



Menus

Prepared by Executive Head Chef Craig Hendry

Canapés

Selection of 4 canapés, approximately 3 pieces per item, \$17 per person

Aoraki Menu

\$69 per person

Three courses with one option per course

Remarkables Menu

\$83 per person

Three courses with one entree, two mains, one dessert

Coronet Menu

\$92 per person

Three courses with two options per course

Degustation Menu

\$129 per person

Six courses with one option per course designed in consultation with Executive Head Chef

All main courses served with fresh market garden vegetables

Southland Barbecue Menu

\$79 per person

Two courses, inclusive of 3 meat selections and 1 dessert

Social Dining Menu

\$95 per person

The Lake Hayes Buffet

\$83 per person

The Lake Wakatipu Buffet

\$97 per person

Menus and pricing valid to 30 April 2012. Menu prices are based on a minimum of 21 guests. All prices exclude GST.

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CANAPES

Fish Selection

Salmon teriyaki with black and white sesame seeds – on skewers
Grissini stick wrapped in smoked salmon with humus dip
Smoked salmon rillettes with spring onion pancakes
Salmon mousse with cucumber salsa and sour dough
Sesame tuna with wasabi mayonnaise
Grilled chilli and garlic prawns – on skewers
Crumbed truffle fish cakes with anchovy mayonnaise
Whitebait fritters sandwich with lemon butter
Mussel fritter with roasted pepper salsa
Crab and apple salad with lemon aioli
Smoked fish with cucumber, dill and sour cream
Smoked salmon and leek quiche
Fresh oysters (when available)

Meat Selection

Fillet of Angus beef carpaccio with parmesan and herb crisp
Crostini with wilted spinach, horseradish and rare roast beef
Yorkshire puddings with roast beef and horseradish
Duck and apple rolls with honey and sesame dressing
Smoked duck rolls with chilli plum sauce
Smoked venison with cherry, hazelnut chutney
Italian salami with caper berries and raisin puree
Chicken, cranberry and brie filo parcels

Vegetarian

Corn fritters with tomatoes and basil
Beetroot, goats cheese with hazelnut dressing
Blini with roasted red peppers and eggplant
Truffled cream cheese parmesan baskets
Saffron risotto with asparagus
Cauliflower beignets and smoked pepper sauce

STARTERS

Canterbury duck leg and pork belly terrine with apple and vanilla chutney

Salmon trio – cold smoked, hot smoked and gravlax with cucumber and avocado tagliatelle

Pan seared blue cod with truffled fish cakes, watercress pesto and anchovy mayonnaise

Chicken liver parfait with crab apple jelly toasted sour dough and turnip rémoulade

Seared beef carpaccio with wasabi mayonnaise and cauliflower fritters

Citrus cured Mount Cook salmon with chilled cucumber sauce and caper mayonnaise

Seared tuna carpaccio mustard dressing, capers, tomatoes and mint

Salad of smoked duck, and endive grape compote, walnuts and shaved pecorino

Red braised ham, hock oriental sauerkraut and pickled vegetables

Central Otago rabbit and leek pie, roasted carrot puree and braised radishes

Confit of duck leg risotto, wild mushrooms and truffle oil

Smoked Canterbury Duck breast, apple and vanilla chutney, country pâté and toasted brioche

Pressed ham terrine with piccalilli mustard seed dressing

Central Otago rabbit loin wrapped in confit leg, bacon lardons and garden pea risotto

Hereford Beef Carpaccio with horseradish rémoulade rocket and baby beetroot

Seared yellow fin tuna fish with bean salad and wasabi dressing

Grilled tuna fish, oyster mushrooms and soy sesame dressing

Ceviche of king fish with grapefruit and pawpaw salsa

Seared Atlantic scallops, prawn tortellini and watercress pesto

MAINS

Angus beef rib eye, potato gratin, horseradish, seasonal vegetables and a Madeira jus

Slow braised lamb shoulder with goat's cheese terrine, white onion puree, peas and broad beans

Mount Cook salmon fillet, crushed new potatoes, asparagus and lemon butter sauce

Herb crusted blue cod, confit tomatoes, fondant potatoes and saffron sauce

Corn fed chicken breast, roasted scallions, creamed sweet potatoes and wild mushrooms

Angus beef fillet with braised shin, risotto of fresh horseradish, root vegetables and ale juices

Cider braised pork belly, black pudding and apple cakes with carrot puree and bok choy

Little lamb leg, cinnamon braised minted new potatoes, fresh broads and peas

Roasted rump of lamb with olive and tomato tapenade, crushed potatoes, salsa verde and roast garlic juice

Angus beef fillet, glazed shallots, bacon lardoons, artichoke rösti and provincial tomato compote

Pan seared snapper, new baby potatoes, anchovies, confit tomatoes and chive cream fresh

Roasted monkfish in aged ham with juniper cabbage, tiger prawns and pork wine juices

Roasted Mount Cook salmon fillet asparagus velouté, cucumber tagliatelle and salmon caviar

Otago lamb cutlets, braised shoulder, grilled courgettes, pea's, broad beans and mint sauce

Wild Fiordland venison, fondant potato, pumpkin and vanilla bean puree, creamed cabbage, pinot jus

Ale braised beef short rib, truffled mashed potato, seasonal vegetables and sticky cinnamon jus

Hereford beef fillet mignon (bacon wrapped) pommes anna potato, roasted shallots and Madeira jus

Braised pork belly and chorizo sausages, pearl barley (risotto) and spring beans

Yellow fin tuna loin with potato croquettes, confit tomatoes, capers and a lemon dressing

Pan seared duck breast and confit duck leg with creamed cabbage, new potatoes and dijon mustard

Baked grouper fillet with spicy peppered chorizo and black olives

DESSERT

Classic individual pavlova with seasonal fruit, vanilla bean cream and passion fruit pulp

Lemon buttermilk panacotta with poached rhubarb, pistachio biscotti

Lemon tart with vanilla mascarpone

Vanilla posset with fresh strawberries and mint ice cream

Chocolate tart with raspberry compote vanilla bean ice cream

Chocolate fondant with raspberry sorbet and fresh spring raspberries

Pear and walnut tart with cinnamon ice cream

Summer berry pudding with vanilla creamed mascarpone

Caramelized orange and filo pastry macadamia praline parfait

Lemon posset with summer berries, spiced shortbread

Chocolate pavé with hazelnuts raspberry sorbet

Lemon curd cheesecake with lime sorbet

Cappuccino bread and butter pudding with vanilla bean ice cream

Blueberry pie with vanilla bean ice cream

Nectarine tart, mascarpone cream and orange praline

Strawberry panacotta with black pepper ice cream

Selection of truffles and treats

Tea or coffee

SOUTHLAND BARBEQUE MENU

(served to each table)

Meat selection

(please select three)

Local pork sausages, onions, tomato relish

Angus beef, horseradish rémoulade

Free range chicken breast, summer chilli salsa

Seared Mount Cook salmon with chive crème fresh

Grilled prawns, chilli, garlic, fennel and orange

Seasonal salads

Potato salad, egg, bacon and chives

Greek salad, feta cheese, olives, cucumber and tomato

Orzo pasta salad, semi diced tomatoes, olives and rocket

Served with bread rolls and condiments

Dessert

Lemon tart with vanilla bean mascarpone

Tea or coffee

SOCIAL DINING MENU

*Designed to enhance and create a casual relaxed atmosphere
all of the below will be served on platters to your guests whilst mingling.*

Smoked fish cakes with wasabi mayonnaise

Skewered salmon teriyaki sesame seed crust

Mussel fritters with roast pepper salsa

Chermoula marinated prawns

Blue cod and home made chips with tartar sauce

White bait fritter with lemon butter

Yorkshire puddings with roast beef and horseradish

Confit duck leg and mushroom risotto balls

Bacon and egg quiche with red onion jam

Lamb and mint pies

Peking duck and vegetable pancakes

Soy sesame seared tuna with cos lettuce boats

Crumbed pork belly and apple sandwiches

Followed by

Lemon tarts with vanilla mascarpone

Mini chocolate éclairs

Home made ice cream cones

Pavlova with berries

Selection of truffles and treats

Tea or coffee

Vegetarian option available

THE LAKE HAYES BUFFET MENU

(served to each table)

Entree

Please select one entree from the entrée page

Mains

(all of the below will be served)

Roasted Angus Rib eye with rosemary jus

Braised lamb shoulder with mint sauce

Blue cod and salmon fish pies

Seared tuna, fennel and baby cos lettuce

Chicken fricassée with white rice

Green vegetable salad with walnut dressing

Fresh garden salad with lemon and olive oil dressing

Steamed new potatoes with herb butter

Orzo pasta and feta salad with rocket and semi dried tomatoes

Potato salad with bacon and egg

Dessert

Please select one dessert from the dessert page

Tea or coffee

Vegetarian option available

THE LAKE WAKATIPU BUFFET MENU

(served to each table)

Entrée

(please select one)

Tasting board of bruschetta

Cured meat selection, olives and bread sticks

Smoked salmon salad

Seared beef carpaccio with wasabi mayonnaise

Home made breads and dips

Mains

(all of the below will be served)

Braised merino lamb shoulder with mint jelly rosemary jus

Hereford prime beef fillet with steamed new potatoes

Confit of duck leg and mushroom risotto

Seared tuna fish with green beans, semi dried tomatoes and salsa verde sauce

Prawn and fennel salad with watercress and pea shoots

Roasted beetroot and goats cheese salad hazelnut and apple dressing

Potato, bacon and egg salad

Orzo pasta with semi dried tomatoes, olives and rocket

Dessert

Chef selection of sweets and treats

Chocolate truffles, lemon, raspberry tarts

Home made ice creams and sorbet

Tea or coffee

Vegetarian option available

VEGETARIAN MENU OPTIONS

Entree

(please select one)

Baked beetroot salad, goats cheese, hazelnut caper dressing

Buffalo mozzarella salad, confit tomatoes, baby beets, olive point and basil

Caramelised onion, tomato and feta tart with baby rocket and mustard dressing

Fresh cut asparagus with quail's egg and lemon hollandaise

Crumbed pumpkin and herb ricotta cheese with rocket, parmesan salad

Dukka coated mushroom and lentil pâté, pickled cherries red onion jams and melba toast

Mains

(please select one)

Cannelloni of roasted pumpkin pine nut and feta, with red pepper sauce, rocket and parmesan salad

Spring vegetable ragoût, herb gnocchi, globe artichokes confit tomatoes

Portobello mushroom wellington, white onion puree, seasonal vegetable

Wild mushroom and juniper stir fry with soy, oysters dressing

Fresh tomatoes and egg plant lasagne spinach and ricotta cheese

Seasonal vegetable risotto with parmesan and truffle oil

Spinach ricotta and pesto cannelloni with roast pumpkin seed, plum tomato and bocconcini
