

Kiwi Buffet Menu

BREAD

Choose 1

Bread Rolls

A selection of freshly baked rolls with butter

Bread Basket

A variety of artisan breads with butter

MAINS

Choose 2

Pork Loin

Oven roasted rolled pork loin with crisp crackling. Served with a fresh apple sauce and a rich jus

Leg of Lamb

Deboned leg of New Zealand lamb, with a rosemary, sumac and garlic rub. Slow roasted and served with a rich red wine jus and mint jelly

Beef Sirloin

Oven roasted New Zealand prime beef sirloin with a fresh herb and wholegrain bread crust. Served medium rare and accompanied with horseradish and a rich red wine jus

Champagne Ham

Champagne ham, oven baked, coated in a rich Manuka honey glaze. Accompanied with crushed pineapple and wholegrain mustard

Chicken Breast Chargrilled

Succulent chicken breast marinated in sake, soy sauce and lemon pepper. Chargrilled and served with a spicy plum sauce

Fish of the Day

*Fresh market fish, grilled and finished with fresh herbs and lemon butter sauce
(Add \$5.00 + GST per person)*

POTATO

Choose 1

Potato Salad

Boiled baby potatoes halves infused with a housemade vinaigrette and mayonnaise dressing.

Roasted Baby Potatoes

Baby potatoes, twice cooked and finished with fresh rosemary and rock salt

Kiwi Buffet Menu

SALAD & VEGETABLE

Choose 3

Asparagus, Kumara & Orange

Fresh asparagus (when in season) served with roast kumara wedges and orange segments with a wholegrain citrus mustard and rosemary vinaigrette

Orzo Salad

Orzo pasta with thin slices of chorizo sausage, sundried tomatoes, feta cheese, and basil pesto.

Quinoa & Haloumi Salad

Grilled haloumi cheese, quinoa, cranberry , mesculin and fresh mint, with red wine vinaigrette

Mushroom Salad

Mushroom salad with a medley of white button, portobello and shitake mushrooms in a balsamic, soy, garlic and ginger marinade

Middle Eastern Barley & Roasted Vegetable Salad

Pearl barley, chickpeas, roasted root vegetables, stone fruit, fresh mint and coriander with an orange & pomegranate molasses vinaigrette

Green Garden Salad

Green garden salad of mesculin, snow pea sprouts, tomato, cucumber and fresh vegetable garnishes

Raw Energy Salad

Roasted nuts and seeds, carrot, beetroot, red cabbage, and red capsicum, and a with an orange, pomegranate molasses and olive oil dressing

Roasted Pumpkin, Bean and Dukkha

Roasted pumpkin, green beans and house made dukkha garnish with a citrus and balsamic vinaigrette

Caesar Salad

Caesar salad made with crispy bacon, egg, cos lettuce and croutons. Finished with a shaved parmesan cheese and a caesar dressing (Bacon & egg optional)

Signature Buffet Menu

BREAD

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Bread Rolls

A selection of freshly baked rolls with butter

Bread Basket

A variety of artisan breads with butter

MAINS

Choose 3

Pork Loin

Oven roasted rolled pork loin with crisp crackling. Served with a fresh apple sauce and a rich jus

Leg of Lamb

Deboned leg of New Zealand lamb, with a rosemary, sumac and garlic rub. Slow roasted and served with a rich red wine jus and mint jelly

Beef Sirloin

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Champagne Ham

Champagne ham, oven baked, coated in a rich Manuka honey glaze. Accompanied with crushed pineapple and wholegrain mustard

Chicken Breast Chargrilled

Succulent chicken marinated in sake, soy sauce and lemon pepper. Chargrilled and served with a spicy plum sauce

Lamb Back Straps

Lean New Zealand lamb back straps seasoned with rosemary and Himalayan rock salt. Served medium rare

Fish of the Day

*Fresh market fish, grilled and finished with fresh herbs and lemon butter sauce
(Add \$5.00 + GST per person)*

POTATO

Choose 1

Potato Salad

Boiled baby potatoes halves infused with a housemade vinaigrette and mayonnaise dressing.

Roasted Baby Potatoes

Baby potatoes, twice cooked and finished with fresh rosemary and rock salt

Potato Dauphinoise

Layers of thinly sliced potato infused with a garlic cream and topped with grilled cheese

Signature Buffet Menu

SALAD & VEGETABLE

Choose 3

Chargrilled Vegetable Salad

Chargrilled vegetable salad with selection of kumara, pumpkin, capsicum, red onion, aubergine and courgettes with a fresh basil pesto dressing

Orzo Salad

Orzo pasta with thin slices of chorizo sausage, sundried tomatoes, feta cheese, and basil pesto.

Asparagus, Kumara & Orange

Fresh asparagus (when in season) served with roast kumara wedges and orange segments with a wholegrain citrus mustard and rosemary vinaigrette

Mushroom Salad

Mushroom salad with a medley of white button, portobello and shitake mushrooms in a balsamic, soy, garlic and ginger marinade

Quinoa & Haloumi Salad

Grilled haloumi cheese, quinoa, cranberry , mesculin and fresh mint, with red wine vinaigrette

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Middle Eastern Barley & Roasted Vegetable Salad

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