



## LUNCH

**Make up your own selection or choose from one of our quick pick combinations below:**

**Grazing Lunch / \$17.50**

Selection of one gourmet sandwich, one sweet or savoury item, Fresh orange juice, Tea & Coffee

**Mind Builder / \$22.00**

Selection of one gourmet sandwich, one cake or slice, Fruit plate, Fresh orange juice, Tea & Coffee

**Walk & Fork / \$30.00**

Selection of two fork food items per person and one cake or slice

**Stamina Builder / \$30.00**

Selection of one themed lunch, one cake or slice, Fresh orange juice, Tea & Coffee

**Selections:**

**Gourmet Sandwiches / Wraps / \$10.00**

*\*Gluten free bread / wrap on request for \$2pp extra*

- Chipotle pulled Portobello mushroom, iceberg, feta, cilantro and aioli (\*GF) (V)
- Roast rare beef, Swiss cheese, onion rings, peppery leaves, horseradish
- Crumbed chicken, thick cut bacon, tasty cheese, apricot and capsicum relish, butter-crunch lettuce (\*GF)
- Hot smoked salmon, watercress, avocado, gherkin cream cheese (\*GF)
- Chorizo, smoked Gouda, basil mayo, greens and tomato relish (\*GF)
- Green goddess, greens, smashed avocado, mozzarella and green tomato relish (\*GF) (V)
- Hong Shao Rou pork belly with pickled ribbon vegetables (\*GF)
- Fried sesame and ginger tofu, Asian slaw, spiced eggplant relish (\*GF) (Vegan)

**Buda bowls \$16**

- Crispy tofu or Teriyaki chicken, sushi rice, seaweed, edamame beans, pickled radish, sprouts salad and toasted sesame (GF) (DF)
- Crispy tofu or seared tuna, Soba noodles and pumpkin salad, green onions, summer greens, chilli caramel (DF)

**Slices / \$4.50**

- Blueberry cheesecake
- Raspberry shortcake and vanilla mascarpone
- Banoffee
- Caramel (GF)
- Raw nuts and seeds (GF) (DF)

**Cakes / \$4.50**

- Lemon and poppy seed cake with citrus cream
- Seasonal berries frangipani tart
- Cherry and citrus poppy seeds friand
- Snickers brownie (GF)
- Raspberry and almond friand (GF)

GF – Gluten Free, DF – Dairy Free, V – Vegetarian

**All prices exclude GST**

*All prices on this page are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. Management reserves the right to change prices in line with market fluctuations. Minimum guest numbers apply.*



# THEMED BUFFET LUNCH

## Themed Buffet Lunch / \$25.00 (per person)

*Buffet station (select one theme)*

### Indian

Vegetable samosa, Garlic flat bread and poppadum, pickles and riata (V)  
Butter chicken curry (GF)  
Vegetable biryani, toasted cumin seed cashews (GF) (Vegan)

### Greek

Beef moussaka (GF)  
Greek potatoes; lemon, garlic, oregano, stock, olive oil (GF)  
Greek salad; feta, tomatoes, red onion, olives, cucumber (GF)

### Island

Barbequed spiced chicken, corn and tomato salsa (GF) (DF)  
Ika Mata (raw fish & coconut) (GF) (DF)  
Rainbow slaw with mint, coriander, lime and chilli (GF) (DF)

### Kiwi

Tempura battered fish, chips, chunky tartar sauce  
Freedom Farm pork boil up, pumpkin and watercress (GF) (DF)  
Roast kumara salad, local leaves and Manuka honey dressing (GF) (DF)

### French

Beef Bourguignon, pancetta, mushrooms, red wine, garlic, fresh herbs (GF) (DF)  
Boulangère potatoes, chicken stock, onions and herbs (GF) (DF)  
Waldorf salad, witloof, walnuts, celery, grapes, apples and creamy dressing (GF) (DF)

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