

# MENUS

## Morning and Afternoon Tea



Please select two options (Sweet and/or Savoury)  
*Drinks are included*

### Savoury

- Assorted mini pies
- Ham & cheese croissant
- Chefs choice of scone
- Vegetable mini quiches
- Sausage rolls

### Sweet

- Chefs choice of scones
- Chefs selection of Danish pastries
- Chefs selection of muffins
- Fresh fruit platters
- Chefs choice of slices & cakes
- Natural yogurt with berry parfait

### Drinks

- Freshly brewed tea & coffee
- Selection of juices
- Water

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## Platter Menu



### Platters

*Suggested for 8 people per platter*

#### Bread Platter

An assortment of artisan breads served with house-made spreads, Ollie's Central Otago extra virgin olive oil, and hummus

#### Winter Vegetables Platter

A seasonal selection of roasted winter vegetables, pears and apples, accompanied by chutneys, hummus, tzatziki, nuts, seeds, and bread

#### Cheese Platter

A curated selection of local cheeses, paired with chutneys, quince paste, dried and fresh fruits, and crackers

#### Charcuterie Platter

A variety of prosciutto, mortadella, salami, and chorizo, complemented by pickled vegetables, marinated olives, condiments, and sourdough toast

#### Sweet Platter

An indulgent mix of assorted cheesecake, mini chocolate crème brûlée, macarons, and pistachio cake



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## Working Lunch Selection



Please select two breads, three fillings and two salads

### Bread

- Turkish roll
- Tuscan roll
- Focaccia
- Tortilla wraps

### Fillings

- Roasted vegetables
- Roast beef
- Smoked chicken
- Roast chicken
- Smoked Salmon
- Cured meats
- Ham & cheese

With chefs' seasonal choice of salad fillings & dressings

### Salads

- Green salad
- Potato salad
- Moroccan cous cous salad
- Caesar salad
- Thai beef salad

With chefs' choice of dressings

### Sweet

- Seasonal sweet treat

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## Buffet Lunch

Upgrade based on a minimum of 20 pax



Please select one pasta, one main, one side and one salad

### Seasonal soup

#### Pasta

- Lamb Ragout
- Creamy Cajun Chicken
- Basil Pesto

#### Main

- Seafood Paella
- Beef Cheeks
- Baked Fish with Mussels

#### Salads

- Green salad
- Potato salad
- Moroccan cous cous salad
- Caesar Salad

#### Sides

- Streamed rice
- Roasted potatoes
- Roasted seasonal vegetables

### Chef's Seasonal Choice of Dessert