

THE
herb farm

CAFE

Catering

We have a delicious range of canapés and buffet menus to suit everyone's needs. Whether it is canapés through to a full buffet selection your tastes and needs are catered for.

To begin....

Pre Dinner Canapés

\$11 per person (4 options), \$14 per person (5 options), \$16 per person (6 options)

- Mini smoked: salmon Or chicken roulade
- Smoked salmon blinis
- Flat Breads: -Beef & blue cheese OR margherita
- Mini gourmet sausage rolls
- Half shelled mussels with parmesan crumb
- Chorizo wrapped in puff pastry
- Crostini with sundried tomato, basil & whipped feta
- Beef crostini with mustard cream
- Simple leek & ricotta tarts
- Profiteroles with vanilla custard filling

Buffet Menus

🍷 **\$65 per person**

Breads & dips to the table

Two starters, two meats & sauces, three hot sides, two salads, two desserts.

🍷 **\$55 per person**

Breads & dips to the table

One starter, two meats & sauces, two hot sides, two salads, two desserts.

🍷 **\$45 per person**

Breads & dips to the table

Two meats & sauces, two hot sides, one salad, two desserts.

Starters (Individually plated, more than one option will be an alternate drop)

- 🍷 Asparagus with lemon hollandaise (seasonal availability)
- 🍷 Prawn cocktail
- 🍷 Salmon tare tare with rocket salad & lemon curd.
- 🍷 Venison carpaccio and roasted baby beets.

Meats

- 🍷 Roasted chicken thigh with white wine sauce
- 🍷 Roasted beef scotch fillet with red wine jus or béarnaise
- 🍷 Lamb rumps with minted gravy
- 🍷 Glazed ham with mustard or cranberry sauce.
- 🍷 Fish of the day with lemon scented brown butter sauce.

Hot Sides

- 🍷 Creamy potato gratin
- 🍷 Roasted gourmet potatoes with herb butter
- 🍷 Roasted root vegetable medley with rosemary & thyme
- 🍷 Steamed vegetables (seasonal availability)
- 🍷 Mixed greens with toasted almond flakes

Cold sides and salads

- 🍷 Exotic brown rice salad with chilli & coriander
- 🍷 Potato salad with capers & mint
- 🍷 Cumin roasted root vegetables with cucumber yoghurt
- 🍷 Green salad with herb farm vinaigrette
- 🍷 Mesclun salad with herb farm vinaigrette

Desserts

- 🍷 Pavlova with Chantilly cream & seasonal fruit salad
- 🍷 Chocolate ganache cake with vanilla bean anglaise
- 🍷 Baked New York cheesecake with berry couli
- 🍷 Steamed plum pudding with rum & raisin ice-cream
- 🍷 Lemon Possets with blueberry compote

Children's Meals

Children aged less than 12 years old are charged at 50% of the full rate.
Children under 2 years old are at no charge.

Function Beverage Menu

Wine Selection

Champagne

	Bottle	Glass
Lindauer Sparkling Sauvignon Blanc 750ml	\$31.00	
Lindauer Fraise 200ml	\$8.50	
Lindauer Brut 200ml	\$8.50	

White Wines

Lynfer Estate Sauvignon Blanc (Wairarapa)	\$42.00	\$8.50
Lynfer Estate Pinot Gris	\$42.00	\$8.50
Moana Park Estate Chardonnay (Hawkes Bay)	\$42.00	\$8.50

Red Wines

Lynfer Estate Pinot Noir	\$42.00	\$8.50
Moana Park Estate Merlot/Malbec (Hawkes Bay)	\$42.00	\$8.50

Beer (stubbies 330ml)

Steinlager Pure	\$7.00
Tui	\$7.00
Heineken	\$7.00
Export Citrus Low Alcohol	\$7.00
Amstel Light	\$7.50
Corona	\$7.50
Monteiths Black	\$7.50
Monteiths Radler	\$7.50
Issac's Apple Cider	\$7.00

Spirits & RTD's

Spirits and RTD's available on request – **all \$8.00**

Non-alcoholic Beverages

Freshly Squeezed Juices (Orange, pineapple, feijoa, apple)	\$4.80
Carafe of Orange Juice (1L)	\$18.00
Sparkling Grape Juice (on request)	POA
Soft Drinks (on request)	POA

☺ Other beverages available on request – please let us know your requirements and we can check availability and pricing.