

Dinner

> Buffets

Build your own menu

Minimum 30 people

> Selection 1 \$43.50pp

- 1 x carvery
- 1 x hot dish
- 2 x salads
- 2 x desserts
- 2 x vegetables

Includes Artisan bread rolls with butter and tea & coffee

> Selection 2 \$49.50pp

- 1 x carvery
- 2 x hot dish
- 2 x salads
- 3 x desserts
- 2 x vegetables

Includes Artisan bread rolls with butter and tea & coffee

> Selection 3 \$56.50pp

- 1 x carvery
- 3 x hot dish
- 3 x salads
- 3 x desserts
- 3 x vegetables

Includes Artisan bread rolls with butter and tea & coffee

Add a starter:

| | |
|--------------------------|---------------|
| Breads and dips platters | \$4.50pp |
| Soup of the day | from \$6.00pp |
| Seafood chowder | \$9.00pp |
| Antipasto platters | \$10.50pp |

> Carvery

Roasted leg of ham with maple, honey & mustard & spiced glaze **GF, DF**

Melrose Station roasted lamb leg with rosemary & garlic, lamb jus **GF, DF**

Roasted Hereford prime striploin with whisky honey marinade & barrel aged bourbon jus **DF**

Slow roasted New Zealand pork leg with rhubarb ketchup **GF, DF**

Roast chicken with tarragon butter & white wine sauce **GF**

Barbequed pork belly with Mississippi rub & ginger beer glaze **DF**

Mediterranean style braised shoulder of Melrose Station lamb with rosemary, thyme & lemon **GF, DF**

Slow roasted Hereford Prime rump with mustard crust & onion rings

Roasted turkey breast with fig, apple & shallot stuffing

> Hot dishes

Southern style chicken drum sticks with Alabama white barbecue sauce **GF, DF**

Braised Melrose Station lamb shanks with Merlot & thyme **GF, DF**

Stir fried shrimp with egg noodles, sweet soy & fried shallots

Butter chicken curry with jasmine rice & poppadum's **GF**

Hereford prime beef striploin with smoked eggplant, labne & basil **GF**

Pork loin wrapped in bacon served with cannellini bean ragu **GF**

Classic French beef bourguignon with potato puree **GF**

Garlic spiced Melrose Station lamb kofta, grilled lemon & mint yoghurt **GF**

South Island salmon curry with saffron rice pilaf **GF**

Slow cooked Melrose Station lamb with red peppers & red wine **GF**

Char Sui pork belly with bok choy & udon noodles

Mustard crusted chicken breast with creamy mushroom & leek sauce **GF**

Northern Italian Osso buco alla Milanese with gremolata **GF**

Monk fish wrapped in pancetta with dill & lemon beurre blanc sauce **GF**

Venison dumpling stew with chorizo **GF**

Kumara, brown lentil & sundried tomato fillos with curry yoghurt **V**

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> Vegetables

- Steamed vegetable medley with chive butter & toasted almonds **V, GF**
- Roasted cauliflower with tahini & coriander vinaigrette **V, GF, DF**
- Spiced potato wedges with fennel, cumin, turmeric & mustard seeds **V, GF, DF**
- Asian stir fry seasonal vegetables with oyster sauce **GF, DF**
- Broccoli & cauliflower with cheesy gratin **V, GF**
- Honey, cumin roasted parsnips & carrots with toasted buckwheat **V, DF**
- Creamy potato gratin with parmesan crust **V, GF**
- Roasted seasonal root vegetables with Italian herbs black olives & hummus **V, GF, DF**
- Gourmet potatoes in herbed butter **V, GF**
- Charred broccoli with roasted oranges, ginger & sesame seeds **V, DF**
- Classic French Ratatouille **V, GF, DF**
- Rustic kumara & parsnip chips with roasted capsicum & almond salsa **V, GF, DF**
- Roasted red onion & silverbeet gratin **V**
- Roasted cauliflower rice with garlic & lemon **V, GF, DF**

> Salads

- Broccoli, cashew, bacon & red onion salad **GF, DF**
- Bulgar wheat, feta & parsley salad **V**
- Traditional creamy coleslaw salad **V, GF**
- Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, GF, DF**
- Seasonal garden salad with red capsicum dressing **V, GF, DF**
- Gourmet potato, smoked salmon & dill salad with sour cream dressing **GF**
- Roasted parsnip, kumara & mesclun salad, honey & ginger dressing **V, GF, DF**
- Traditional Greek salad **V, GF, DF**
- Mangoslaw salad **V, GF, DF**
- Tomato, chickpea & preserved lemon salad **V, GF, DF**
- Watercress & quinoa tabbouleh with baba ghanoush **V, GF, DF**
- Black bean & hominy Texan salad **V, GF, DF**
- German potato salad **GF, DF**
- Farro honey carrot salad, green olives, coriander, roasted walnuts & golden raisins **V, DF**
- Beetroot salad with feta cheese, rocket & toasted herbed ciabatta fingers **V**

> Desserts

- Bittersweet chocolate – truffle tart with candied oranges
- Seasonal crème brulee
- Chocolate truffle cake with raspberry coulis
- Seasonal fresh fruit salad with whipped cream **GF, DF on request**
- Nana's lemon meringue tart
- Iconic Italian tiramisu
- Assorted macarons
- Gingerbread pudding with caramel sauce
- Berry, rhubarb & apple crumble
- Raspberry cheesecake
- Chocolate caramel nut tart with whipped cream
- Traditional pavlova with whipped cream, garnished with fresh seasonal fruit **GF**
- Raspberry trifle slice
- Italian baked ricotta cheesecake
- Devils food chocolate mud cake

Add Vanilla Ice cream—\$1.50 pp

Dinner

> Buffets

Chef's suggested menus

Minimum 30 people
- substitutes available

> \$43.50 per person

Menu 1

Artisan bread rolls & butter

Roasted leg of ham with maple, honey, mustard, spiced glaze **GF, DF**

Mustard crusted chicken breast with creamy mushroom & leek sauce **GF**

Honey, cumin roasted parsnips & carrots with toasted buckwheat **V, DF**

Steamed vegetable medley with chive butter & toasted almonds **V, GF**

Seasonal garden salad with red capsicum dressing **V, GF, DF**

Gourmet potato, smoked salmon & dill salad with sour cream dressing **GF**

Traditional pavlova with whipped cream, garnished with fresh seasonal fruit **GF**

Berry, rhubarb & apple crumble

Tea & coffee

> \$43.50 per person

Menu 2

Artisan bread rolls & butter

Roasted Hereford prime striploin with whisky honey marinade with barrel aged bourbon jus **DF**

Stir fried shrimp with egg noodles with sweet soy & fried shallots

Gourmet potatoes in herbed butter **V, GF**

Charred broccoli with roasted oranges, ginger & sesame seeds **V, DF**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, DF, GF**

Seasonal crème brulee

Chocolate truffle cake with raspberry coulis

Tea & coffee

> \$49.50 per person

Menu 3

Artisan bread rolls & butter

Slow roasted Hereford Prime rump with mustard crust & onion rings

South Island salmon curry with saffron rice pilaf **GF**

Garlic spiced Melrose Station lamb kofta, grilled lemon & mint yoghurt **GF**

Asian stir fry seasonal vegetables with oyster sauce **GF, DF**

Creamy potato gratin with parmesan crust **V, GF**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, GF, DF**

Gingerbread pudding with caramel sauce

Bittersweet chocolate – truffle tart with candied oranges

Tea & coffee

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Chef's suggested menus

Minimum 30 people

- substitutes available

> \$49.50 per person

Menu 4

Artisan bread rolls & butter

Melrose Station roasted lamb leg with rosemary & garlic with lamb jus **GF, DF**

Monk fish wrapped in pancetta with dill & lemon beurre blanc sauce **GF**

Southern style chicken drum sticks with Alabama white barbecue sauce **GF, DF**

Creamy potato gratin with parmesan crust **V, GF**

Steamed vegetable medley with chive butter & toasted almonds **V, GF**

Traditional Greek salad **V, GF, DF**

Mangoslaw salad **V, GF, DF**

Berry, rhubarb & apple crumble

Chocolate caramel nut tart with whipped cream

Tea & coffee

> \$56.50 per person

Menu 5

Artisan bread rolls & butter

Barbeque pork belly with Mississippi rub & ginger beer glaze **DF**

South Island salmon curry with saffron rice pilaf **GF**

Garlic spiced Melrose Station lamb kofta, grilled lemon, & mint yoghurt **GF**

Hereford prime beef striploin with smoked eggplant, labne & basil **GF**

Honey, cumin roasted parsnips & carrots with toasted buckwheat **V, DF**

Creamy potato gratin with parmesan crust **V, GF**

Steamed vegetable medley with chive butter & toasted almonds **V, GF**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, GF, DF**

Beetroot salad with feta cheese, rocket & toasted herbed ciabatta fingers **V**

Gingerbread pudding with caramel sauce

Bittersweet chocolate – truffle tart with candied oranges

Traditional pavlova with whipped cream, garnished with fresh seasonal fruit **GF**

Tea & coffee

> \$56.50 per person

Menu 6

Artisan bread rolls & butter

Mediterranean style braised shoulder of Melrose Station lamb with rosemary, thyme & lemon **GF, DF**

Char Sui pork belly with bok choy & udon noodles

Mustard crusted chicken breast with creamy mushroom & leek sauce **GF**

Monk fish wrapped in pancetta with dill & lemon beurre blanc sauce **GF**

Roasted seasonal root vegetables with Italian herbs black olives & hummus **V, GF, DF**

Gourmet potatoes in herbed butter **V, GF**

Charred broccoli with roasted oranges, ginger & sesame seeds **V, DF**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, GF, DF**

Seasonal garden salad with red capsicum dressing **V, GF, DF**

Chocolate truffle cake with raspberry coulis

Seasonal fresh fruit salad with whipped cream **GF, DF on request**

Nana's lemon meringue tart

Tea & coffee

Dinner

> Buffets

Chef's specialty menus

Minimum 30 people

> The Smoke House Buffet \$59.50pp

Menu 7

Artisan bread rolls & butter

Barbeque pork belly with Mississippi rub & ginger beer glaze
DF

Roasted Hereford prime striploin with whisky honey marinade
& barrel aged bourbon jus **DF**

Southern style chicken drum sticks with Alabama white
barbecue sauce **GF, DF**

Texas rubbed barbequed pork ribs with mango jalapeno
barbequed sauce **GF, DF**

Baked gourmet potato & kumara with maple cinnamon butter

Tex-Mex mac 'n' cheese

Steamed vegetable medley with chive butter & toasted
almonds **V, GF, DF**

Garden salad with red capsicum dressing **V, GF, DF**

Watermelon with goats cheese, mint & jalapeno salad **V, GF**

Traditional creamy coleslaw salad **V, GF**

Raspberry cheesecake

Chocolate caramel nut tart with whipped cream

Seasonal fresh fruit salad with whipped cream
GF, DF on request

Tea & coffee

> The Great Southern Buffet \$64.50pp

Menu 8

A selection of Artisan breads & spreads

Seafood chowder

Roasted Melrose Station lamb leg studded with garlic &
rosemary served with lamb jus **DF**

Oven roasted blue cod with herb crust & grilled lemon

Green lip mussels cooked in tomato & garlic white wine
sauce **GF, DF**

Venison osso buco with chorizo, gremolata & potato puree

Steamed vegetable medley with chive butter & toasted
almonds **V, GF, DF**

Honey, cumin roasted parsnips & carrots with toasted
buckwheat **V, DF**

Gourmet potatoes in herbed butter **V, GF**

Traditional creamy coleslaw salad **V, GF**

Seasonal garden salad with red capsicum dressing **V, GF, DF**

Gourmet potato, smoked salmon & dill salad with sour cream
dressing **GF**

Chocolate truffle cake with raspberry coulis

Gingerbread pudding with caramel sauce

Traditional pavlova with whipped cream, garnished with fresh
seasonal fruit **GF**

Tea & coffee