WORKING LUNCH
MENUS

$45.00 plus GST, per person

These menus also include freshly-baked artisan breads with NZ butter, freshly-brewed coffee and an assortment of teas, including herbal.

~ Purchase this menu and enjoy 30% off on your Room Hire ~

MENU ONE

SALADS

Mediterranean penne pasta **(DF, V)**

Greek chicken salad, with pita croûtons and tzatziki dressing

Lemongrass beef fillet, with Thai basil chilli and vermicelli **(GF/DF)**

SOURDOUGH ROLLS

Champagne ham, Swiss cheese and home-made aioli

HOT DISHES

Mongolian beef on steamed white rice **(GF, DF)**

Korean glazed chicken drumsticks **(GF, DF)**

Red and white jacket potatoes, baby spinach and smoked paprika butter **(GF, V)**

DESSERTS

Chef's selection of sweet treats

MENU TWO

SALADS

Lemongrass beef fillet with Thai basil, chilli and vermicelli

Spiced baby beets, ricotta and coriander **(GF, V)**

Green leaf salad, Italian dressing, vine tomatoes, cucumber, sprouts, red cabbage and toasted sunflower seeds **(GF, V, DF)**

CIABATTA ROLL

Cajun chicken, iceberg lettuce, Camembert and peri-peri dressing

HOT DISHES

Lemon pepper boneless chicken thighs with creamy garlic lemon sauce **(GF)**

Ratatouille **(GF, V, DF)**

Creamy beef stroganoff, wild mushrooms and steamed white rice **(GF)**

DESSERTS

Chef's selection of sweet treats

MENU THREE

SALADS

Classic chicken Caesar salad

Winter vegetable medley with balsamic glaze **(GF, V, DF)**

Greek salad with oregano and olive oil **(GF, V)**

WRAPS

Korean beef, garlic mayonnaise, jalapenos and bell peppers

HOT DISHES

Thai green chicken curry on steamed white rice (**(GF, DF)**

Asian steak bites with locally-grown potatoes **(GF, DF)**

BBQ pork, Singapore noodles

DESSERTS

Chef's selection of sweet treats

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.

GF = gluten-free
V   = vegetarian
DF = dairy-free
VE = vegan

Based on a minimum of 50 guests