

THE
LUNCH ROOM

canapes

champagne cocktail on arrival
wild remutaka venison tataki rolls
pumpkin feta and balsamic onion tartlets
caprese skewers with buffalo mozzarella
chilli salt squid

entrée upon seating

prawn cocktail
asparagus & mushroom salad with poached egg

main

butternut squash salad with organic goat ricotta, activated almonds and balsamic dressing
cous cous with organic apricots, almonds, lemon, sumac and feta
mixed roast organic vegetables with a honey thyme glaze
dauphinoise potatoes
organic beechwood honey and lemon cured aoraki salmon
whole roast wagyu sirloin with beef jus
brined and roasted organic chicken with christmas stuffing
honey and mustard glazed free range harmony champagne ham

dessert

banoffee bites
brownie bites with raspberry mascarpone
new york baked cheesecake
mini pavlova