



Already on table

Assorted bread

Chicken & brandy pate, sliced pastrami, Spanish chorizo, aged cheddar & leek quiche, Akaroa salmon tartare, marinated green lip mussels, bottled pork & prune terrine, garlic aioli, smoked paprika & sour cream mousse, red wine onion salsa, avocado mash

Olives, sundried tomatoes, stuffed peppers,
olive oil roasted garlic with cumin, oriental hummus (vegan)

Delivered to tables

Hot shared platters

24 Hour slow cooked beef scotch fillet with sauce verde (GF),
grilled Akaroa salmon steak on beetroot & horseradish relish (GF),
saffron & yoghurt marinated chicken thighs with mint (GF)
roasted pork rack with crackling and apple /cardamom sauce (GF)
gratin from new potatoes (GF), Sautéed mushrooms(GF)
Fried Tofu with crisp vegetables (V, DF)

refried ratatouille (GF, DF, vegan)

Salads

Roasted cauliflower & leeks salad with baby tomatoes (vegan, GF),
pumpkin & kumara salad with honey & pine nuts (vegan, GF),
fresh green lettuce (V)

Dessert

Berry crumble, honey & lemon curd pie,
triple chocolate mousse with raspberries,
sweet almond yeast dumplings with custard, clotted cream,
fruit salad (V)

Freshly brewed tea & coffee

Served with

chocolate brownie with salted peanut (vegan),
apple pie & crème brulee

Cheese platter

Local & international cheese served with quince jelly & crackers

***Sample menu, items may change based on availability**