

LUNCH MENUS



BASIL

SAGE

THYME

BANQUET 1 (RESTAURANT)

BANQUET 2 (RESTAURANT)

BANQUET 3 (RESTAURANT)

SANDWICH DIY

Focaccia bread

COMPONENTS

Ricotta cheese, sun-dried tomatoes, almonds, basil

HOT DISH

Grilled chicken skewer with peanut satay sauce, coriander
Baked potato, cheddar cheese & rosemary crumbs

SALAD

Broccoli, fennel, cashew, seeds, herbs & buttermilk dressing
Garden leaf salad

SWEET

Coconut pannacotta with pineapple & mango (GF,DF)

SANDWICH DIY

French baguette

COMPONENTS

Pork salami, onions jam, gruyère cheese

HOT DISH

Sage roasted Angus beef, horseradish & mustard
Pumpkin, sage butter, pinenut, currants & honey

SALAD

Tomato, feta, cucumber, olive & aged balsamic
Garden leaf salad

SWEET

Earl grey & orange cake with crème fraiche frosting

SANDWICH DIY

Tortilla wrap

COMPONENTS

Smoked chicken, iceberg, smashed avocado, Japanese mayo

HOT DISH

Akaroa salmon baked with thyme lemon cream
Grilled broccoli with yellow miso, Grana Padano

SALAD

Roasted vegetables, cashew, sesame, sweet soy
Garden leaf salad

SWEET

Seasonal fruit tartlet, patisserie crème

