

lunch menu

MIN. 10 GUESTS

WORKING LUNCH OPTIONS

1X SAVOURY OPTION | \$18.95 PP

2X SAVOURY OPTION | \$21.95PP

1X SALAD BOX | \$23.95PP

1X SAVOURY OPTION | 1X SALAD OPTION | \$25.95

All options above include 1x bread, sliced fruit platter, sweet treat, tea and coffee

BREADS - Chef's choice

Baguette, focaccia, or rolls with a selection of fillings (including vegetarian) (GF*) (V)

SAVOURY

House made pork and herb sausage roll with tomato relish

Quiches with a variety of fillings such as champagne ham, cheddar and sun dried tomato (GF*) (V*)

Roast vegetable & chorizo frittata with pesto

Artisan pies with fillings such as chicken, leek and mustard

Spinach, cheese and bacon scrolls

Bao buns – steamed buns, pork belly, hoisin sauce, pickled vegetables, coriander

Hot smoked salmon, chive and cream cheese tart

Chicken, brie and cranberry pastry pocket

SALAD BOX

Prawn, udon noodles, carrot, red cabbage, cashews and hot & sour dressing

Traditional new potato salad, chives, eggs, capers, gherkins, bacon, croutons and soft-boiled eggs, Caesar dressing

Grilled beef, barley, spinach, mushrooms with pesto dressing

Grilled chicken Caesar salad, cos lettuce, parmesan, bacon, croutons and soft boiled egg, Caesar dressing

Roasted cauliflower, edamame salad baby spinach, cashews, brown rice and sesame dressing (GF)

Chickpeas, feta, roasted vegetables, pumpkin seeds, black olives, rocket, citrus & dijon dressing (GF)

Raw beetroot, edamame, carrot slaw, crispy tofu, peanuts and miso dressing

SALAD BOX *continued*

Lemon chicken, lentils, pumpkin, feta, broccoli salad, sunflower seeds, green herb dressing (GF)

Calamari rice noodles, asian vegetables, sprouts with bang bang dressing (GF)

SWEET TREAT

Chef's choice on the day

VARIATIONS

Add premium Keri orange juice 1 litre jug | \$12.00

Please note: All prices are in New Zealand dollars and are subject to change.

(GF) = Gluten Free (V) = Vegetarian *Option available on request



lunch menu

MIN. 10 GUESTS

STANDING LUNCH OPTIONS

ONE OPTION | \$25.95PP

All meals served with small fresh bakers rolls

BEEF

Slow cooked beef cheek, merlot jus, sundried tomato, herb salsa (GF)

Hot roasted potatoes with ras el hanout dust (GF)

Almond, carrot, bulgar wheat crunch salad with hummus, poached raisins, greens and citrus dressing

Seasonal salad greens, toasted seeds, dressing (GF)

OR

Beef rending, tomato coriander salsa, crispy shallots (GF)

Steamed jasmine rice (GF)

Gado-Gado salad – sprouts, cabbage, potatoes, beans, boiled eggs & peanut sauce (GF)

Seasonal salad greens, toasted seeds, dressing (GF)

OR

Sliced beef rump, red wine jus, green pea salsa verde (GF)

Barley, Portobello mushrooms & rosemary

Green slaw with broccoli, parmesan shaves, toasted pine nuts & lemon dressing (GF)

Seasonal salad greens, toasted seeds, dressing (GF)

OR

Meatballs with slow cooked tomato and garlic sauce with mozzarella

Penne pasta tossed in pesto

Seasonal vegetable salad such as fennel, courgette with cherry tomatoes & balsamic dressing (GF)

Seasonal salad greens, toasted seeds, dressing (GF)

CHICKEN

Soft dinner rolls, served with butter

Chinese poached chicken, miso mayonnaise, pickled red onions & coriander

Steamed coconut rice (GF)

Red cabbage slaw with edamame beans, sesame dressing (GF)

Seasonal salad greens, toasted seeds, dressing (GF)

CHICKEN *continued*

OR

Thai marinated chicken, turmeric and coconut sauce, chilli & asian herbs (GF)

Steamed black rice (GF)

Asian cucumber, bok choy, shitake salad with lime, sweet chilli dressing

Seasonal salad greens, toasted seeds, dressing

PORK

Mexican pulled shoulder pork with spicy plum sauce (GF)

South-western rice pilaf (GF)

Black bean, corn, tomato, red cabbage salad with creamy smokey dressing (GF)

Seasonal salad greens, toasted seeds, dressing (GF)

OR

Crispy pork schnitzel, mustard seed & spring onion mayo, capsicum salsa

Roasted crispy agrias and kumara with garlic, herb butter

Bulgar wheat, spinach, green bean and carrot salad with tamari almonds and creamy citrus dressing

Seasonal salad greens, toasted seeds, dressing (GF)

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VARIATIONS

Add tea and coffee | \$4.00 PP

Add premium Keri orange juice 1 litre jug | \$12.00

Add sweet slice | \$4.00 PP

Add cream profiteroles | \$4.00 PP

Add fresh sliced fruit platter | \$5.00 PP

Add seasonal fresh fruit bowl | \$2.50 PP

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