

Buffet Dinner



STARTER

- roast provençal vegetables, Israeli couscous , basil and crumbled feta [V, GF]
- pumpkin salad with almonds, orange and coriander [N,V, GF, DF]
- pulled pork , roast kumara, orange and smoked almonds[N, GF, DF]
- classic caesar salad
- fusilli pasta with prawns, coriander and lime dressing [DF]
- thai beef noodle salad, shiracha and coriander[DF]
- fresh mixed greens, seasonal crudité and white balsamic vinaigrette [V,GF,DF]
- Meat platter with pickles
- ice local oysters with fresh lemon and vinegar (seasonal , priced daily - supplement) [GF, DF]
- prawn cocktail with crisp cos lettuce [GF, DF]

MAIN

- Thai fish and prawns curry [GF]
- lamb rump and rosemary jus [GF]
- chicken a la king
- stir fried udon noodles and asian vegetables [DF]
- ragout of lamb middle eastern style [GF,DF]
- slowed cooked wagyu brisket and gravy [GF,DF]
- BBQ chicken thighs [DF]
- Spinach and ricotta tortellini, arrabiata sauce
- beef vindaloo [GD,DF]
- market fish and orange hollandaise sauce [GD]
- pork belly with fennel and onion dressing [GD,DF]
- light teriyaki king salmon and asian vegetable

Wainui
BANQUETS



Buffet Dinner



SIDES

bread, butter & dips
basmati rice [GF,DF]
roast gourmet potatoes [GF,DF]
seasonal vegetables [GF,DF]
Roast root vegetables [GF,DF]

DESSERT

lemon tarte
mini passionfruit pavlova
carrot cake with pineapple cream cheese
warm rhubarb and apple crumble
chocolate mud cake
chocolate mousse
seasonal fresh fruit platter
new zealand cheese and crackers with condiments [supplement \$6 pp]

choice of 4 items per course \$ 82.50 per person

Choice of 3 items per course \$ 75.50 per person

CARVERY add \$13.50 per person

roast champagne ham bone in with Wainui's own honey [GF, DF]
roast beef rump with gravy [GF, DF]
roast boneless lamb leg with mint sauce [DF]

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

