



Celebrate  
all together,  
your way.



# Pacific Island Buffet

**\$75.00 per person**  
**Minimum 100 guests**

## Breads to start

**Artisan bread rolls** with a trio of homemade dips, New Zealand butter, olive oil & balsamic vinegar

## Carvery

Choose one option

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

**Roast chicken** with coleslaw, roasted potatoes & homemade gravy <sup>G</sup>

**Roasted pork belly** served with crackling and apple sauce, cider gravy <sup>G</sup>

**Waygu beef** with herb gravy, potato gratin & horseradish sauce <sup>G</sup>

**Garlic and herb roasted lamb shoulder** served with mint sauce, rosemary gravy & wholegrain mustard. *Accompanied with kumara rosti* <sup>D</sup>

**Additional carvery items | \$15.00 each**

## Hot Dishes

**Sticky soy and honey chicken drumsticks** served with green beans

**Beef chop suey** with rice noodles, onion, spring onion <sup>G</sup>

**Beef curry** with turmeric rice <sup>G D</sup>

**Taro served with coconut cream** garnished with red onion & coriander <sup>G D</sup>

## Salad

**Garden salad** with cucumber, vine tomatoes & French dressing <sup>G D V</sup>

**Surimi salad** with red onion, crispy shallots, sweet chilli sauce and mayo <sup>G</sup>

**Potato salad** with celery, walnuts, sour cream, apple & mayonnaise <sup>G V</sup>

## Seafood

**Raw fish salad** with red onion, coconut cream, lemon juice and coriander <sup>G D</sup>

**Prawn and shrimp salad** with seafood sauce <sup>G</sup>

**Pacific oysters** served with lemon, vine tomatoes & mignonette dipping sauce <sup>G D</sup>

## Desserts

**Indulgenz artisan ice cream cups**

**Fresh fruit salad with whipped cream** <sup>G</sup>

**Assorted cheesecakes**

**Chocolate gateau**

## Additional items

**Teriyaki glazed salmon fillets** served with pickled seaweed <sup>G D</sup> - \$15 each

Selection of fine teas and freshly brewed coffee available from **\$5.20 pp**

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 100 guests apply. Menus current from May 2025 but are subject to change. All prices exclude GST and are subject to change.*







# ELLERSLIE

EVENTS