

## Canapes

### Hot Canapes

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| Tender Piripiri Marinated Chicken set on bamboo skewers & served with a Manuka Honey & Yoghurt dip | (\$4.30) |
| Chicken & Vegetable Dumpling with soy sauce  | (\$4.30) |
| Kumara & Ginger Drops sit in Chinese spoons w Marinated Red Cabbage & Tandoori Mayonnaise          | (\$4.30) |
| Scallops wrapped in Bacon  | (\$4.30) |
| Bombay Fish Cakes with mint sauce  | (\$4.30) |
| Grilled Shrimp Bruschetta with fresh salsa   | (\$4.30) |
|  |          |
| Bite Sized Burger Range - Mushroom & Risotto Pattie with Salad & Tamarillo chutney                 | (\$5.50) |
| Bite Sized Burger Range - Lamb with Minted Aioli & Swiss Cheese                                    | (\$5.50) |
| Mini Noodle Boxes filled with Crumbed Fish Fillets & Chips with homemade Lemon Mayonnaise          | (\$5.50) |
| Cocktail Chicken Kebabs with Coriander, Lime & Ginger Yoghurt dip                                  | (\$5.50) |

### Cold Canapes

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| Coriander infused Lamb & Mango Salsa set on Crostini                              | (\$4.30) |
| Thai Beef Salad set on Cucumber Rounds  | (\$4.30) |
| Vegetarian Sushi selection  | (\$4.30) |
| Mini Filo baskets filled with Caramelised Onion & Blue Cheese                     | (\$4.30) |
| Moe Moe mini Potatoes filled with Sour Cream & marinated Capsicum (Seasonal Item) | (\$4.30) |
| Feta, Rocket and Mushroom Bruschetta  | (\$4.30) |
| Oven Roasted Tomato, Fresh Basil & Shaved Parmesan set on Bruschetta              | (\$4.30) |
| Lemon, Chilli & Coconut marinated Fresh Fish Fillets served in Spoons             | (\$4.30) |
| Bloody Mary Mussels set in a shot glass   | (\$4.30) |
| Chilled King Prawns with a Creamy Mango & Coriander dipping sauce                 | (\$4.30) |
|   |          |
| Smoked New Zealand Lamb fillet set in spoons & served with a Horopito Hollandaise | (\$5.50) |
| Lime & Ginger marinated Salmon shots  | (\$5.50) |
| Smoked Venison Loin with fresh shaved Parmesan set on Bruschetta                  | (\$5.50) |
| Mini Noodle Boxes filled with Prawns & Glass Noodle salad                         | (\$5.50) |

**All Canapes are Excluding GST**

# Banquet Menu

## Banquet Menu 1

Price \$48.30 a Head GST EXCL

Bread Roll Baskets

Roast Sirloin with Tarragon Gravy  
Glazed Hot Ham with Assorted Mustards

Minted New Potatoes  
Honey Glazed Baby Carrots  
Garden Green Beans

Half Shell New Zealand Mussels with Tomato Karengo Salsa

Tossed Green Salad with Raspberry Vinaigrette  
Classic Coleslaw  
Penne Pasta Salad with Sundried Tomatoes, Salami and Feta.

Sweet Treat Platter (3 Options)

## Banquet Menu 2

Price \$60.40 a Head GST EXCL

Bread Roll Baskets

Roast Scotch Fillet with Herb Butter  
Charred Salmon on Seasonal Stir Fry Vegetables  
Roast Spring Chicken

Roast Gourmet Potatoes  
Roast Mixed Vegetables

Prawn Platter with Mango Mayo

Tossed Green Salad with Raspberry Vinaigrette  
Creamy Kumara Aioli Salad  
Tomato, Cucumber and Red Onion

Sweet Treat Platter (4 Options)

## Simple Dinners

We would only provide 1 of the menus per night. We are flexible in regards to changing items but changes would apply to the whole menu not just a few people. Unless the change is for dietary reasons, we can provide vegetarian and gluten free options on request. Minimum Numbers of 10 people unless agreed otherwise beforehand.

**All Menus \$17.00 a Head Gst EXCL**

### **Menu 1:**

Baked Dinner Rolls  
Roast Pork with Apple Sauce  
Hot Potatoes with Butter and Parsley  
Honey Glazed Baby Carrots  
Rich Chocolate Brownie with Cream

### **Menu 2:**

Fresh Buttered Bread  
Butter Chicken  
Jasmine Rice  
Tossed Green Salad with Raspberry Dressing  
Cheesecake and Whipped Cream

### **Menu 3:**

Garlic Bread  
Hearty Beef Lasagne  
Kumara Salad with Homemade Aioli  
Classic Coleslaw  
Blueberry Apple Strudel

### **Menu 4:**

Fresh Bread Selection  
Tender Chicken Drums marinated in Satay Sauce  
Mixed Roast Vegetables  
Curried Pene Pasta with Sundried Tomatoes  
Apple Crumble and Vanilla Custard

### **Menu 5:**

Baked Dinner Rolls  
Roast Beef with Gravy  
Cheesy Potato Mornay  
Fresh Green Beans  
Classic NZ Pavlova with Kiwifruit

## Platters

All Platter prices are EXCL of GST

### **Breads & Dips Platter**

Gourmet breads with tomato salsa, garlic hummus & pesto  
@ \$54.40 each platter

### **Fresh Fruit Platter**

Seasonal & exotic freshly cut fruit platter  
@ \$54.40 each platter

### **Hot Savoury Platter**

A selection of hot gourmet pastries with a side dish of dipping sauce  
@ \$72.50 each platter

### **Sandwich Platter**

A range of handmade sandwiches with assorted fillings including vegetarian options  
@ \$72.50 each platter

### **Cheese, Cracker & Grape Platter**

A selection of NZ & International cheese w crackers & grapes  
@ \$102.70 each platter

### **Asian Platter**

Dumplings, prawn cutlets, spring rolls, wontons, prawn twisters, Samosa with sweet chilli & soy sauce  
@ \$96.60 each platter

### **Antipasto Platter**

A Selection of meats, seafood, vegetables and NZ cheeses with the Chefs special homemade dips of the week  
@ \$108.70 each platter

### **Deli Platter**

A Selection of Sliced Meats, Cheese, Pickles, Chutneys, Fresh Breads and Crispy Salad  
@ \$102.70 each platter

### **Lunch Platter**

Selection of Mini Sandwiches, Bacon & egg Pie, Quiche, Homemade Cookies, Slices and Fresh Fruit  
@ \$102.70 each platter

### **Seafood Platter**

Squid Rings, Tempura Fish Bites, Prawn Twisters, Prawn Cutlets, Smoked Salmon Toasts & Dips  
@ \$102.70 each platter

### **Sweet Slice Platter**

A selection of handmade cakes and slices that the chef has freshly baked.  
@ \$54.40 each platter

### **Dessert Platter**

A variety of sweet dessert treats with lashing of cream  
@ \$54.40 each platter

### **Notes:**

Each platter provides for about 10 - 15 people.

# Howler Roast Buffet

Minimum 20 People

\$49.70 GST EXCL a Head With Desserts

\$42.50 GST EXCL a Head Without Desserts

Hot Minted & Buttered Potatoes

A Selection of Fresh Baked Buttered Bread, Rolls and Buns

Meats - Choose Three Options

1. Seasoned Roast Chicken
2. Roast Pork
3. Mustard Seed & Black Pepper Rubbed Rump
4. Roast Leg of Lamb (Add \$2.50 per person)

Fat Dog Fresh Salads - Choose Five Salad Options, or Three Salad Options & Two Options Hot Vegetables.

1. Kumara Salad with Fat Dog Aioli & Spring Onions
2. Penne Pasta Salad with Sundried Tomatoes, Salami & Feta
3. Fresh Tomato, Cucumber & Red Onion Salad
4. Tossed Gourmet Greens with Pepper & Balsamic Dressing
5. Greek Salad
6. Sour Cream & Spring Onion Potato Salad
7. Pasta, Tuna with Pesto
8. Curried Egg & Celery
9. Classic Creamy Coleslaw

Hot Vegetables Option

1. Honey Glazed Baby Carrots
2. Fresh Minted Peas
3. Garden Fresh Broccoli with Almond Butter
4. Cauliflower With Cheese Sauce
5. Mixed Roast Vegetables (Seasonal)
6. Roast Pumpkin with Mixed Nuts & Seeds

Desserts - Choose Three options

1. Aunty Anne's Rich Chocolate Brownie
2. Cheesecake Selection with Whipped Cream
3. Pavlova with Lashings of Whipped Cream & Passion fruit Syrup
4. Fat Dog Fresh Fruit Salad
5. Fat Dog Lemon Polenta Cake with Natural Yoghurt

# Unleashed Roast Buffet

Minimum 20 People

\$37.60 GST EXCL a Head With Desserts

\$31.60 GST EXCL a Head Without Desserts

A Selection of Fresh Baked Buttered Bread, Rolls and Buns

Hot Minted & Buttered Potatoes

Meats - Choose Two Options

1. Seasoned Roast Chicken
2. Roast Pork
3. Mustard Seed & Black Pepper Rubbed Rump
4. Roast Leg of Lamb (Add \$2.50 per person)

Fat Dog Fresh Salads - Choose Four Salad Options, or Two Salad Options & Two Options Hot Vegetables.

1. Kumara Salad with Fat Dog Aioli & Spring Onions
2. Penne Pasta Salad with Sundried Tomatoes, Salami & Feta
3. Fresh Tomato, Cucumber & Red Onion Salad
4. Tossed Gourmet Greens with Pepper & Balsamic Dressing
5. Greek Salad
6. Sour Cream & Spring Onion Potato Salad
7. Pasta, Tuna with Pesto
8. Curried Egg & Celery
9. Classic Creamy Coleslaw

Hot Vegetables Option

1. Garden Fresh Baby Carrots
2. Fresh Minted Peas
3. Broccoli With Cheese sauce
4. Cauliflower With Cheese Sauce
5. Roast Pumpkin
6. Roast Kumara

Desserts - Choose Two options

1. Aunty Anne's Rich Chocolate Brownie
2. Cheesecake Selection with Whipped Cream
3. Pavlova with Lashings of Whipped Cream & Passion fruit Syrup
4. Tropical Fruit Salad.