



Henry.



Classic

Sourdough rolls | olive butter | salted butter

Confit lamb belly | sundried tomatoes | mint sauce
Pan roasted chicken supreme | parsley & garlic butter
Chickpea ragu | thyme | chilli

Duck fat roasted potatoes
Steamed greens | truffle dressing
Turmeric rice
Caesar salad | parmesan
Red cabbage & carrot slaw

Crème brulee
Sticky date pudding | cardamom custard

Freshly brewed coffee and a selection of blended & herbal tea

Buffet.



Signature

Sourdough rolls | olive butter | salted butter

Aged beef fillet | mushroom & pepper sauce

Smoked salmon fillet | lemon & fennel puree

Confit duck leg | horopito honey

Potato gnocchi | truffle | smoked cheese

Thyme fondant potatoes | garlic butter

Oven roasted baby carrots | onion caramel

Steamed broccolini | parmesan | parsley

Roasted root vegetables | chive | walnuts

Greek salad | olive crumb

Beetroot slaw | goats cheese | radish

Roebuck Farm greens

Vanilla crème brûlée | apple compote

Lemon cheesecake | cocoa butter | meringue

Chocolate mousse | raspberries | caramel

Fresh fruit salad

Buffet.

CLASSIC PLATED

Please select two options from our mains and two from our desserts. These will be served to your guests as an alternate drop.

Entrée options are available at an additional cost.

ENTREE

Shared Breads

MAIN

Sous Vide Lamb Rump | Kawa Kawa Saag | Crispy Kale | Balsamic Caviar
Potato Bon Bon

Honey & Sesame Glazed Pork Belly Pickled Cabbage | Bok Choy | Puff Rice

Charcoal Coated Fish of the Day | Pea Velouté | Broccolini | Portobello Mushroom
Pickled Fennel

Grilled Eggplant | Chive Mayo | Smoked Fig | Potato Bon Bon

DESSERT

Classic Crème Brûlée

Mars Bar Cheesecake | Mango Sorbet


Banoffee Pie | Ginger Base | Vanilla Mascarpone

Sticky Toffee Date Pudding | Vanilla Ice Cream

Trio of Sorbet

**Menus are a guideline only and are subject to seasonal and supplier changes Special dietary requirements catered for with advance notice*

SIGNATURE PLATED



*Please select two options from our entrees, mains and desserts.
These will be served to your guests as an alternate drop.*

TO SHARE

House-made bread | olive butter | pickles

ENTREE

Gin cured salmon | beetroot gel | smoked goats curd | pickled fennel

Free-range pork belly | parsnip | celery | walnut

Chicken liver & truffle pate | orange | toasted sourdough | onion chutney

Fish of the day ceviche | pearl barley | wasabi snow | garden herbs

Prawn & lemon grass ravioli | coconut broth | edamame

Heirloom tomatoes | smoked goats cheese | black rice | basil

MAIN

Grass fed beef eye fillet | smoked carrot | burnt onion | broccolini | port jus

Line caught snapper | seared scallops | celeriac | oyster mushroom | leek almond

Duck breast | duck leg pancake | orange | cabbage | potato fondant | five spice jus

Lamb rump | lamb croquette | minted foam | peas | pistachios | whipped feta

Organic chicken | chive mash | grilled mushrooms | broccoli | lemon butter sauce

Mushroom & thyme tortellini | sweet tomatoes | whipped feta | salmon crumble

DESSERT

Sentry Hill lemon cheesecake | cocoa butter | lemon curd | French meringue

Tiramisu | berry sorbet

Four textures of chocolate | orange sorbet

Sticky date pudding | toffee sauce | crème anglaise

Coconut rice crème brûlée | rhubarb puree | apple compote (vegan)

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Canapés on Arrival

3 Items...\$22pp | 5 Items...\$30pp

Chicken skewers | chilli | onion | capsicum (gf)

Chicken & blackberry pâté | toasted sourdough

Smoked eel on toast | port wine & onion chutney

Braised lamb sliders

Lamb tartare | Yorkshire pudding | pistachio crumble

Oven roasted sirloin | balsamic pearls | wasabi cream | buckwheat cracker

Mini fish & chips | caper sauce

Tempura prawns | chilli aioli (df)

Seared scallop | potato rosti | oyster cream | caviar

Mushroom arancini balls (vegan)

Kaffir lime & coconut croquettes (vegan)

Kikorangi blue cheese | poached pear | homemade oat crispbread (v)

Beetroot tartare | harakeke cracker (vegan)

Fry bread | horopito cream (v)

Goats cheese & honey cookies (v)

Something Extra



Platters

Approximately feeds 8pax per platter.
The perfect addition on arrival or for later
in the evening.

BREADS & DIPS

Fresh sourdough | garlic rēwena | roti | basil pesto | truffle butter
pumpkin hummus | pickles...\$94

CHEESE

Kapiti Kikorangi blue | Puhoi cheddar | Kapiti creamy brie | local olives
quince paste | house pickles | dates | crackers | house bread...\$120

FRESHLY PICKED

Carrot | red pepper | cucumber sticks | baby cos baskets | kale crisps
mixed nuts | olives | flat bread | dips...\$107

NGĀMOTU FEAST

Prawn twisters | olive & cream cheese croquettes | vegetable dumplings
Kikorangi blue cheese | cured meats pickles | orange & chicken pâté
toasted sourdough...\$200

INDIAN FEAST

House made roti filled with lamb curry | naan breads | onion bhajis
mint cucumber raita | onion & tomato salsa | kūmara & carrot dip...\$125

SELECTION OF PETIT FOURS

Chef's choice of petit fours, the perfect addition to coffee and cake...\$130
(for approximately 10 guests)

Something Extra