

## Our Menu Philosophy

*Mark Hartstonge our chef personally shops daily for the freshest available produce. He visits all local markets & has a relationship with private growers throughout the country.*

*Our suppliers include some of the best fishmongers, butchers & purveyors of fine food available.*

*Feel free to select from one of the menu suggestions below or alternatively allow Mark to shop & design a fresh seasonal menu to suit your budget & preferences. This option allows him to hand pick the freshest available produce on the day of your special occasion.*

# Canapés

**\$7.00 per selection (two portions per person)**

Boomrock venison sausage rolls w Maharaja chutney

Carrot & pistachio 'pakorah' w yoghurt & poppy seed dressing

Sugar-cured Wagyu beef 'chopsticks' w pickled ginger, cress

Aorangi oak smoked salmon potato rosti w horseradish fraiche

Prawn cutlets with vodka, gazpacho vinaigrette & basil oil

BBO Tiger Prawns with basil & lime

Spinach & haloumi fritters w smoked paprika aioli

Herbed polenta & ricotta cakes w lemon aioli

Panko crumbed chicken skewers

Slow roast tomato, chorizo & mozzarella arrancini with garlic mayonnaise  
(vegetarian option avail)

California Rolls – your choice of Teriyaki Chicken, Salmon or Avocado  
With wasabi, dipping soy, pickled ginger

Petit Greek Salad w Mediterranean Spiced Feta

Zataar Middle Eastern Lamb Loin with eggplant caviar

Duck and Porcini wontons w sweet soy

Yellow Fin Tuna Sashimi Chopsticks with pickled ginger & wasabi

Coromandel Scallops pan seared with bacon lardons & lemon

Coromandel scallops tempura w tartare & lemon

'Hot' smoked salmon blini w crème fraiche, wasabi roe

Yakijirri seared beef w miso butter

## Seasonal Canapés

(market price)

Bluff, Clevedon or Nelson Oysters Natural w Japanese seaweed salad & limes

Or tempura battered w tartare & lemon

Fresh Paua Fritters with lime fraiche

Westcoast Whitebait sautéed w lemon & chive

Westcoast Whitebait Fritter w lemon mayonnaise

**All prices quoted exclude GST. Prices valid to June 2010.**

# Working Style Lunch Menus

These lunches are perfect for quick service enabling you to return to your desks.

## STEPHENS ISLAND \$40.00

Roast Crown Pumpkin Soup Shot w crème fraiche & pinenuts

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Mini Bacon, Lettuce, Avocado & Tomato Burgers

Free Range Ham, Leek & Three Cheese Quiche

Chicken Caesar Salad with bacon lardons, croutons, poached egg, Parmigiana  
regianno & cos lettuce

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Fresh Fruit & Brie with Falwasser



## PELORUS SOUND \$45.00

Homemade bread rolls w olivo oil, dukkah

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BBO Pork Spare Ribs

Steak Sandwich with avocado & horseradish crème,  
tomato & cress

Vine tomato tart w garlic & fetta dip

Rocket, parmesan & cherry tomato salad

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Fresh Fruit Platter



## JAMAICAN \$55.00

'Drunk' Jerk Chicken

w banana ginger chutney, banana leaf and radish coleslaw

Jamaican BBO Pork Riblets

Papaya salad

Coconut Rundown Prawns w taro chips

Chilli Chicken Wings Crisp fried in Jamaican dry rub  
Roti

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Mango Lime Cupcakes

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# BUFFET MENUS

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## PIPINUI POINT \$55.00

Homemade bread rolls

French Onion Soup w Gruyere croute

Angus Pure Beef Sirloin, roasted w Worchester & thyme

Olive oil roast potatoes & red onions

Yorkshire pudding

Green Beans

w crispy bacon, shallot, sherry vinaigrette

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Boiled orange & almond cake

w vanilla yoghurt, feijoa 42 below syrup

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## THE COAST \$60.00

Hot smoked salmon fillets w pickled lemon & caper salsa  
(Blini, falwasser, sourdough croutes)

### **Served to the buffet**

Ficelle w avocado horopito oil

Moroccan chicken w spiced apricot couscous salad

Tamarind braised lamb

Roast pumpkin, sweet potato salad w almonds, coriander & chilli  
Watercress, baby spinach & sprouts salad

Berry 'Tiramisu pots'

Berry compote, white chocolate mascarpone, amaretti crumble

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LATTITUDE 42 \$65.00

Turkish Loaf w olive oil, garlic feta crème, rocket pesto

BBO prawns w chilli, basil & limes  
(Platters on table as entrée)

**Buffet Main**

Pork belly

Hoisin, orange & ginger marinade w radish & coriander 'coleslaw'

Lamb cutlets w horopito rub & smoked garlic

Boiled new potatoes

Mesculin Salad Greens w balsamic & olive oil

Roast 'Thai' carrot & corriander salad

**Dessert**

Tio Pepe Berry Trifle w vanilla custard & cream

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## SET MENUS

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### TOTARA \$50.00

#### ENTRÉE

Roast Crown Pumpkin Soup  
w crème fraiche, pinenuts & brioche

#### MAIN

Free Range Pork Loin  
Oven roasted, w confit parsnip, pear & wholegrain mustard relish

#### DESSERT

Sticky Date Pudding  
w caramel sauce & vanilla bean ice cream

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### MANA \$55.00

#### ENTRÉE

Te Horo Cauliflower Soup  
w truffle oil, gypsy bacon & fiscelle

#### MAIN

Lamb Shanks  
Braised w root vegetables, Chilean olives & garlic mash

#### DESSERT

Tarago Brie  
w Apricot & almond biscotti, frozen grapes, feijoa Turkish delight

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MAKARA \$60.00

ENTREE

Smoked Market Fish, prawn colcannon, avocado salsa, lemon oil and petit greens

MAIN

300gm Grain Fed Scotch Fillet  
w Kikorangi crusted Te Mata Mushroom & cauliflower gratin

DESSERT

Rhubarb & Apple Crumble  
w vanilla bean anglaise & Black Doris plum & marscapone ice cream

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BBO MENU \$65.00

To share

Sautéed Tiger Prawns with basil & lime

MAIN BUFFET

150gm Angus Sirloin Steak  
Chargrilled w Worchester, Thyme & garlic butter

Slow Cooked BBQ Pork Spare Ribs

Chilli Sambal Chicken Wings

Roasted Desiree Potato Salad  
w tarragon & mustard mayonnaise

Mesculin Salad Greens

Greek Salad  
Cherry tomatoes, red onion, Chilean olives,  
cucumber & sheep's milk Feta

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RIMU \$65.00

ENTREE

Crab bisque w crab arancini

MAIN

Venison Loin

w porcini dust, truffled mushroom dumplings  
on broccolini, syrah jus

OR

Aoraki Salmon Fillet

Crisp apple, fennel bulb & preserved lemon, picante herb fraiche  
Snow pea tendrils

Individual baby spinach & prosciutto salad

DESSERT

Caramel Pecan Pie

w bourbon anglaise & vanilla bean ice cream

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RUAKAWA ROCK \$70.00

ENTRÉE

Escoveitch of Gurnard & Scallops  
On vine tomato & basil salad

MAIN

Pepper & thyme crusted Angus Fillet

On Brussel sprout leaf salad w/ shallot & crispy bacon,  
skordalia & mustard butter

OR

Free Range Pork Loin

Dukkah crusted, sautéed Savoy cabbage w Gypsy bacon, baby tat soi

Green beans & zucchini  
W/ anchovy-parmesan crumble

DESSERT

Vanilla Bean Pannacotta  
W/ raspberry sorbet  
& Almond Tuile

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QUEEN CHARLOTTE \$75.00

ENTRÉE

Black sesame seared Yellow Fin Tuna  
on green beans, orange & ginger essence

OR

Pork & pistachio terrine W/ fig relish, walnut  
bread & wild rocket

MAIN

Chicken Breast

Stuffed w preserved lemon, pine nut & oregano, wrapped in parma ham,  
skordalia, verjus & lemon crème

OR

Angus Pure Beef Fillet

On kumara & bacon mash w shallot jus & horseradish gremolata

DESSERT

Caramelised Citrus Tart

w Mango sorbet, Persian floss & 42 below vanilla syrup

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CAPE LAMBERT \$80.00

ENTRÉE

Oxtail pie with smoked garlic, oyster mushrooms,  
Prosciutto wafers, truffle oil & syrah jus

MAIN

Roast Angus pure fillet

on Lyonnaise potato & parsley salad w béarnaise, parsley pesto & syrah jus

OR

Groper Fillet

On orange, fennel & caper salad with smoked salmon & Lemon vinaigrette

DESSERT

Toffee apple tart 42 Below sabayon vanilla mascarpone

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TOTARANUI \$90.00

ENTRÉE

Duck breast on Thai carrot & coriander salad

Balsamic & ginger essence

OR

Manuka Smoked Chicken

w Chickpea & cumin mash, crisp apple & snowpea tendrils salad  
& white balsamic

MAIN

Lamb rump on mushrooms a la Greque w hollandaise & red wine jus

OR

Goat oven roasted on Buttercup & Rocket Salad with Pistachio Picada & Basil  
oil

Asian Green wok tossed with soy

DESSERT

Passion fruit curd tart

Mango sorbet, lychee & citrus salsa

Or

Kahurangi Blue with fig & almond biscotti, chilled grapes & fig paste

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# CHRISTMAS MENUS

KOAMARU \$55.00

Antipasto Platter  
A selection of Italian delicacies & breads

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Groper Fillet  
Char grilled with apple & fennel bulb salad, citrus oil & salmon roe

OR

Angus Prime Beef Fillet  
Wrapped in bacon, char grilled medium rare with sautéed green beans & shallots, truffled mushroom mascarpone & red wine jus

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Fresh Peaches  
Caramelised with rum, lime cream, vanilla oil & broken glass biscuit

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## KINAKI BUFFET \$75.00

(Minimum 20 guests)

### Canapés

Duck & Porcini Wontons w sweet soy  
Aorangi Smoked Salmon Potato Rosti w horseradish fraiche  
Petit Greek Salad w Mediterranean Spiced Feta  
Prawn cutlets with vodka, gazpacho vinaigrette & basil oil

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### Carvery Buffet

#### Breads & Oils

Roast Turkey Breast  
w preserved lemon, sage & prosciutto ciabatta stuffing

Ham Rump  
w Dijon, rosemary & honey glaze

Asparagus  
w shaved parmesan & lemon oil

Jersey Benne Potatoes  
w mint & roast garlic butter

Maple roast kumara with pumpkin & sage

#### Mixed Salad Greens

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Caramel Pecan Pie  
w bourbon anglaise & vanilla bean ice cream

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## D'URVILLE \$65.00

Breads & Olivo Oil

### ENTREE

Black Sesame Seared Yellow Fin Tuna  
Crisp apple, cucumber, cilantro Salad w wasabi vinaigrette

OR

Duck Breast  
Seared w Chinese five spice, Pohutukawa honey, Asian greens & wonton noodles

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### MAIN

Groper Fillet  
Char grilled with apple & fennel bulb salad, citrus oil & salmon roe

OR

Angus Prime Beef Fillet  
Wrapped in bacon, char grilled medium rare with sautéed green beans & shallots, truffled mushroom mascarpone & red wine jus

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Fresh Peaches  
Caramelised with rum, lime cream, vanilla oil & broken glass biscuit

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## POHUTUKAWA SET MENU \$75.00

Bread & Olivo Olive Oil

Aorangi Salmon

Cured w gin & fennel, fresh asparagus, lemon oil & crème fraiche

OR

Duck Breast

Seared w Chinese five spice, Pohutukawa honey, Asian greens & wonton noodles

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Pork Kassler French Cutlet

Pineapple mustard glazed w roasted shallots & brocollini

OR

Lamp Rump

Pan roasted w lemon thyme, crushed Jersey Bennes, peas & mint parsley pesto

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Blackberry & Almond Tart

W Bergamot orange tea & vanilla bean Ice cream

OR

Christmas Pudding

On cherry compote, anglaise & cream

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