



# Platters

2018

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

# Platters

All platters are designed to cater for up to 10 people

## COLD SELECTION

### BREAD & DIPS / \$55

house dips, dukkah, olive oil, crostini, rustic breads 🌿

### BUDDAS DELIGHT / \$70

grilled vegetables, radishes, cherry tomatoes, pickled mushroom, beetroot relish, chickpea puree

### CALIFORNIAN SUSHI / \$95

maki rolls, shoyu, pickled ginger, wasabi mayo 🌿🍷

### ANTIPASTO / \$125

cured meats, semi dried and pickled vegetables, pesto, relish, crostini

### PACIFIC SEAFOOD / \$175

marinated mussels, poached prawns, smoked Marlborough salmon, shrimps, cocktail dressing, lemon

### NZ CHEESE / \$150

local selection of artisan cheeses, quince relish, grapes, dried fruits, crackers

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## HOT SELECTION

### TEX MEX / \$100

re-fried chilli beans, avocado sour cream, pico de gallo, corn chips 🌿

### KIWI SAVOURY / \$115

mini pies, sausage rolls, vegetarian quiches, watties tomato sauce 🌿

### ASIAN / \$120

vegetable samosa, murtabaks, fried dumplings, mint raita, date and tamarind relish

### MEZZE / \$135

mini falafel, lamb kofta, beef shish kebabs, hummus, tzatziki, pomegranate molasses

### AMERICAN / \$135

mini beef burgers, mini hot dogs, spicy buffalo wings, blue cheese dressing, spicy bbq sauce

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## TO FINISH

### SWEET TEMPTATIONS / \$120

chef's selection of tartlets, slices and mini pastries

### TROPICAL FRUIT / \$75

seasonal fruits, maple yoghurt, air dried berries 🌿🍷

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