



Celebrate
all together,
your way.



Carvery

\$45.00 per person | 1 carvery option

\$55.00 per person | 2 carvery options

Options

Choice of the following carvery options:

Honey mustard glazed ham served with English mustard, ham glaze & baps

Roast chicken with coleslaw, roasted potatoes & homemade gravy ^G

Slow roasted waygu beef with herb gravy, potato gratin & horseradish sauce ^G

Garlic and herb roasted lamb shoulder served with mint sauce, rosemary gravy & wholegrain mustard.

Accompanied with kumara rosti ^D

With

Fresh handmade ciabatta rolls ^V

Condiments ^V

Potato gratin ^{G V}

Mesclun salad of baby greens ^{G D V}

Spring onion, tomato and cucumber ^{G D V}

Orzo pasta salad with sundried tomatoes and marinated mushrooms ^{D V}

Couscous with asparagus and roast baby onions ^{D V}

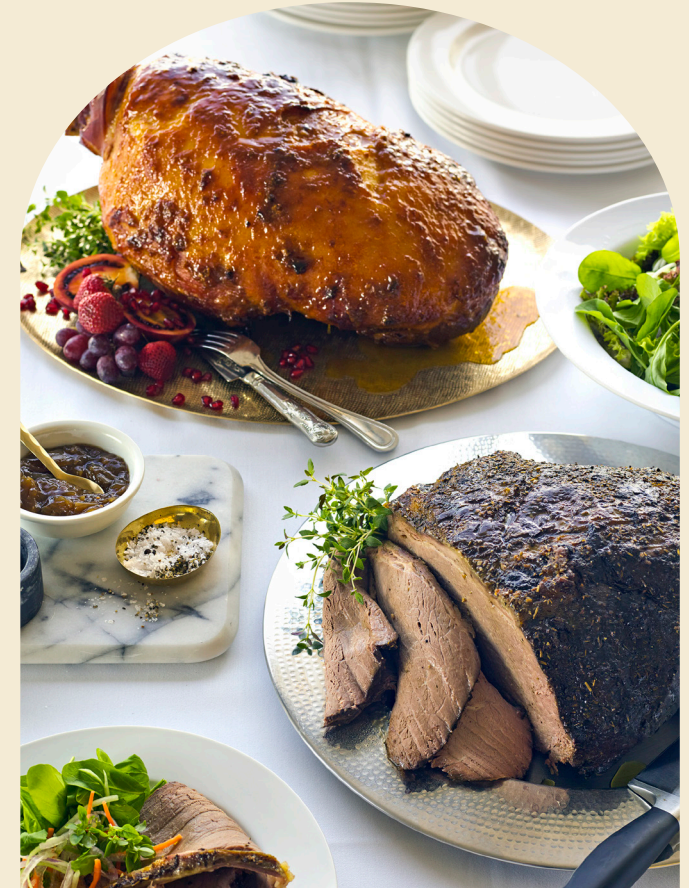
Dessert

Add dessert for \$12pp

Chocolate mud cake ^V

Fresh fruit salad

Add tea and coffee for \$4.50+GST per person



G — No added gluten D — Dairy free V — Vegetarian

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. Minimum attendance numbers of 30 guests apply. Menus current from May 2025 but are subject to change.

All prices exclude GST and are subject to change.





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EVENTS