

working lunch menu

MIN. 10 GUESTS



ONE SAVOURY OPTION WITH TEA & COFFEE | \$21.00 PP

TWO SAVOURY OPTIONS WITH TEA & COFFEE | \$24.00 PP

ONE SALAD OPTION WITH TEA & COFFEE | \$26.50 PP

ONE SAVOURY OPTION | ONE SALAD OPTION WITH
TEA & COFFEE | \$29.00

*All options above include a bread option, sliced fruit platter
and sweet treat*

Locally roasted Hawthorne coffee and Dilmah tea selection

SAVOURY

Famous Dish pork and caramelised onion sausage rolls with
tomato relish

Quiches with a variety of fillings (V*)

Roast vegetable and chorizo frittata with pesto (GF)

Artisan pies with fillings such as chicken, mushroom and
thyme

Spinach, cheese and bacon scrolls

Bao buns with fillings such as pork belly, hoisin sauce,
pickled vegetables and coriander (V*)

Hot smoked salmon, chive and cream cheese tart

Sliders (choose one)

- Beef cheek, kimchi mayo, pickles and aged cheddar
- Southern fried chicken, slaw and ranch dressing
- Haloumi, dukkha, lettuce, pickles and romesco

BREADS - *Chef's choice*

Baguette, focaccia, or wraps with a selection of seasonal
healthy fillings (GF*) (V*) (DF*) (VG)

SWEET TREAT

Chef's choice on the day (V)

SALAD (INDIVIDUALLY SERVED)

Kale, spinach and beetroot salad with maple walnuts, seeds,
feta and honey mustard dressing (GF) (V)

Hot and sour prawns, baby spinach, red cabbage slaw, and rice
noodles with nam jim dressing

New potato and chorizo salad, soft boiled egg, gherkins and
chives with dijon mayo (GF) (V*)

Tandoori chicken pieces, spiced cauliflower, carrot and potato
salad with yoghurt and coriander (GF)

Roast pumpkin and broccoli salad, salted pecans, rocket and
whipped feta with herb dressing (GF) (V)

Raz al hanout beef salad, black barley, roasted carrots, kale
and barberries with pomegranate dressing

Raw energy salad of carrot, capsicum, red cabbage and
beetroot with toasted pumpkin, sunflower and cumin seeds,
brown rice with pomegranate dressing (GF) (V) (VG)

VARIATIONS

Keri orange juice | \$12.00 per litre

Parkers water | \$3.50 500ml glass bottles

All prices are in New Zealand Dollars and include GST. Prices are subject to change.

(GF) = Gluten Free (V) = Vegetarian (VG) = Vegan (DF) = Dairy Free (*) = Option available on request

Dish
food with style

standing lunch menu

MIN. 10 GUESTS

ONE OPTION WITH TEA & COFFEE | \$30.75 PP

Locally roasted Hawthorne coffee and Dilmah tea selection

BEEF CHEEK

Slow cooked beef cheek, merlot jus, chimichurri and turmeric pickled onions (GF) (DF)

Roasted garlic and herb potatoes (GF) (V) (VG) (DF)

Cucumber, tomato and red cabbage salad with charred corn, black beans and citrus dressing (GF) (V) (VG) (DF)

Selection of finger sandwiches with assorted fillings (GF*) (V*) (VG*) (DF*)

Slice selection - chef's choice (V)

SLICED BEEF

Sliced beef, bacon marmalade, wine jus and gremolata (GF) (DF)

Barley, portobello mushrooms with rosemary (V)

Green slaw with roasted beetroot, pine nuts and parmesan (GF) (V)

Rolls with assorted fillings (GF*) (V*) (VG*) (DF*)

Slice selection - chef's choice (V)

BEEF MEATBALLS

Meatballs with slow cooked tomato and garlic sauce with mozzarella

Orzo pasta with rocket pesto (V)

Red cabbage slaw (GF) (V)

Selection of wraps with assorted fillings (GF*) (V*) (VG*) (DF*)

Slice selection - chef's choice (V)

TANDOORI CHICKEN

Tandoori chicken, citrus cream, cucumber with coriander salsa (GF)

Aloo potatoes - Indian spiced potatoes with herbs (GF) (V) (VG)

Spinach, carrot, tomato and cashew salad with cumin dressing (GF) (V) (VG*)

Selection of finger sandwiches with assorted fillings (GF*) (V*) (VG*) (DF*)

Slice selection - chef's choice (V)

CITRUS CHICKEN

Citrus scented chicken breast with balsamic caper and carrot relish (GF)

Roasted raz al hanout sweet potatoes and carrots (GF) (V) (VG)

Mesclun green salad with cucumber, beans, parmesan and white balsamic vinaigrette (GF) (V) (VG) (DF)

Selection of wraps with assorted fillings (GF*) (V*) (VG*) (DF*)

Slice selection - chef's choice (V)

SOUTHERN FRIED CHICKEN

Southern fried chicken with buttermilk dressing and sriracha peperonata

Roasted cauliflower (GF) (V) (VG) (DF)

Cabbage slaw with cheddar, seeds and ranch dressing (GF) (V)

Rolls with assorted fillings (GF*) (V*) (VG*)

Slice selection - chef's choice (V)

[SEE MORE ON NEXT PAGE](#)

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PULLED PORK

Pulled pork with smokey bbq sauce (GF)
Cumin scented steamed rice (GF) (V) (VG) (DF)
Black bean, corn, and spinach salad with creamy smokey paprika dressing (V)
Accompaniments of sour cream, avocado, coriander, tabasco aioli and pickled onions
Tortilla wraps with assorted fillings (GF*) (V*) (VG*) (DF*)
Sweet slice - chef's choice (V)

FIVE-SPICED PORK

Five-spiced pork, sweet onions and hoisin jus (GF) (DF)
Steamed jasmine rice (GF) (V) (VG) (DF)
Pumpkin, spinach and cucumber salad with lemon dressing and coriander (GF) (V) (VG) (DF)
Selection of wraps with assorted fillings (GF*) (V*) (VG*) (DF*)
Sweet slice - chef's choice (V)

VEGETARIAN

Agria, ricotta cakes with lime pickle drizzle
Chickpea and eggplant braise with green goddess dressing (GF) (V)
Rocket and feta salad with spinach, cabbage and citrus dressing (GF) (V)
Selection of wraps with assorted vegetarian fillings (GF) (V)
Sweet slice - chef's choice (V)

VARIATIONS

Keri orange juice | \$12.00 per litre
Add fresh sliced fruit platter (GF) (V) | \$5.50 PP
Add seasonal fresh fruit bowl (GF) (V) | \$3.00 PP