

# Buffet Dinner



## STARTER

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

## MAIN

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

**Wainui**

BANQUETS



# Buffet Dinner



## 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 [\$4 supplement]

choice of 4 items per course \$79.50 per person

## CARVERY

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

add \$12.50 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

**Wainui**

BANQUETS

