



CONFERENCE & EVENTS MENU

159 LINCOLN ROAD, HENDERSON



WELCOME

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View our selection of fresh and healthy menus inclusive of vegetarian and gluten free options. Additional dietary options available on pre-request.

Please note Tea and Coffee is an add on to all menus.

All prices are GST inclusive and some items may be subject to availability.



MORNING & AFTERNOON BREAKS

Please note a minimum 10 pax

Sweet & Savoury \$6.50 pp

Sausage Roll

the kiwi classic

Falafel Bites GF-V-DF-VG

Crispy ground chickpea bites with roast vegetable relish

Bacon & Egg Muffin

breakfast in a muffin

Bacon & Cheese Muffin

melted cheese and crispy bacon with house relish

Cheese & Onion Scone ∨

parmesan, cheddar and red onion served with hot butter

Sweet Muffin ∨

fresh from the oven

Sweet Slice or Cake

chef's choice

Please note that your selection for your group is what you have selected for each and every guest and each guest will receive the same item. We are unable to offer a pick and mix option on this menu.

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V - Vegetarian
DF - Dairy Free

VG - Vegan
GF - Gluten Free

GFA - Gluten Free
Options Available



LUNCH MENU

Minimum 10 pax

Plated Lunch \$22.50 pp

Thai Coconut Curry ^{GF-DF-V}

with fragrant jasmine rice and your choice of tofu or chicken

Falafel Salad ^{GF-DF-V}

crispy falafel with hummus, tzatziki, salad greens, almonds & tomatoes

Fish & Chips

market fish in beer batter served with chips lemon and tartare

BLT & Chips

toasted ciabatta with crispy bacon, tomato and iceberg

Caesar Salad

cos lettuce, crispy bacon, parmesan cheese, croutons, anchovies, served with a hardboiled egg

Club Sandwiches \$14.50 pp

Pastrami

sliced cheddar, iceberg lettuce, tomato relish and mayonnaise

Ham & Cheese ^V

sliced tomato, iceberg lettuce, relish and mayonnaise

Smoked Chicken

red onion, iceberg lettuce, cucumber and mayonnaise

Egg & Chive ^V

sliced tomato, iceberg lettuce, aioli and chutney

Plated Dessert \$14.50 pp

Black Forest Gateau

cream and cherry filling between three layers of chocolate sponge. Decorated with chocolate shavings and red cherries on cream rosettes

Strawberry Cheesecake

traditional cheesecake filling on a vanilla biscuit base lavishly covered with a strawberry topping, finished with fresh seasonal fruit and vanilla cream

Double Chocolate Brownie ^{GF}

warm rich brownie with chocolate sauce ice cream and shredded dark chocolate

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PARTY PACK

Each platter serves 4-6 people

The GoodHome Platter \$66.50

squid ring, beer battered fish bites, chicken nibbles, garlic bread, jalapeno parcels, prawn twisters

Chicken Nibbles Board \$64.50 ^{GF}

crispy nibbles dressed with hot sauce

Puff Pastry Platter \$66.50

mini savories, pies and sausage rolls served with ketchup

The Wedge \$40.00 ^V

big bowl of seasoned wedges served with sour cream and sweet chilli

Big Fries \$30.00 ^{V-DF-VG}

big bowl of fries to share

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PLATTERS

Minimum 10 pax

Antipasti Platter \$14.00 pp

a selection of cured meats, cheese and dips served with marinated olives, salad and grilled flat bread

Cheese Board \$16.00 pp

handpicked NZ cheese selection served with relish, grapes, crackers and toasted bread

Kai Moana \$14.00 pp

ginger and sesame prawn balls, coconut and coriander ceviche, marinated mussels, goujons, calamari rings served with lemon tartare and grilled flat bread

Fruit Platter \$6.50 pp GF-DF-V-VG

seasonal fresh fruit

Fruit Bowl \$5.50 pp GF-DF-V-VG

seasonal fresh fruit

Open Grazer \$34.00 pp GFA suits most dietary needs

fresh ciabatta with cured and smoked meats, cheese selection, fresh sliced vegetables, relishes, mayonnaise, hummus, mustard, beetroot, hard boiled eggs, potato salad, coleslaw, and mixed salad greens

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BUFFET MENU

Minimum 20 pax

Set Menus

Set Menu 1 \$39.90

butter chicken & fragrant rice served with Artisan bread and a salad bar

Set Menu 2 \$49.90

thai chicken curry (medium heat) with fragrant rice, rich lamb ragu penne, served with Artisan bread and a salad bar

Set Menu 3 \$59.90

roast chicken breast in a tomato basil sauce, ham carvery served with apple sauce and wholegrain mustard, served with seasonal roast vegetables, Artisan bread and salad bar

Salad bar Includes:

chickpeas, tomato, cucumber, carrot, roasted capsicum, olives, beetroot, red onion, hardboiled egg, coleslaw, mixed salad greens, French dressing, ranch, hummus, mayonnaise

Breakfast

Continental Breakfast \$22.00 pp

fresh & poached fruits, yoghurt, selection of cereals, danish pastries, bread, jams and spreads

Breakfast Buffet \$42.00 pp

streaky bacon, braised mushrooms, sausages, scrambled eggs, hash browns, baked beans and the continental breakfast served with complimentary juices

Desserts

Chocolate Mousse Cake \$14.50 pp ^v

rich and decadent chocolate mousse on a mud cake base with cream and berry coulis

Pavlova \$14.50 pp ^v

fresh seasonal fruit with cream and passionfruit sauce

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