

Buffet Dinner



STARTER

roast provençal vegetables, basil and lemon crumbled feta
waldorf salad with tarragon and toasted pecans
pumpkin salad, lime, orange, fennel and coriander
green bean and edamame salad sesame and soy
roast kumara, pulled pork, sumac and toasted almonds
classic caesar salad
penne pasta hot smoked salmon, pea and peppermint salad
glass noodles vietnamese spicy beef salad, chili and lime
fresh mixed greens, seasonal crudité and white balsamic vinaigrette
panzanotti salad and pressed cucumber
platter of home pickled lox red onion and sour dough crisps
ice local oysters, mignonette sauce and fresh lemon (priced daily - supplement)
prawn cocktail with crisp cos lettuce

MAIN

sweet and sour prawns and sticky rice
lamb rump, sweet potato gnocchi and rosemary
48 hour slow cooked veal shank, truffled soft polenta and madeira
chicken cacciatore and herb orecchiette pasta
stir fried udon noodles and asian vegetables
tomato risotto, fresh basil and stracciatelle mozzarella
braised lamb shank, garlic and thyme boulangiere potatoes
malaysian beef randang and coconut basmati
BBQ chicken thighs, caramelised onion and hand cut chips
vegetable lasagne
beef tenderloin, cocotte potatoes and green pepper sauce [\$4 supplement]
market fish, white bean and lime leaf cassoulet
coulibiac of king salmon

Wainui

BANQUETS



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DESSERT

crème brulee of the day
lemon meringue tarte
mini passionfruit pavlova
brandy snap with vanilla crème chiboust
carrot cake with pineapple cream cheese
warm rhubarb and apple crumble
chocolate mud cake
chocolate mousse and chocolate soil
seasonal fresh fruit platter

choice of 4 items per course \$79.50 per person

CARVERY

roast champagne ham bone in with Wainui's own honey
roast prime rib of beef with gravy
roast rosemary boneless lamb leg with mint sauce

add \$12.50 per person

minimum numbers required . sample menu, subject to change . please advise if there are any dietary requirements

Wainui

BANQUETS

