

## Salads

Lettuce, pear, walnut & haloumi  
Leafy green salad with crunchy noodles, sesame and ginger dressing  
Salad rouge (red peppers, red onions, beetroot, carrots, tomatoes) citrus dressing  
Baby spinach, avocado, banana, bacon with creamy dressing  
Orzo salad with pesto and salami  
Prawn & pasta with cucumber & dill dressing  
Leafy salad with walnuts, blue cheese & pear  
Hot smoked salmon salad  
Couscous and roast vegetable salad  
Tossed mixed green salad  
Potato salad  
Rice salad  
Greek salad

## Supper

Mini burgers  
Hot bacon rolls



*We proudly source the majority of our produce and ingredients from local suppliers and our garden.*

## Desserts

Mini pavlova with berries or fresh fruit salad  
Crème brûlée  
Fresh fruit salad with citrus syrup  
Honey vanilla panna cotta  
Sticky date pudding  
Individual apple, rhubarb & berry crumbles  
Chocolate tiramisu  
Fresh fruit platter  
Lemon cheesecake with berry coulis  
Kapiti ice cream  
Sour cream apple pie  
Lemon tart  
Dessert platter of sweet temptations  
Chocolate mousse  
Cheese board



## FUNCTION MENU





### Canapé selection

- Vol-au-vents
- Fish bites with tartare sauce
- Mini party quiches
- Tempura prawns
- Curried samosas
- Lamb nuggets with plum sauce



- Smoked salmon on blinis
- Spring rolls with chilli sauce
- Crostini with pesto & slow roasted tomatoes
- Small sandwich selection
- Corn fritters with relish
- Prawn & chorizo skewers
- Devils on horseback
- Antipasto platters



### Beef

- Whole roasted Scotch fillet with horseradish cream
- Beef bourguignon with garlic mash

### Lamb

- Boned leg with garlic & rosemary
- Lamb rump with herb crust
- Braised lamb shanks, osso buco

### Chicken

- Sage and onion roast chicken
- Chicken breast stuffed with spinach, macadamia nuts and cottage cheese
- Baked Spanish style chicken
- Chicken breast with tomatoes, pesto & citrus syrup

### Pork and Ham

- Glazed ham carved off the bone
- Boned roasted leg with apple sauce
- Boned and stuffed pork loin
- Crispy pork belly

### Fish

- Flash roasted salmon
- Wok fried garlic prawns
- Herb & panko crumbed fish fillets

### Vegetables

- Gourmet potatoes with parsley butter
- Potato and Gruyère cheese gratin
- Roast potatoes with garlic and rosemary
- Roast mixed vegetables



- Asparagus with hollandaise sauce
- Green beans with lime and olive oil
- Honey glazed carrots
- Broccoli and cauliflower in sour cream sauce
- Roasted parsnips, carrots and onions with a honey glaze
- Steamed vegetable medley



### Special menu

We are happy to provide for those with special dietary requirements and children.