



**Executive Boardroom
Standing Lunch
Selection**

2019

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

Executive Boardroom Standing Lunch Selection

Minimum 10 people \$26 per person

LIGHT LUNCH MENU 1

Chefs selection of sandwiches including vegetarian 🌿

Chilli plum chicken skewers, toasted sesame seeds, coriander dressing 🚫

Onion bhaji, date & tamarind chutney 🚫 🌿 🌱

Thai beef salad, rice noodles, sprouts, chilli soy dressing 🚫

Meringues, lemon curd cream, dried raspberries 🚫

Sliced tropical fruit, maple yoghurt 🚫 🌿

Tea & coffee selection \$4.50 extra

LIGHT LUNCH MENU 2

Chefs selection of tortilla wraps including vegetarian 🌿

Lamb kofta, mint yoghurt 🚫

Leek, potato & cheddar tartlets, tomato relish

Tuscan herbed chicken & broccoli salad, chickpeas, sweet corn, goats cheese 🚫

NZ cheese selection, fruit relish, assorted crackers 🚫 🌿

Sliced tropical fruit, mango puree 🚫 🌿 🌱

Tea & coffee selection \$4.50 extra

LIGHT LUNCH MENU 3

Chefs selection of filled soft rolls including vegetarian 🍃

Braised beef & cheddar pies

Roasted vegetable frittata, spinach, caramelised onion relish 🍷 🍃

Moroccan spiced lamb salad, tomato, cucumber, feta, olives, oregano 🍷

Banoffee tartlets, whipped cream

Sliced tropical fruit, stone fruit puree 🍷 🍃 🌿

Soup of the day with bread rolls \$7 per person

Tea & coffee selection \$4.50 extra
