



# Post Wedding Brunch *Menu*

## **The Buffet**

Seasonal Fresh Fruit Platter  
Cheese, Crackers and dips  
Selection of sweet danish pastries  
Yogurt/Granola Parfait  
House-made Quiche  
Bacon and Egg Butty or Croissants Hame cheese and rocket

### *Add-on options*

Oysters

---

## **The Beverage Bar**

Filter tea and coffee station - Included  
Juice Carafes

### *Add-on options*

Smoothies DIY  
Mimosa Bar  
DIY Mocktails  
Bloody Mary Bar

Bottled Still & Sparkling Water \$2pp (min 10pax)



## Resort Buffet Menu

**\$39pp**

Choose 2x main options + 2x side options

**\$69pp**

Choose 3x main options + 3x side options

*Includes Chef's selection sweet treat sharing platters (petit fours)*

*Add extra main option \$10pp*

*Add extra side option \$10pp*

---

### Main

***Grilled Market Fish***

green grapes, lemon zest

***Lamb Shoulder***

creamy polenta, demi-glace sauce

***Premium Beef***

Chefs selection

***Marinated Chicken Breast Roll***

mushroom, spinach & brown butter sauce

***Tofu & Potato Indian Curry***

courgette, steamed rice, cucumber yoghurt (v) -  
chicken available on request

***Vegetarian Lasagna***

mushroom, eggplant bechamel sauce, parmesan

### Sides

***Courgette Gratin***

ricotta cheese, chives, parmesan

***Mediterranean Quinoa Salad***

tomato, black olives, parsley, olive oil

***Pan Roasted Baby Potatoes***

Brown butter, rosemary

***Marinated Chicken Breast Roll***

mushroom, spinach & brown butter sauce

***Mixed Seasonal Roasted Vegetables***

***Seasonal Fresh Green Salad***



## Fuction Pizza Menu

*3 pizzas of your choice for \$45  
3x fries for \$20*

---

### *Pizza*

#### *Pepperoni*

*pepperoni, mozzarella cheese, tomato sauce  
\$24*

#### *Margherita*

*tomato slices, mozzarella cheese, fresh basil  
and garlic, tomato sauce  
\$22,50*

#### *Cheesy Garlic*

*cheese, crushed garlic sauce, homemade aioli  
\$18*

#### *Smoked Salmon*

*tomato sauce, cappers, smoked salmon, feta cheese, spinach, mozzarella cheese  
\$26,50*

#### *Mushroom & Truffle*

*wild mushrooms, caramelized onion, tomato sauce, truffle oil  
\$26*

#### *Pork Sage Sausage & Onion*

*pork & fennel sausage, red onion, sage, tomato sauce, mozzarella cheese, pinenuts  
\$27*

---

### *Fries*

*with aioli  
\$7,50 per bowl*





# Resort Kamado BBQ

## Menu

All of our BBQ items are cooked in one of our Kamado Grills. A Kamado is a ceramic egg-shaped, charcoal barbecue of Japanese origin. Kamado's allow our Chefs to grill, smoke & roast simultaneously. In our Kamado's we prefer Black Wattle charcoal for its hot burning & long lasting properties, combined with Apple-wood, Cherry-wood & other locally sourced charcoal for extra smoky flavour.

**Standard BBQ Menu \$45pp**  
(250gms protein pp + 3x sides pp)

### **Includes**

Chef's selection 1x Main  
You choose 2x main options  
You choose 3x side options

---

### **BBQ Mains**

**Chefs Premium Beef**  
**Freedom Farms Pork Belly**  
**Hawkes Bay Lamb Rack**  
**Spicy Free Range Chicken Wings**  
**Chefs Choice Artisan Sausage**  
**Seasonal Grilled Vegetables Kebabs**

### **BBQ Mains**

**100gms extra protein per person** \$10pp  
**Additional Main Selection** \$19,50pp  
**New York Strip 250gms** \$24,50pp  
**Carve NZ Aged T-Bone 1000gms** \$99 per T-Bone  
**Chef's Selection Sweet Treat Platters**  
with 4x mini treats per person \$9pp

### **Sides**

**BBQ Baked Capsicum**  
egg, cheese  
**Charred Broccolini**  
lemon oil, roasted almonds  
**Spicy Potato Salad**  
cheese, corn, peas, jalapeno  
**Beetroot Salad**  
couscous, walnut, spinach, rocket  
**Roasted Heirloom Tomatoes**  
basil, garlic, mozzarella  
**Green Salad**  
Chefs seasonal selection



## Sample Set Lunch Menu

### ***Bruschetta Light Lunch***

***\$15pp***

#### ***Caprese (v)***

tomato, heirloom tomato, basil, olive oil, toasted ciabatta

#### ***Tuna***

black olives, cherry tomato, shallot, parsley, toasted ciabatta

#### ***Prosciutto***

stracciatella, anchovies, lemon zest, toasted ciabatta

#### ***Ricotta (v)***

edamame, pea, mint, thyme, olive oil, toasted ciabatta

---

### ***Lunch Mains***

***\$32,50pp***

#### ***Southern Bluefin Tuna Sashimi***

*toasted ciabatta, avocado, sriracha, japanese mayo, lemon oil*

#### ***Minute Steak***

*skin-on shoestring fries, chimichurri*

#### ***Roasted Chicken Caesar***

boiled egg, lettuce, tomato, shallot, endive, lemon, olive oil, croutons

#### ***Haloumi Quinoa Salad (vg/ng)***

black olive, cherry tomato, red onion, parsley  
(substitute Haloumi for tofu - (vg) + \$1.50)

#### ***Courgette Lasagne***

courgette, steamed rice, cucumber yoghurt (v) - chicken available on request

#### ***Vegetarian Lasagna***

*Mushrooms, mozzarella, bechamel*



# Resort Table Banquet Menu

**\$89pp**

## ***Canape Hour***

Enjoy 1 hour of rolling canape service with 4 options included.

Includes: 2x *Chef's selection canapes.*  
*Your selection of two canapes from the master menu attached.*

---

## ***Main***

Served on sharing platters table banquet style  
Portioned 1 main pp

Includes  
*Grilled Market Fish and Chefs Selection Premium Beef*

*Your Choice of 1 of the following options;  
Lamb Shoulder or Marinated Chicken Breast Roll*

---

## ***Sides***

Served on sharing platters table banquet style  
Portioned 1 of all 3 sides pp

Includes  
*Chefs selection seasonal vegetable  
Chefs selection seasonal root vegetables  
Chefs selection seasonal salad*

---

## ***Dessert***

Served on sharing platters banquet style  
Portioned 1 of all 4 desserts pp

Includes  
*Chefs selection petite fours*