



Celebrate
all together,
your way.

Buffet Menu #1

\$72.00 per person

Breads to start

Artisan bread loaves and rolls, trio of homemade dips with New Zealand butter, olive oil & balsamic vinegar

An antipasto selection including marinated mushrooms, feta, roasted artichokes and peppers, semi-dried tomatoes, artisan cured meats, marinated olives with handcrafted dips

Seafood

Pacific oysters with lemon & shallot red wine vinegar ^{G D}

Marinated mussels with chilli & parsley gremolata ^G

Dill shrimp with coriander & nam pla ^G

Salads

Kumara, red capsicum, roast pear, hazelnut & Kikorangi salad ^{G V}

Green leaf salad with mint lemon vinaigrette, cucumber, tomatoes, sprouts, red cabbage & toasted sunflower seeds ^{G D V}

Green bean, potato, cherry tomato, & red pepper salad with mustard vinaigrette ^{G D V}

Meat

Confit chicken leg, roasted apples and sweet potato ^{G D}

Slow roasted beef sirloin, polenta, port jus, confit baby onions

Herb crusted game fish with potato fondant & tomato hollandaise

Vegetables

Roasted root vegetables, kumara, parsnip, pumpkin, potatoes ^{G D V}

Steamed vegetables with olive oil & sea salt ^{G D V}

Desserts

Choose three options

Coconut mango pave ^G

Chocolate symphony ^G

Sticky date pudding

Indulgenz ice cream tubs

Coffee and chocolate pannacotta ^G

Equatorial chocolate brownie with ganache ^{G V}

Lemon meringue tart ^V

Salted caramel and chocolate tart

Berry cheesecake gateau ^G

Hazelnut milk chocolate cheesecake ^G

Cookies and cream cheesecake

Passionfruit & coconut cake with cream cheese icing

Additional dessert item | \$4.90 each

Add tea and coffee | \$4.20 per person

G — No added gluten D — Dairy free V — Vegetarian

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy talk to us about arranging alternative options. Minimum attendance numbers of 50 guests apply. Menus current from April 2024 but are subject to change. All prices exclude GST and are subject to change

100 Ascot Avenue, Remuera, Auckland



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\$72.00 per person

Garlic and herb roasted lamb shoulder served with mint sauce, rosemary gravy & wholegrain mustard. Accompanied by kumara rosti ^D

Cheeseboard

Add to your menu for \$25.00 per person

Selection of New Zealand cheese and fine crackers served on platters to the table ^V

Personalise your menu...

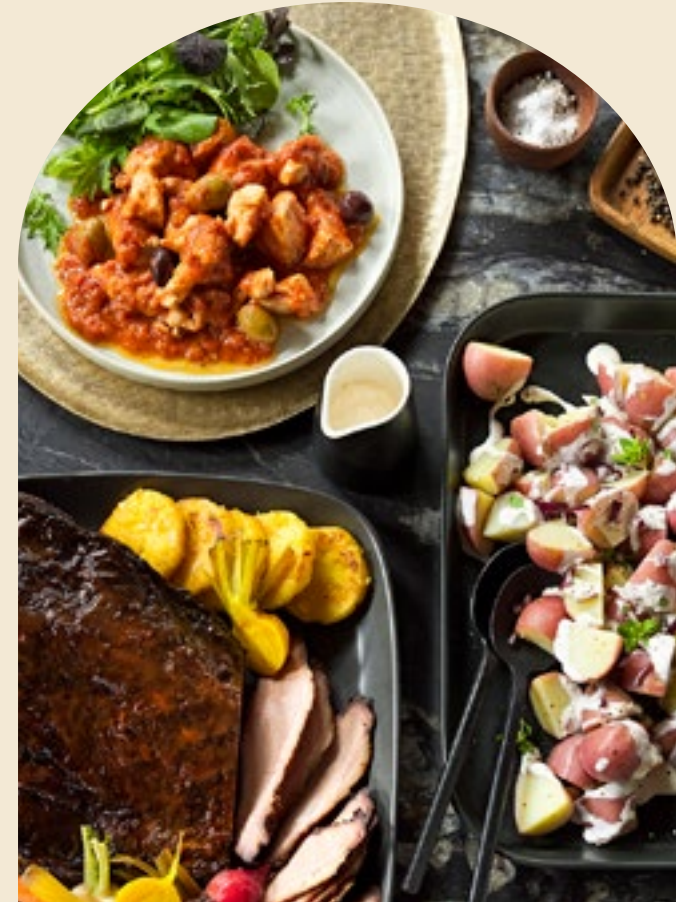
Carvery

Add to your menu for \$15.00 per person, per option

Honey mustard glazed ham served with English mustard, ham glaze & baps

Roast chicken with coleslaw, roasted potatoes & homemade gravy ^G

Slow roasted beef sirloin with herb gravy, potato gratin & horseradish sauce ^G



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EVENTS