

Buffet Lunch



Available from 11am till 2pm

STARTER

- cold smoked salmon, capers, red onion and crème fraiche [GF]
- prawn cocktail with crisp cos lettuce [GF, DF]
- thai beef salad vermicelli pasta , fresh coriander and spring onion [GF, DF]
- orzo pasta with roast vegetables , sundried tomatoes and pesto [DF]
- roast kumara salad with pull pork and sumac [GF, DF]
- mixed green salad medley with seasonal crudité and balsamic vinaigrette [V, GF, DF]
- assorted meat platter

MAIN

- spinach and ricotta tortellini with garden vegetables and arrabiata sauce [V]
- chicken satay, spicy peanut sauce [N, GF]
- roast lamb leg with onion gravy [DF, GF]
- beef vindaloo [GF, DF]
- oven market fish , mild coconut curry [GF]
- vegetable lasagne [V]
- pork belly with fennel and onion dressing [GD,DF]
- new zealand king salmon with salsa verde [GF,DF]

SIDES

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

Wainui

BANQUETS



Buffet Lunch



DESSERT

lemon tarte

mini red fruit pavlova [GF]

carrot cake with pineapple cream cheese

dark chocolate brownie

baked NY style cheesecake

fresh seasonal fruit platter

new zealand cheese and crackers with condiments [supplement \$6 pp]

choice of 4 starters, 4 mains and 2 desserts \$ 59.00 per person

choice of 2 starters, 3 mains and 2 desserts \$ 55.00 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

Wainui

BANQUETS

