



Catering Menus Pack

CONFERENCESOUTHLAND.CO.NZ

ASCOTPARKHOTEL.CO.NZ



PH. 0800 272 687

All prices quoted are GST inclusive

Coffee breaks



> Priced on consumption

Orange juice: \$11.50 per carafe (1L)

Tea & Coffee:

3L (20 Cups) \$45.00 per flask

5L (30 Cups) \$55.00 per flask

*Replenished on request or as required.
Suitable for larger groups of unknown
size*

> \$3.50 per person

- B1** Tea & Coffee
Freshly brewed coffee, decaf
& specialty teas

> \$6.50 per person

- B2** Assorted biscuits
Tea & coffee

> \$8.00 per person

- B3** Seasonal fresh fruit slices
Tea & coffee

>\$8.50 per person

Freshly brewed coffee, decaf &
specialty teas served with one of these
items:

- B5** Club sandwiches (2pp)
B6 Assorted savouries (2pp)
B7 Freshly baked muffins
B8 Scones with jam & cream
B9 Savoury cheese scones with
pesto butter
B10 Mushroom & bacon pastie (2pp)
B11 Vegetable pasties & tzatziki (2pp)
B12 Gourmet mousetraps
B13 Little lemon curd tarts
B14 Strawberry & cream butterfly
cakes
B15 Chocolate & raspberry brownie
GF on request
B16 Old fashioned lamingtons
B17 Danish pastries
B18 Banana cake
with cream cheese icing
B19 Chef's selection of cakes/slices
B20 Sausage rolls
with tomato compote (2pp)
B21 Almond & pistachio biscuits (2pp)

Additional item from above \$5.00pp

>\$9.50 per person

Freshly brewed coffee, decaf &
specialty teas served with one of these
items:

- B22** Pinwheel sandwiches (2pp)
B23 Mini bagels with smoked chicken,
watercress & cucumber
B24 Chicken & leek pie
B25 Corn fritters, tomato jam & cow feta
B26 Avocado, kumara pots with
chicken, bacon bits & parmesan
B27 Smoked salmon & spinach fritters
with smoked capsicum jam
B28 Forest mushroom & hummus
cheese roll (1pp)

Additional item from above \$6.00pp

Additional items:

Seasonal fresh fruit slices	\$4.50
Assorted biscuits	\$3.00

Lunch breaks

> \$18.50 per person (minimum 5 people)

- M1** Club sandwiches (2pp)
Assorted savouries (2pp)
Chef's selection cakes/slices
Tea & coffee
- M2** Wraps with assorted fillings
Fish goujons (2pp)
Fresh fruit slices **GF, DF**
Tea & coffee
- M3** Rolls with assorted fillings
Gourmet mousetraps
Scones with jam & cream
Tea & coffee

Additional or substitute items:

- ⇒ Bacon & egg slice
- ⇒ Spinach & parmesan slice
- ⇒ Tandoori chicken drumsticks
- ⇒ Cajun chicken nibbles (2pp)
- ⇒ Any item from the \$8.00 or \$8.50
Coffee breaks menus

Add to the lunch menus @ \$5.00pp per item OR substitute a menu item above at no additional cost

> \$23.00 per person (minimum 20 people)

- M201** Fill your own rolls:
Choice of one carvery meat
(specify your preference or Chef's choice), buns, salad & assorted condiments
Chef's selection of cakes & slices
Tea & coffee
- M202** Chicken & leek pie
Broccoli, cashew, bacon & red onion salad **GF, DF**
Chef's selection of cakes & slices
Tea & coffee
- M203** Char-grilled vegetables, hummus, ricotta on seeded Vogel bread with feta & parsley salad **V**
Bittersweet chocolate truffle tart with candied oranges
Tea & coffee
- M204** Kumara, brown lentil & sundried tomato filo with curry yoghurt **V**
Seasonal garden salad **V, GF, DF**
Fresh fruit slices **GF, DF**
Tea & coffee

> \$28.00 per person (minimum 20 people)

- M205** Roast chicken with tarragon butter & white wine sauce **GF**
Spinach & parmesan slice **V**
Roasted parsnip, kumara & mesclun salad, honey & ginger dressing **V, GF, DF**
Chocolate brownie **GF on request**
Tea & coffee
- M206** Leg of lamb, roasted with rosemary & garlic with baby beets **GF, DF**
Watercress & quinoa tabbouleh with baba ghanoush **V, GF, DF**
Fish goujons with lemon & tartare sauce
Seasonal fresh fruit slices **GF, DF**
Tea & coffee
- M207** Indian butter chicken with basmati rice **GF**
Mangoslaw salad **V, GF, DF**
Club sandwiches with assorted fillings (2pp)
Seasonal fresh fruit slices **GF, DF**
Tea & coffee

Lunch breaks



Additional Lunch items to add or substitute:

Add to the any of our lunch menus

OR

Substitute a menu item (poa - like for like will not incur an additional fee)

Vegetable pasties & tzatziki v	\$5.00
Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing v	\$5.00
Traditional Greek salad v, GF, DF	\$5.00
Tomato, chickpea & preserved lemon salad v, GF, DF	\$5.00
Seasonal garden salad v, GF, DF	\$5.00
Corn fritters, tomato jam, cow feta v	\$6.00
Porcini forest mushroom vol-au-vent v	\$6.00
Vegetarian lasagne v	\$9.50
Beef lasagne	\$9.50
Pumpkin frittata with feta & onion jam GF	\$9.50
Open grilled ciabatta sandwich with grilled beef Scotch fillet, camembert cheese, field mushroom & thyme	\$14.50
Chocolate truffle cake with raspberry coulis	\$5.00
Banana cake with cream cheese icing	\$5.00

Dinner

> Buffets

Build your own menu

Minimum 30 people

> Selection 1 \$43.50pp

- 1 x carvery
- 1 x hot dish
- 2 x salads
- 2 x desserts
- 2 x vegetables

Includes Artisan bread rolls with butter and tea & coffee

> Selection 2 \$49.50pp

- 1 x carvery
- 2 x hot dish
- 2 x vegetables
- 3 x salads
- 3 x desserts

Includes Artisan bread rolls with butter and tea & coffee

> Selection 3 \$56.50pp

- 1 x carvery
- 3 x hot dish
- 3 x vegetables
- 3 x salads
- 3 x desserts

Includes Artisan bread rolls with butter and tea & coffee

Add a starter:

Breads and dips platters	\$4.50pp
Soup of the day	from \$6.00pp
Seafood chowder	\$9.00pp
Antipasto platters	\$10.50pp

> Carvery

Roasted leg of ham with maple, honey & mustard & spiced glaze **GF, DF**

Melrose Station roasted lamb leg with rosemary & garlic, lamb jus **GF, DF**

Roasted Hereford Prime striploin with whisky honey marinade & barrel aged bourbon jus **DF**

Slow roasted New Zealand pork leg with rhubarb ketchup **GF, DF**

Roast chicken with tarragon butter & white wine sauce **GF**

Barbequed pork belly with Mississippi rub & ginger beer glaze **DF**

Mediterranean style braised shoulder of Melrose Station lamb with rosemary, thyme & lemon **GF, DF**

Slow roasted Hereford Prime rump with mustard crust & onion rings

Roasted turkey breast with fig, apple & shallot stuffing

> Hot dishes

Southern style chicken drum sticks with Alabama white barbecue sauce **GF, DF**

Braised Melrose Station lamb shanks with Merlot & thyme **GF, DF**

Stir fried shrimp with egg noodles, sweet soy & fried shallots

Butter chicken curry with basmati rice & poppadums **GF**

Hereford Prime beef striploin with smoked eggplant, labneh & basil **GF**

Pork loin wrapped in bacon served with cannellini bean ragu **GF**

Classic French beef bourguignon with potato puree **GF**

Garlic spiced Melrose Station lamb kofta, grilled lemon & mint yoghurt **GF**

South Island salmon curry with saffron rice pilaf **GF**

Slow cooked Melrose Station lamb with red peppers & red wine **GF**

Char Sui pork belly with bok choy & udon noodles

Mustard crusted chicken breast with creamy mushroom & leek sauce **GF**

Northern Italian Osso Buco alla Milanese with gremolata **GF**

Monk fish wrapped in pancetta with dill & lemon beurre blanc sauce **GF**

Venison dumpling stew with chorizo **GF**

Kumara, brown lentil & sundried tomato fillos with curry yoghurt **V**

Dinner

> Buffets

Build your own menu

Minimum 30 people

> Vegetables

Steamed vegetable medley with chive butter & toasted almonds **V, GF**

Roasted cauliflower with tahini & coriander vinaigrette **V, GF, DF**

Spiced potato wedges with fennel, cumin, turmeric & mustard seeds **V, GF, DF**

Asian stir fry seasonal vegetables with oyster sauce **GF, DF**

Broccoli & cauliflower with cheesy gratin **V, GF**

Honey, cumin roasted parsnips & carrots with toasted buckwheat **V, DF**

Creamy potato gratin with parmesan crust **V, GF**

Roasted seasonal root vegetables with Italian herbs, black olives & hummus **V, GF, DF**

Gourmet potatoes in herbed butter **V, GF**

Charred broccoli with roasted oranges, ginger & sesame seeds **V, DF**

Classic French ratatouille **V, GF, DF**

Rustic kumara & parsnip chips with roasted capsicum & almond salsa **V, GF, DF**

Roasted red onion & silverbeet gratin **V**

> Salads

Broccoli, cashew, bacon & red onion salad **GF, DF**

Bulgar wheat, feta & parsley salad **V**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, GF, DF**

Seasonal garden salad with red capsicum dressing **V, GF, DF**

Gourmet potato, smoked salmon & dill salad with sour cream dressing **GF**

Roasted parsnip, kumara & mesclun salad, honey & ginger dressing **V, GF, DF**

Traditional Greek salad **V, GF, DF**

Mangoslaw salad **V, GF, DF**

Tomato, chickpea & preserved lemon salad **V, GF, DF**

Watercress & quinoa tabbouleh with baba ghanoush **V, GF, DF**

Black bean & hominy Texan salad **V, GF, DF**

German potato salad **GF, DF**

Farro honey carrot salad, green olives, coriander, roasted walnuts & golden raisins **V, DF**

> Desserts

Bittersweet chocolate truffle tart with candied oranges

Seasonal crème brulee

Chocolate truffle cake with raspberry coulis

Seasonal fresh fruit salad with whipped cream **GF, DF on request**

Nana's lemon meringue tart

Iconic Italian tiramisu

Assorted macarons

Gingerbread pudding with caramel sauce

Berry, rhubarb & apple crumble

Raspberry cheesecake

Chocolate caramel nut tart with whipped cream

Traditional pavlova with whipped cream, garnished with fresh seasonal fruit **GF**

Raspberry trifle slice

Italian baked ricotta cheesecake

Devil's food chocolate mud cake

Add Vanilla Ice cream—\$1.50 pp

Dinner

> Buffets

Chef's suggested menus

Minimum 30 people
- substitutes available

> \$43.50 per person

Menu 1

Artisan bread rolls & butter

Roasted leg of ham with maple, honey, mustard, spiced glaze **GF, DF**

Mustard crusted chicken breast with creamy mushroom & leek sauce **GF**

Honey, cumin roasted parsnips & carrots with toasted buckwheat **V, DF**

Steamed vegetable medley with chive butter & toasted almonds **V, DF**

Seasonal garden salad with red capsicum dressing **V, GF, DF**

Gourmet potato, smoked salmon & dill salad with sour cream dressing **GF**

Traditional pavlova with whipped cream, garnished with fresh seasonal fruit **GF**

Berry, rhubarb & apple crumble

Tea & coffee

> \$43.50 per person

Menu 2

Artisan bread rolls & butter

Roasted Hereford Prime striploin with whisky honey marinade with barrel aged bourbon jus **DF**

Stir fried shrimp with egg noodles, sweet soy & fried shallots

Gourmet potatoes in herbed butter **V, GF**

Charred broccoli with roasted oranges, ginger & sesame seeds **V, DF**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, DF, GF**

Seasonal crème brulee

Chocolate truffle cake with raspberry coulis

Tea & coffee

> \$49.50 per person

Menu 3

Artisan bread rolls & butter

Slow roasted Hereford Prime rump with mustard crust & onion rings

South Island salmon curry with saffron rice pilaf **GF**

Garlic spiced Melrose Station lamb kofta, grilled lemon & mint yoghurt **GF**

Asian stir fry seasonal vegetables with oyster sauce **GF, DF**

Creamy potato gratin with parmesan crust **V, GF**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, GF, DF**

Gingerbread pudding with caramel sauce

Bittersweet chocolate truffle tart with candied oranges

Tea & coffee

Dinner

> Buffets

Chef's suggested menus

Minimum 30 people

- substitutes available

> \$49.50 per person

Menu 4

Artisan bread rolls & butter

Melrose Station roasted lamb leg with rosemary & garlic, lamb jus **GF, DF**

Monk fish wrapped in pancetta with dill & lemon beurre blanc sauce **GF**

Southern style chicken drum sticks with Alabama white barbecue sauce **GF, DF**

Creamy potato gratin with parmesan crust **V, GF**

Steamed vegetable medley with chive butter & toasted almonds **V, GF**

Traditional Greek salad **V, GF, DF**

Mangoslaw salad **V, GF, DF**

Berry, rhubarb & apple crumble

Chocolate caramel nut tart with whipped cream

Tea & coffee

> \$56.50 per person

Menu 5

Artisan bread rolls & butter

Barbeque pork belly with Mississippi rub & ginger beer glaze **DF**

South Island salmon curry with saffron rice pilaf **GF**

Garlic spiced Melrose Station lamb kofta, grilled lemon, & mint yoghurt **GF**

Hereford Prime beef striploin with smoked eggplant, labneh & basil **GF**

Honey, cumin roasted parsnips & carrots with toasted buckwheat **V, DF**

Creamy potato gratin with parmesan crust **V, GF**

Steamed vegetable medley with chive butter & toasted almonds **V, GF**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, GF, DF**

Beetroot salad with feta cheese, rocket & toasted herbed ciabatta fingers **V**

Gingerbread pudding with caramel sauce

Bittersweet chocolate truffle tart with candied oranges

Traditional pavlova with whipped cream, garnished with fresh seasonal fruit **GF**

Tea & coffee

> \$56.50 per person

Menu 6

Artisan bread rolls & butter

Mediterranean style braised shoulder of Melrose Station lamb with rosemary, thyme & lemon **GF, DF**

Char Sui pork belly with bok choy & udon noodles

Mustard crusted chicken breast with creamy mushroom & leek sauce **GF**

Monk fish wrapped in pancetta with dill & lemon beurre blanc sauce **GF**

Roasted seasonal root vegetables with Italian herbs black olives & hummus **V, GF, DF**

Gourmet potatoes in herbed butter **V, GF**

Charred broccoli with roasted oranges, ginger & sesame seeds **V, DF**

Traditional creamy coleslaw salad **V, GF**

Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **V, GF, DF**

Seasonal garden salad with red capsicum dressing **V, GF, DF**

Chocolate truffle cake with raspberry coulis

Seasonal fresh fruit salad with whipped cream **GF, DF on request**

Nana's lemon meringue tart

Tea & coffee

Dinner

> Buffets

Chef's specialty menus

Minimum 30 people

> The Smoke House Buffet \$59.50pp

Menu 7

Artisan bread rolls & butter

Barbeque pork belly with Mississippi rub & ginger beer glaze
DF

Roasted Hereford Prime striploin with whisky honey marinade
& barrel aged bourbon jus DF

Southern style chicken drum sticks with Alabama white
barbecue sauce GF, DF

Texas rubbed barbequed pork ribs with mango jalapeno
barbeque sauce GF, DF

Baked gourmet potato & kumara with maple cinnamon butter

Tex-Mex mac 'n' cheese

Steamed vegetable medley with chive butter & toasted
almonds V, GF, DF

Garden salad with red capsicum dressing V, GF, DF

Watermelon with goats cheese, mint & jalapeno salad V, GF

Traditional creamy coleslaw salad V, GF

Raspberry cheesecake

Chocolate caramel nut tart with whipped cream

Seasonal fresh fruit salad with whipped cream

> The Great Southern Buffet \$64.50pp

Menu 8

A selection of Artisan breads & spreads

Seafood chowder

Roasted Melrose Station lamb leg studded with garlic
& rosemary served with lamb jus DF

Oven roasted blue cod with herb crust & grilled lemon

Green lip mussels cooked in tomato & garlic white wine
sauce GF, DF

Venison Osso Buco with chorizo, gremolata & potato puree

Steamed vegetable medley with chive butter & toasted
almonds V, GF, DF

Honey, cumin roasted parsnips & carrots with toasted
buckwheat V, DF

Jacket potatoes with herbed butter V, GF

Traditional creamy coleslaw salad V, GF

Seasonal garden salad with red capsicum dressing V, GF, DF

Gourmet potato, smoked salmon & dill salad with sour cream
dressing GF

Chocolate truffle cake with raspberry coulis

Gingerbread pudding with caramel sauce

Traditional pavlova with whipped cream, garnished with fresh
seasonal fruit GF

Menus are subject to change

Dinner

> Plated meals



Plated menus

Choose your preferred course items to make up your menu. Minimum 20 people.

> Option 1 \$42.00pp

Bread rolls & butter

1 x main course

1 x dessert

Tea & Coffee

> Option 2 \$54.50pp

Bread rolls & butter

1 x entree

2 x main courses alternately served

2 x desserts alternately served

Tea & Coffee

> Option 3 \$65.00pp

Bread rolls & butter

2 x entrees alternately served

2 x main courses alternately served

2 x desserts alternately served

Tea & Coffee

> Entrée options

Terrine of poached Melrose Station lamb with micro salad, chipotle yoghurt & caramelized balsamic **GF**

Smoked duck breast with witlof, mandarin, cranberry & cashew salad **GF, DF**

Scallop ceviche with celeriac slaw, lime & watercress **GF, DF**

Beef tea & truffle with roasted bone marrow, croute & flat leaf parsley

Spiced salmon tartare, cracked wheat, mixed herbs, Greek yoghurt & hemp oil

Peppered venison Carpaccio with plum jelly, horseradish cream & baby beetroot

Hot smoked salmon croquette with beetroot & carrot slaw, crème fraîche, pumpkin seeds, dill & orange dressing

Tartare of Hereford Prime fillet, oyster tempura, soy gel, micro herbs & oyster mayo

Golden miso blue cod croquettes, pea & mint aioli, micro herbs & lemon dust

Deep fried cauliflower with spring onions, harissa & preserved lemon **V, GF, DF**

> Main course options

Fare game venison Denver leg with grilled field mushrooms, leek & crispy risotto cake, caramelised balsamic & game jus

Baked monk fish fillet, mushroom broth, Dauphine potatoes, crisp chicken skin & shoe string leek **GF, DF**

Seared duck breast, parsnip puree, rainbow chard, pear, duck rosti & blackberry jus **GF**

Melrose Station lamb rump, pumpkin puree, baked cauliflower with paprika, Dauphine potatoes, rosemary butter & lamb jus **GF**

Hereford Prime beef striploin with prawn & crab cake, broccolini, Béarnaise sauce & tarragon powder

Fare game venison loin with savoury fruit mince strudel, potato fondant, orange segments & cranberry jus

Mustard crusted Melrose Station lamb rack, eggplant moussaka, artichoke, pearl onion & lamb jus **GF**

Beer & barley glazed Hereford Prime beef striploin, celeriac puree, smoked barbequed broccolini & baby leeks with puffed pearl barley, salsa Verde & rich beef jus

Dinner

> Plated meals



> Main course options continued

Mustard crusted chicken breast, potato terrine, wilted chard, rye berries & red wine emulsion

Treacle glazed pork loin with broccolini, charred granny smith apple, parsnip crisps & chipotle jus **DF**

Crispy pan roasted kale & leek "bubble & squeak", Jerusalem artichoke veloute, charred granny smith apple, blue cheese crumble & truffle oil **V, GF**

> Dessert options

Chocolate & peanut butter bar, caramel, chopped peanuts & banana ice-cream

Mango & passionfruit cheese cake with sorbet, oat honey crumble & passionfruit curd

Moist Italian orange & almond cake, pistachio & mascarpone cream, white chocolate, orange segments, rose petal gel & toasted almonds **GF**

Gingerbread pudding with spiced rum & banana butterscotch, soaked raisins & banana honeycomb crumble

Pear custard pie with smoked blue cheese, candied hazelnuts & maple syrup gel **GF**

Pina colada cheesecake, Malibu, toasted coconut, caramelized pineapple gel & white chocolate accents

Dark chocolate & marshmallow brownie, chocolate truffle, candied walnuts, raspberries & Frangelico crème **GF**

Natural yoghurt & vanilla panna cotta with berry gel, mixed berries & pistachio biscotti

BBQ Buffet



The Ascot team will cook & serve your BBQ meal.

Please build your preferred menu from the following options or pick a menu from the next page.

> Assorted bread basket

- Buns, French sticks etc \$3.50 per person

> Meat/Seafood

- Thick pork sausage \$3.00 each
- Hamburger patties 120gm GF \$4.50 each
- BBQ rubbed Hereford Prime rump steak 150gm with beer & barley glaze \$9.50 each
- Grilled Hereford Prime porterhouse steak 120gm with chimichurri sauce GF \$10.50 each
- Rosemary & garlic scented Melrose Station BBQ lamb cutlet GF \$5.00 each
- Rolled pork sausage filled with cream cheese & jalapeno, wrapped in bacon, glazed with apricot BBQ sauce GF \$9.50 each
- Teriyaki chicken wings (2 pp) GF \$6.50 each
- Malaysian chicken satay kebab GF \$4.50 each
- BBQ green lip mussels coated with garlic & shallot butter sauce GF \$13.50 per 500g
- Southland blue cod cooked en papillote "in foil" with dill & capers served with a lemon butter sauce 100gm GF \$10.50 each
- Miso & ginger South Island salmon skewer \$12.50 each
- BBQ prawn & chorizo skewer \$15.00 each

BBQ condiments will accompany your selections

> Salad \$4.50 per person

- Broccoli, cashew, bacon & red onion salad GF, DF
- Bulgar wheat, feta & parsley salad
- Traditional creamy coleslaw salad GF

- Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing GF, DF
- Seasonal garden salad with red capsicum dressing GF, DF
- Gourmet potato, smoked salmon & dill salad with sour cream dressing GF
- Roasted parsnip, kumara & mesclun salad, honey & ginger dressing GF, DF
- Traditional Greek salad GF, DF
- Mangoslaw salad GF, DF
- Tomato, chickpea & preserved lemon salad GF, DF
- Watercress & quinoa tabbouleh with baba ghanoush GF, DF
- Black bean & hominy Texan salad GF, DF
- German potato salad GF, DF
- Farro honey carrot salad, green olives, coriander, roasted walnuts & golden raisins DF
- Beetroot salad with feta cheese, rocket & toasted herbed ciabatta fingers

> Dessert \$3.50 per person

- Bittersweet chocolate truffle tart with candied oranges
- Seasonal crème brûlée
- Chocolate truffle cake with raspberry coulis
- Seasonal fresh fruit salad with whipped cream GF
- Nana's lemon meringue tart
- Iconic Italian tiramisu
- Assorted macarons
- Gingerbread pudding with caramel sauce
- Berry, rhubarb & apple crumble
- Raspberry cheese cake
- Chocolate caramel nut tart with whipped cream
- Traditional pavlova with whipped cream, garnished with fresh seasonal fruit GF
- Raspberry trifle
- Italian baked ricotta cheesecake
- Devils food mud cake

BBQ Buffet



> BBQ menu 1 \$28.50 per person

Assorted bread basket
Thick pork sausages
Rosemary & garlic scented Melrose Station BBQ lamb cutlets
Malaysian chicken satay kebabs
Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing **GF, DF**
German potato salad **GF, DF**
Seasonal fresh fruit salad with whipped cream **GF**

> BBQ menu 2 \$30.00 per person

Assorted bread basket
Hamburger patties 120gm **GF**
BBQ rubbed Hereford Prime rump steak with chimichurri sauce
Mangoslaw salad **GF, DF**
Gourmet potato, smoked salmon & dill salad with sour cream dressing **GF**
Nana's lemon meringue tart

> BBQ menu 3 \$32.00 per person

Assorted bread basket
Grilled Hereford Prime porterhouse steak 120gm with chimichurri sauce **GF**
Teriyaki chicken wings (2 pp) **GF**
Broccoli, cashew, bacon & red onion salad **GF, DF**
Traditional Greek salad **GF, DF**
Chocolate truffle cake with raspberry coulis

> BBQ menu 4 \$41.00 per person

Assorted bread basket
Southland blue cod cooked en papillote "in foil" with dill & capers served with a lemon butter sauce 100gm **GF**
Rosemary & garlic scented Melrose Station BBQ lamb cutlet **GF**
Rolled pork sausage filled with cream cheese & jalapeno, wrapped in bacon, glazed with apricot BBQ sauce **GF**
Beetroot salad with feta cheese, rocket & toasted herbed ciabatta fingers
Seasonal garden salad with red capsicum dressing **GF, DF**
Traditional pavlova with whipped cream, garnished with fresh seasonal fruit **GF**

Canapés

Tray service canapes

> \$3.50 per item

Minimum of 10 portions per canape

>Cold

- Assorted nori rolls with wasabi & soy sauce **GF, V on request**
- Goat's cheese served en croute with roasted capsicum, red pepper jam & basil **V**
- Flaky pastry & porcini mushroom twists **V**
- Mini shrimp brioche rolls with wasabi mayonnaise
- Ricotta cakes with dill cured salmon & pickled cress
- Smoked mushroom pate with hazelnut biscotti **V**
- Bluff oyster sushi, wasabi paste, fish roe (seasonal) **GF, DF**
- Cocktail chicken roll
- Smoked cured duck breast, pickled walnuts & vino cotto salad **GF**
- Walnut pikelets, avocado mint salsa **V**
- Lime & coconut cakes with lime frosting **V**
- Mascarpone eclairs **V**
- Chocolate raspberry profiteroles **V**
- Tropical fruit kebabs with honeyed yoghurt **V, GF**

>Hot

- Smoked blue cod fish cakes with lime mayonnaise
- Prawn in spring roll pastry, mint & mango yoghurt
- Carrot, apricot & pine nut fritters with chili, coriander yoghurt dipping sauce **V**
- Baby whitebait omelettes, lime wedge
- Walnut dukkha encrusted fish with an orange, parsley & yoghurt dipping sauce **GF on request**
- Melrose Station lamb belly fritters with spinach & anchovy mayonnaise **GF, DF**
- Lemongrass chicken satay, chilli, coconut peanut sauce **GF**
- Beef & onion spring rolls with soy dipping sauce
- Parmesan crusted green lip mussels **GF**
- Prawn & chorizo kebabs with smoked paprika & hazelnut aioli **DF**
- Bourbon honey glazed pork belly rhubarb & fennel slaw **DF**
- Melrose Station lamb, feta & herb kofta with pomegranate molasses
- Mini beef burgers with onion jam, tomato relish & aioli

Substantial Canapes



> \$10.00 per item

Minimum of 10 portions per canape

- Seafood paella served in boats **GF, DF**
- Chicken & pork San Choy Bow served in baby cos leaves **GF, DF**
- Nasi Goreng on banana leaves with quail eggs **GF, DF**
- Butter chicken on Basmati rice & raita **GF**
- Kushari with grilled chicken & spiced tomato sauce **GF, DF**
- Mini salmon burgers with watercress pesto mayo
- Classic chicken Caesar salad **DF on request**
- Vietnamese prawn noodle salad **DF**
- Thai beef rice noodle salad **DF, GF**
- Chili con carne nachos with guacamole **V, GF on request**
- Witlof, grilled chicken, blue cheese & vino cotto **GF**
- Moroccan couscous with marinated lamb fillet & harissa yoghurt
- Salt & pepper squid & lime aioli
- Beer battered blue cod & chips with tartare sauce
- Texan style applewood smoked pulled pork & coleslaw roll

Platters

> Breads & Dips \$90.00

Designed for 20 people to share
With a selection of 3 gourmet dips

> Antipasto Platter \$96.00

Designed for 10 people to share
Assorted bread & dips, selection of cheese & meat, antipasto style vegetables **GF on request**

> Foveaux Strait Platter \$85.00

Designed for 10 people to share
Prawn cutlets, tempura battered fish, squid rings, fresh green lip mussels & smoked salmon

> Asian Platter \$70.00

Designed for 20 people to share
Spring rolls, samosas & wontons served with fries, sweet chilli, soy & tomato sauce

> Party Platter \$56.00

30 items
Potato top savouries, bacon & egg savouries, sausage rolls with tomato compote

> Deep Fried Goodness \$55.00

20 chicken bites, 20 spring rolls, 20 samosa & 20 wontons served with sweet chilli sauce

> Beef or Chicken Kebabs \$70.00

20 kebabs
Your choice of beef or chicken skewers with the Chef's special marinade **GF**

> Chicken wings \$75.00

Designed for 10 people to share
Roasted & BBQ teriyaki chicken wings (2 wings per person) **GF**

> Hereford Prime beef burgers \$75.00

Designed for 10 people - 1 per person
Beef burgers with Colby cheese, tomato, red onion, lettuce, barbeque & aioli sauce

> Beef brisket sausage rolls \$ 75.00

Designed for 10 people - 2 per person
Smoked & pulled beef brisket sausage rolls with flaky pastry & apricot barbeque sauce

> Club Sandwiches \$96.00

Designed for 20 people to share
40 sandwich quarters with a selection of assorted fillings **GF &/or Vegetarian on request**

Beverages

ILT STADIUM BEVERAGE LIST

SPARKLING WINES

Brancott Estate Brut Cuvee 200ml \$10.50

Brancott Estate Brut Cuvee 750ml \$36.00

(prearrange on request only)

SAUVIGNON BLANC

Grayling \$32.00

Stoneleigh \$38.00

CHARDONNAY

Grayling \$32.00

Stoneleigh \$38.00

PINOT GRIS

Grayling \$32.00

Stoneleigh \$38.00

RIESLING

Stoneleigh \$38.00

PINOT NOIR

Grayling \$32.00

Stoneleigh \$38.00

MERLOT

Stoneleigh \$38.00

BOTTLED BEER

Speights \$6.00

Heineken \$8.50

Heineken light \$7.50

Export 33 \$6.50

Monteiths Cider \$7.50

RTD'S

Jim Beam & cola \$9.00

Coruba & cola \$9.00

Smirnoff Ice \$9.00

Canadian Club \$9.00

Seagers Gin & Tonic \$9.00

NON ALCOHOLIC

Bunderberg Ginger Beer \$4.50

Bunderberg Lemon Lime & Bitters \$4.50

Orange juice (355ml) \$4.00

Orange juice carafe (1L) \$11.50