



SET MENU

(Minimum of 15 guests)

(Guests make their choice from selections below in advance)

2 courses \$45

3 courses \$55

Starters

- Garlic bread, baked loaf with herbed garlic butter
- Sticky BBQ chicken, chilli, spring onion, sesame seeds
- Jalapeno rice balls, served with avocado aioli

Mains

- Sirloin steak, char-grilled sirloin, served with roasted gourmet potato, salad and jus
- Fish & chips, served with shoestring fries, salad, lemon wedge, tomato sauce, tartar sauce
- Kumara Gnocchi, served with mushroom, feta, parmesan, and sage
- Chicken Parmigiana, served with crumbed chicken breast, fries and salad
- Beef & Guinness pie, served with garlic mash, green peas, jus

Desserts

- Chocolate Torte, mousse, almond praline & cacao crème fraiche
- Cheesecake, served with vanilla ice cream
- Apple pie, served with vanilla ice cream, whipped cream



BUFFET MENU

(Minimum of 30 guests)

(All options below provided, enough portions for total guests)

\$50

Starters

- Garlic bread, baked loaf with herbed garlic butter
- Sticky BBQ chicken, chilli, spring onion, sesame seeds
- Jalapeno rice balls, served with avocado aioli

Mains

- Sirloin steak, jus, fried onion
- Kumara Gnocchi Served with mushroom, feta, parmesan, and sage
- Beer battered fish tartar sauce, lemon wedge
- Chicken parmigiana crumbed chicken breast

The following sides are included with the mains

- Fries
- Green salad
- Roasted vegetables

Desserts

- Chocolate torte bites
- Cheesecake bites
- Date pudding bites