

Morning Tea and Afternoon Tea

SAVOURY

- Three cheese scones (vg)
- Cheese & pickle scones (vg)
- Potato, parmesan & toasted black sesame scones (vg)
- Beef, bacon & onion sausage rolls
- Sweetcorn, aged cheddar & caramelised onion scrolls (vg)
- Mushroom, scalloped potato & thyme Danish pastries (vg)
- Jalapeño, coriander & corn muffins (vg)
- Mushroom, thyme & cheddar muffins (vg)
- Olive oil, brie, roast grape, honey & thyme buns (vg)
- Breakfast frittatas with Parma ham, mushrooms & fresh herbs (gf)

COOKIES (V)

- Pistachio & dark chocolate cookies
- Brown butter banana cookies
- Crystallised ginger & molasses cookies
- Granola & maple raisin cookies
- Miso walnut double chocolate chip cookies

PASTRIES (V)

- Pain au chocolat Danish pastries
- Apricot & vanilla custard Danish pastries
- Portuguese custard tarts
- French toast cinnamon buns

CAKES (V)

- Blueberry & almond lemon drizzle cake
- Carrot cake with cream cheese frosting (gf)
- Chocolate & cardamom carrot cake
- Apple & maple syrup cake
- Burnt Basque cheesecake
- Cherry & yuzu cheesecake
- Chocolate & strawberry jam lamingtons
- Lemon curd & coconut lamingtons

BAKED GOODS (V)

- Earl Grey scones
- Cinnamon, spiced pear & bran muffins
- Blueberry & lemon curd custard muffins
- Double chocolate fudge brownies (gf)
- Ginger crunch
- Chocolate & coconut biscotti
- American apple pies
- Orchard turnovers with apple, pear & quince

DIETARY & SEASONAL (V)

- Chocolate & goji berry bliss balls (gf)
- Carrot cake foosballs (gf, df)
- Chocolate & seed muesli bars (gf)
- Raw lamingtons with raspberry jam (gf)
- Chocolate-covered strawberry skewers – seasonal (gf)
- Fruit Platter

Choose Your Own Lunch

FINGER SANDWICHES (GFO)

Pastrami, gherkin & mustard

Ham, brie & apple

Green goddess chicken

Coronation chicken

Grilled chicken, avocado & chipotle mayonnaise

Tuna, sweetcorn & mayonnaise

Egg & watercress (v)

Roast vegetable, dukkha & hummus (vg)

Grilled courgette, avocado & vegan mayonnaise (vg)

Avocado, tomato & rocket (vg)

SKEWERS

Meatballs with tomato relish

Lemon herb chicken with lemon mayonnaise (gf)

Spiced prawn with sumac yoghurt (gf)

Halloumi & vegetable (v, gf)

Falafel with tahini dip (vg, gf)

Paneer tikka (v, gf)

PIES & PASTRIES

Beef mince & cheese pies

Chilean beef empanadas

Merguez lamb sausage rolls

Slow-cooked lamb, rosemary & roasted garlic pies

Pork, fennel & caramelised onion sausage rolls

Chicken, leek & dill pies with a parmesan crust

Butter chicken pies

Chorizo & cheese sausage rolls

Bacon, mushroom & cheddar quiches

Creamy mushroom & spinach pies (v)

Roast pumpkin, feta & sage tarts (v)

Caramelised onion & blue cheese tarts (v)

TORTILLAS & TOASTIES

Soft shell tacos with spicy yoghurt chicken strips, black beans & sweetcorn salsa

Soft shell tacos with spicy crumbed portobello mushrooms, black beans & sweetcorn salsa (vg)

Crispy tarakihi tacos with slaw & sour cream

Chorizo & new potato Spanish-style tortillas (gf)

Black bean, portobello mushroom & cheese quesadillas (vg)

Croque monsieur – toasted sourdough sandwich with ham, Dijon mustard & gruyere cheese sauce

VEGETARIAN

Roasted kumara & spinach frittatas with a pumpkin seed & chia topping (v)

Persian herb frittatas (v)

Spanakopita – spinach & feta filo pastry parcel (v)

Homemade falafel bites with pickles & tahini dip (vg, gf)

Sweet potato wedges (vg, gf)

Vietnamese wraps with red cabbage, alfalfa, cucumber & carrot with an almond butter chilli dipping sauce (vg, gf) – also available with prawn (gf)

SALADS

Classic Caesar salad – soft boiled egg, sourdough croutons & parmesan dressing (v, gfo)

Cauliflower tabbouleh – finely chopped parsley with tomatoes, mint, onion & baby spinach (vg, gf)

Brown rice, broccoli, tofu & miso-ginger dressing (vg, gf)

Mexican street corn salad with lime & coriander (vg, gf)

Superfood salad with broccoli, kale, almonds & a lemon yoghurt dressing (v, gf)

Roasted kumara, lentil & harissa yoghurt salad (v, gf)

Indian-style cucumber raita salad with tomato, onion & mint (v, gf)

BUDDHA BOWLS (GF, VO, VGO)

A colourful arrangement of protein, grains, vegetables, and dressing. Made with seasonal ingredients.

Available with: Meat, Salmon, Vegetarian, or Vegan

Set Menus

SPANISH SET MENU

\$37 per person

Morning Tea

Cinnamon spiced pear & bran muffins (v)

Lunch

Charred chicken, capsicum & chorizo skewers (gf)

Zucchini Jamon – baked with rich tomato sauce & parmesan (gf)

Potato rosti with Bravas sauce (gf, v)

Tortilla Española – egg, potatoes & onion (v)

Spiced chickpea, tomato, spinach & shallot salad with a sherry vinegar dressing (gf, vg)

Afternoon Tea

Individual Basque cheesecakes (v)

JAPANESE SET MENU

\$33 per person

Morning Tea

Cherry & yuzu drizzle muffins (v)

Lunch

Okonomiyaki – Japanese vegetable fritter served with kewpie mayonnaise (v)

Japanese chicken katsu skewers with shredded cabbage & tonkatsu sauce

Prawn skewers with yum yum sauce (gf)

Sprouting broccoli & edamame salad with curry leaves & lime (vg, gf)

Afternoon Tea

Purin – Japanese custard pudding (v)

MIDDLE EASTERN SET MENU

\$34 per person

Morning Tea

Chocolate, black tahini & date balls (gf, vg)

Lunch

Za'atar, feta & cheese filo pastries (v)

Persian herb frittata (v, gf)

Merguez lamb sausage rolls (2 per portion)

Butternut squash rosti with soft-boiled egg (v, gf)

Middle Eastern slaw with a yoghurt & herb dressing (v, gf)

Afternoon Tea

Dark chocolate & pistachio cookie (v)

VEGETARIAN SET MENU

\$35 per person

Morning Tea

Cinnamon & date scones with whipped butter (v)

Lunch

Cucumber finger sandwiches with cream cheese & lemon

Fritto misto – mixed vegetable fritters with mozzarella & lemon (gf)

Risotto cakes with baby spinach & winter herbs (gf)

Roasted cauliflower popcorn with smoky paprika (gf)

Puy lentil, pumpkin & herb salad with a red wine & extra virgin olive oil dressing (vg, gf)

Afternoon Tea

Apple & maple syrup cake (v)

MEXICAN SET MENU

\$38 per person

Morning Tea

Pineapple & mint preserve pastry with orange blossom custard (v)

Lunch

Chicken flautas – fried tortilla with spicy chicken, cheese & potato

Mollete – toasted open sandwich, black beans, cheese & jalapeño (v)

Prawn & chipotle skewers (gf)

Soft tacos with jackfruit mole & chilli jam (vg)

Afternoon Tea

Alfajores biscuit – dulce de leche & toasted coconut (v)

KIWIANA SET MENU

\$36 per person

Morning Tea

Kiwifruit & lemon verbena Danish pastry with vanilla custard (v)

Lunch

Classic bacon & egg pie

Crumbed tarakihi fish with herb mayonnaise

Sweetcorn, cheddar & herb fritters (v)

Kumara wedges (v)

Salad of NZ avocados, cherry tomatoes, cos & red onion (vg)

Afternoon Tea

Ginger crunch slice (v)

Set Menus

PUB LUNCH SET MENU

\$30 per person

Morning Tea

Earl Grey scones (v)

Lunch

Lamb & caramelised onion sausage rolls with quince jam (2 per portion)

Ploughman on Acme baguette with honey jam, pickled onion, ham & aged cheddar

Bubble & squeak with portobello mushrooms (v)

Corn & cheese fritters (v, gf)

Caesar salad with soft-boiled eggs & sourdough croutons (v)

Afternoon Tea

Chocolate & cardamom carrot cake (v)

AMERICAN SET MENU

\$37 per person

Morning Tea

Buttermilk waffles & fruit compote (v)

Lunch

California burger with cheese, onion & cucumber pickles

Parmesan & roast capsicum risotto balls (v, gf)

Buffalo chicken thigh skewer (gf)

Sweet potato wedges (vg, gf)

Cobb salad with ranch dressing (v, gf)

Afternoon Tea

Apple pie with sweetened vanilla cream (v)

FRENCH SET MENU

\$34 per person

Morning Tea

Pain au chocolat (v)

Lunch

Toulouse sausage, Dijon & caramelised onion rolls

Chicken, white wine & wholegrain mustard brochette (gf)

Gruyère cheese & tomato tarte (v)

French potato, shallot & parsley salad with Dijon vinaigrette (vg, gf)

Crêpes with greens & cheese sauce (v)

Afternoon Tea

Apple tarte tatin (v)

SUMMER SET MENU

\$32 per person

Morning Tea

Summer fruit Danish pastries (v)

Lunch

Seared short-cured beef sirloin with a strawberry & verbena vinaigrette (gf)

Chargrilled chicken skewer with spiced plum chutney (gf)

Cheddar & summer vegetable pastie (v)

Tangy courgette, cucumber, tomato & mozzarella salad (vg, gf)

Afternoon Tea

Blueberry cornmeal buckle slice (v)

SPRING SET MENU

\$32 per person

Morning Tea

Cinnamon & raisin scrolls (v)

Lunch

Navarin of lamb potato top pie

Spring pea, za'atar & feta fritters with chutney (v)

Asparagus & gruyère cheese quiche (gf, v)

Spring green vegetable salad with a roasted hazelnut & orange vinaigrette (v)

Afternoon Tea

Lemon curd shortbread cookies (v)

WINTER SET MENU

\$32 per person

Morning Tea

Cheddar, ricotta & quince scroll (v)

Lunch

Beef & thyme meatball with a mustard seed butter sauce (gf)

Roast root vegetable Yorkshire pudding (v)

Wild mushroom, thyme & cheese polenta cups (gf, v)

Roast carrot & quinoa salad with harissa yoghurt (gf, v)

Afternoon Tea

Apple & sultana filo strudel (v)

AUTUMN SET MENU

\$32 per person

Morning Tea

Pumpkin & candied walnut muffin (v)

Lunch

Pork, sage & honey-roast parsnip rissole (gf)

Cheesy leek & onion tart (gf, v)

Wilted greens & parmesan arancini (gf, v)

Roast pumpkin, cauliflower & rocket tabbouleh (gf, vg)

Afternoon Tea

Red wine pear & seed crumble pastry (v)