

OHARIU FARM

Standing Lunch Menu

Please select one option from each category

Bakery

- o Homemade tuscan pizza base topped w cured meats and vegetables, pesto and mozzarella cheese
- o Oven baked open pies with savoury fillings of the chefs choice eg venison merlot pies topped with roasted garlic and kumara or chicken and leek
- o Gourmet sausage rolls in light flaky pastry with garden fresh herbs
- o Vol au vonts - pastry shells with creamy chicken and field mushroom filling
- o Pumpkin, spinach and sun dried tomatoes lightly spiced, bound with feta in a pastry roll

Deli

- o Ciabatta or baguettes – filled w vine ripened tomatoes, smoked cheddar and crispy bacon or salmon, cream cheese and asparagus/smoked ham, Kapiti cheddar and pineapple salsa
- o Croissants - minted lamb and cheddar
- o Gourmet open sandwiches - w a variety of toppings and condiments
- o Wraps - Chicken tandoori
- o Vogel club sandwiches : chicken, avocado and apricot and roasted pumpkin, walnut and spinach

Grill

- o Chicken tenderloins marinated in plum sauce and ginger wine
- o Beef and capsicum kebabs marinated in garlic and rosemary w horseradish cream
- o Pork asian balls w chilli, coriander, and sesame w horseradish cream
- o Lamb skewers - tender lamp rump grilled and served w minted yogurt and satay sauce

Sea

- o Scallops crumbed and pan-fried w tangy tomato salsa
- o Salmon and prawn kebabs w lemon and dill tartare
- o Fresh fish golden cooked w caper and gherkin mayonnaise
- o Thai style fish cakes blended fish w coriander ginger and chilli

All menu choices complimented with fresh fruit at lunchtime

Vegetarian options available

Please advise if anyone attending has special dietary requirements when notifying menus

Morning and afternoon tea included in full day meeting packages, otherwise these items are costed separately.