



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