

Buffet

As at 16 September 2024. Menus subject to change.

Minimum order 25 guests

Minimum \$1,000 on weekends

(gf) Gluten Free | (v) Vegetarian | (vg) Vegan | (df) Dairy Free | (n) Contains Nuts

Buffet - Mains

- Beef eye fillet served medium rare with a shallot and tarragon butter and a pinot noir jus (gf)
- Beef eye fillet served medium rare, with a salsa verde, confit cherry tomatoes, beef jus (gf, df) (seasonal)
- Lamb rump marinated in a preserved lemon and harissa with dates, toasted pistachio and mint on a smoked aubergine puree (gf)
- 12 hour slow cooked lamb shoulder served whole with lamb jus and fresh herbs (gf, df)
- Crispy roasted loin of pork with caramelised apples and a calvados sauce (gf)
- Free range chicken breast served with grilled lemon, confit garlic, fresh herbs and chicken jus (gf, df)
- Free range chicken breast marinated in tandoor herbs and spices with curry labne, toasted almonds, lime and coriander (gf, n)
- Hot smoked salmon with a horseradish cream, pea and herb crush (gf)
- Roasted crispy skin miso glazed salmon with grilled lime, spring onion and fried ginger (gf, df)
- Potato gnocchi with roast ricotta, peas and broccoli and a lemon, garlic sauce (v)
- Portobello mushrooms roasted whole on smoked beetroot puree, pistachio dukkah and a pomegranate coconut yoghurt drizzle (gf, vg, n)
- Citrus braised duck leg with caramelised orange and a buttered kumara puree (gf)
- Oven roasted fresh fish with a herb and horopito rewena crumb on crushed pea and lemon

Buffet - Sides

- Dauphinoise potatoes - layered potato, onion, garlic and cream (gf, v)
- Garlic, lemon and herb roasted gourmet potatoes (gf, vg)
- Gourmet potatoes with fresh mint and butter (gf, v)
- Roast kumara, cauliflower, curry mayo, toasted cashew, crispy noodle, coriander (vg, n)
- Saffron scented basmati rice, dried apricot, dates, mint and preserved lemon with coconut yoghurt dressing (gf, vg)
- Cumin roasted carrots with coconut yoghurt, harissa, red onion and dukkah (gf, vg, n)
- Baby spinach, fennel, green bean and orange salad with citrus dressing (gf, vg)
- Steamed vegetable medley with lemon scented olive oil and fresh herbs (gf, vg)
- Tomato, basil and Clevedon valley buffalo mozzarella (gf, v) (seasonal)
- Iceberg wedges with NOSH ranch, blue cheese, toasted macadamia, crispy bacon (gf, n)
- Mixed seasonal salad with NOSH's house dressing (gf, vg)
- Rocket and poached pear salad with candied walnuts and pecorino (gf, v, n)

Buffet - Desserts

- Baked lemon tart with semi dried plum and vanilla mascarpone (v)
- Black forest Eton mess with cocoa and berry meringues (gf, v)
- Dark chocolate pots with poached date and sesame brittle (gf, df, vg)

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- Individual tiramisu (v)
- Individual vanilla pannacotta with strawberry jelly (gf)