

# 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

Choose 1

### 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

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### 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*

### 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*

### Green Garden Salad

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

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

### Middle Eastern Barley & Roasted Vegetable Salad

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