

Buffet Lunch



Available from 10am till 2pm

STARTER

selection of finger sandwich and wraps
open faced crostinis and bagels
cold smoked salmon, capers, red onion and crème fraiche [GF]
prawn cocktail with crisp cos lettuce [GF, DF]
iced green lip mussels and american cocktail sauce [GF, DF]
smoked duck salad with roast beetroot and goats cheese [GF, DF]
spiced lamb rump, green bean salad and chive vinaigrette [GF, DF]
penne pasta, smoked salmon, pea and mint salad [DF]
roast pumpkin, orange and walnut salad [N, GF, DF]
mesclun salad with seasonal crudité and sherry vinaigrette [V, GF, DF]

MAIN

baked penne with spinach, ricotta and nutmeg [V]
lamb shish kebab, cous cous, and warm eggplant salad [DF]
chicken satay, spicy peanut sauce, stir fried vegetables and sesame [N]
korean style beef, cellophane noodles (chap chea) [GF, DF]
oven roasted snapper, mild coconut curry and jasmine rice [GF]
leek and smoked gouda tartlets [V]
vegetable lasagne [V]
rump of lamb, roast gourmet potatoes and rosemary jus [GF, DF]
vegetable skewers, smoked tomato compote and cardamom pilaf [V, GF, DF]
new zealand king salmon, pesto orzo and saffron veloute

Wainui

BANQUETS



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DESSERT

vanilla bean crème brulee
lemon tarte
mini red fruit pavlova [GF]
carrot cake with pineapple cream cheese
dark chocolate brownie
blueberry cheesecake
baked NY style cheesecake
vanilla panacotta and freeze dried raspberries
fresh seasonal fruit platter [\$4 supplement]
dark chocolate tartlet

choice of 4 starters, 4 mains and 2 desserts \$ 52.00 per person

choice of 2 starters, 3 mains and 2 desserts \$ 44.00 per person

[N - contains nuts] [V - vegetarian] [GF - gluten free] [DF - dairy free]

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

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BANQUETS

