

# SEAFOOD BUFFET

Whole baked New Zealand king salmon  
Coromandel green lipped mussels cooked with organic apple cider and dill  
Mahurangi (North Auckland) oysters Kilpatrick  
Seafood laksa  
Lemongrass rice

Regal (or Akaroa) smoked salmon platter  
South Island Bluff natural oysters  
Fresh New Zealand tiger prawns  
Warm herb potatoes with lemon butter

Kaikoura crayfish salad  
Garden salad  
Rocket, avocado, pickled onion salad with Zeny Zeus classic feta

Condiments:  
Lemon, lime | Tartare sauce | Cocktail sauce | Balsamic vinaigrette  
Red wine vinegar with shallots

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## DESSERT

Pavlova, diplomat cream, fresh berries, blueberry coulis

# LUNCH

Leg ham and salad wrap with Dijonnaise and cornichons (GF avail, DF avail)  
served with Sweet Potato Fries (GF, DF)

*or*

Roast pumpkin, quinoa, fetta, baby spinach and roast capsicum salad (GF avail, DF avail)

Fruit platter

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# DINNER

## ENTRÉE

Seafood bisque with paprika infused olive oil and confit garlic crostini (GF, DF)

*or*

Garlic and heirloom tomato bruschetta, olive tapenade, bocconcini, native basil  
(V, GF, and DF avail)

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## MAIN

Line caught North Island snapper, herb and chili marinade, lemon butter sauce

*or*

Hawkes Bay grilled lamb rack with fresh harissa sauce

*or*

Baked portobello mushroom, goats' cheese, and herb (V, GF)

All mains accompanied by polenta, asparagus

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## DESSERT

Sticky date pudding with salted caramel sauce and Kapiti vanilla ice-cream

# LUNCH

Crispy pork belly bao with Vietnamese chilli slaw and sriracha aioli (DF, V avail)

*or*

Prawn pad Thai with tofu and crushed peanuts (GF avail, DF, V avail)

Fruit platter

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# DINNER

## ENTRÉE

Salt and pepper New Zealand arrow squid with Marlborough black garlic aioli

*or*

Cauliflower and Kikorangi blue cheese soup, spiced hazelnut

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## MAIN

Canter Valley slow braised black lacquer duck, pan sauce

*or*

Grilled Hapuka, saffron hollandaise

*or*

Yellow split pea dhal, cumin yoghurt, pickled cucumber (V, GF)

All mains accompanied by crushed Kumara, sugar snap peas

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## DESSERT

Kaffir lime and coconut panna cotta, lemongrass and Malibu syrup and kiwi salsa

## LUNCH

Smoked salmon poke bowl with quinoa, pickled Asian cabbage, avocado, and corn salsa  
(GF, DF, V avail)

*or*

Grilled chicken caesar salad with cos lettuce, crispy garlic croutons, bacon, coddled egg  
and anchovy (GF, DF, V avail)

Fruit platter

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## BBQ NIGHT

Grilled lime and chili New Zealand tiger prawns

Lemon myrtle free range chicken

Hellers New Zealand lamb and thyme sausages

Grass fed BBQ beef steak

Waihiki Island red wine marinated venison

Grilled onion

Corn on the cob

Fennel coleslaw

Garden salad

Gherkin and dill potato salad

Selection of breads

Condiments:

Lemon, lime | Homemade tomato chutney | Cocktail sauce

BBQ sauce | Ketchup | Mustards | Mayonnaise

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## DESSERT

Selection of local cheeses, dried fruits, quince paste, nuts, and crackers

# LUNCH

Crumbed chicken Milanese, cabbage slaw, tomato relish (GF & V avail, DF)

*or*

Slow cooked Indonesian beef rendang w' lemongrass and ginger, coconut rice (GF, DF)

Fruit platter

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# DINNER

## ENTRÉE

Akaroa cold smoked Salmon, kale slaw, pickled ginger, avocado puree, soy- lime dressing

*or*

Aromatic pumpkin soup, coconut cream

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## MAIN

Silver fern farm grass fed Angus beef fillet, café de Paris butter, juniper berry jus

*or*

Wild caught groper, salsa verde

*or*

Grilled cauliflower steak, caraway, burnt butter (V, GF)

All mains accompanied by citrus mash, green beans

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## DESSERT

Lemon meringue pie w' fruit coulis

# LUNCH

Thai beef salad with Asian greens, crispy noodles and Nam Jim dressing (GF, DF)

*or*

Poached reef fish, mussel, prawn, and calamari laksa (GF avail, DF avail)

Fruit platter

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# DINNER

## ENTRÉE

Grilled and marinated Parkvale mushroom and asparagus, shaved Mercer sheep pecorino and truffle oil vinaigrette

*or*

Tomato and basil soup

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## MAIN

Yellowfin tuna, mandarin vinaigrette

*or*

Grilled free range Rangitikei chicken, mint, and native dukkha, Puhoi Valley natural yoghurt, smoked paprika oil

*or*

Gnocchi alla Romana, basil pesto (V, GF)

All mains accompanied by warm niçoise salad

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## DESSERT

Selection of Kapiti ice-creams

# LUNCH

Tuna niçoise salad, coddled egg, shaved radish (GF, DF, V avail)

*or*

Penne puttanesca w' tomato, olive, anchovy, caper sauce, and toasted garlic bread  
(DF, GF & V avail)

Fruit platter

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# DINNER

## ENTRÉE

Cream of broccoli soup

*or*

Goats cheese croquettes, tomato jam, walnut (GF avail, V)

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## MAIN

Roasted New Zealand Kingfish, garlic, chili, and chives butter sauce

*or*

Timaru farm pork belly slow braised in soy and mandarin

*or*

Miso glazed eggplant, crispy shallots, toasted sesame (V, GF)

All mains accompanied by sticky rice, steamed Bok choi

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## DESSERT

Mango and lime cheesecake, mango jam, pistachio crumb

# LUNCH

Roast pumpkin risotto with fetta and toasted pine nuts (V avail, GF, DF avail)

*or*

Poached chicken, baby potato, pecorino and spinach salad, kale pesto (V avail, GF, F)

Fruit platter

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# DINNER

## ENTRÉE

Coconut crumbed New Zealand prawns w' mango salsa

and curried yoghurt sauce

*or*

Smoky leek and potato soup, Puhoy Valley sour cream

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## MAIN

Grilled turbot fillet, tomato kasundi, lime

*or*

Roasted veal, cider cream sauce

*or*

Maple roasted sweet potato, toasted sunflower seeds (V, GF, DF)

All mains accompanied by herb cous cous, broccolini

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## DESSERT

Chocolate brownie, orange sorbet, Hellia vanilla scented mascarpone



# LUNCH

Black Bean, tomato chilli, and cheddar quesadillas (DF avail)

*or*

Crumbed reef fish tacos with Pico de Galo (DF)

Both served with Mexican rice salad (V, GF, DF)

Fruit platter

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# DINNER

## ENTRÉE

Grilled haloumi cheese with shallots and herb salad, lemon vinaigrette

*or*

Guinness and mushroom Soup

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## MAIN

Coconut and ginger poached longline caught kahawai

*or*

Red wine braised South Island lamb shanks

*or*

Stuffed Zucchini, wild mushroom, parmesan gremolata (V, GF)

All mains accompanied by skordalia, green peas

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## DESSERT

Pineapple polenta cake and toasted coconut, papaya

# LUNCH

Stout beer battered mackerel with homemade tartare, lemon (GF, DF avail)

*or*

Three cheese, caramelised onion, and spinach frittata (GF, V)

Both served with Aussie slaw and beer battered fries

Fruit platter

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# DINNER

## ENTRÉE

Arancini balls with rocket salad and pesto aioli

*or*

Pukekohe Kumara, lemongrass, and ginger soup

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## MAIN

Orongo Bay clams, crispy pancetta, white wine sauce, grilled ciabatta

*or*

Slow cooked rib eye with pan dripping demi-glace (GF avail, DF)

*or*

Roasted pumpkin and saffron risotto, Clevedon buffalo mozzarella, asparagus

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## DESSERT

Peanut butter Mousse, fried banana, praline

# LUNCH

Linguini pasta, wild mushroom and slow braised pork ragout, garlic croute (DF avail)

*or*

Feta cheese tart with pumpkin, nut, beetroot, and balsamic salad (DF, V)

Fruit platter

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# DINNER

## ENTRÉE

Chicken and corn soup

*or*

Northland coast seared scallops on a half shell, salsa rosa, petite salad

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## MAIN

Baked New Zealand Blue Cod, fennel velouté sauce

*or*

Beef Wellington

*or*

Sticky soy tofu, grilled spring onion

Roasted kipfler potatoes, steamed greens

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## DESSERT

Classic crème brûlée, biscotti

# LUNCH

Thai fish cakes w' wombok slaw, peanut, and chilli lime dressing

*or*

Crispy fried chicken Bahn mi, pickled vegetables, and Korean sticky sauce

Seasonal fruit platter

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# DINNER

## ENTRÉE

Selection of hot and cold canapes

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## MAIN

Roast night

Rosemary and garlic marinated Hawk's Bay lamb

Freedom farm free range sage rubbed pork

Silver fern farm medium rare roast beef

Accompanied by roasted vegetables (pumpkin, sweet potato, potato)

Steamed broccoli, green beans, peas

Cauliflower gratin

Condiments:

Apple sauce | Gravy | Mustards | Horseradish

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## DESSERT

Spiced apple and feijoa crumble, anglaise sauce