Neet all together, your way.



100 Ascot Avenue, Remuera, Auckland

Working Lunch

\$42.00 per person

Monday

- Bangers and mashed potatoes with sautéed onion and gravy ^G
- Cumin roasted carrots with honey mustard glaze GDV
- Mini salmon and cream cheese toasted bagels Garden salad with cucumber, tomato, parsley with balsamic dressing $^{\rm G\,D\,V}$
- Potato salad with mustard, spring onion, egg and capers GDV
- Individual fruit salads with passionfruit syrup GDV

Tuesday

Beef chow mein with crispy egg noodles ^D Sweet & sour tofu & Asian vegetables ^{GDV} Steamed rice Sourdough roll with hummus, cheese & sundried tomatoes ^V Thai papaya salad ^{GD} Basil pesto penne pasta salad with toasted almonds ^V Chocolate brownie

Wednesday

Pork and sage meatballs with passata sauce & shaved parmesan Roasted root vegetables ^{GDV} Roast chicken with coleslaw and a roll Cucumber salad with sesame seeds and an Asian vinegar dressing ^{GDV} Baby spinach with blue cheese, walnuts and an orange dressing ^{GV} Ginger slice

Thursday

Korean spiced chicken drumsticks with coriander and crème fresh dressing Thyme roasted potatoes ^{GDV} Mini tomato and cheese croissants ^V Greek salad ^V Cos with watercress, croutons and blue cheese dressing Salted caramel chocolate tarts

Friday

Fish and chips with homemade tartare sauce Ratatouille ^{GDV} Cumin roasted beetroot with crumbled feta and balsamic dressing ^{GDV} Green beans with pickled red onions, toasted almonds and lemon dressing ^{GDV} Roast beef with horseradish cream, basil pesto and a roll Passionfruit and mascarpone cream tart

Minimum attendance numbers of 35 guests applies. Quantities ordered for each selection must match the number of guests.

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 dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. Menus current from April 2024 but are subject to change. All prices exclude GST and are subject to change.



Ellerslie Events | Menu





