream (v)  
Tiramisu (v)  
Fresh seasonal fruit salad with aniseed syrup (g,f,d,f,v)



## 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