

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, sriracha and coriander [DF]
fresh mixed greens, seasonal crudité and white balsamic vinaigrette [V,GF,DF]
meat platter with pickles
prawn cocktail with crisp cos lettuce [GF, DF]

MAIN

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

Wainui
BANQUETS



Buffet Dinner



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 \$8.00 per person]

choice of 4 items per course \$83.50 per person

Choice of 3 items per course \$76.50 per person

CARVERY add \$14.50 per person—choose 1 item:

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

[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

