



PRECINCT CATERING

Buffet Menu

BUFFET MENU

2026

MAINS

Roast beef loin, fresh aromatic herb rub, fermented black garlic jus

Slow braised lamb, middle eastern spices

Rolled chicken, sourdough lemon & thyme stuffing, smoked bacon, maple

Coffee rolled pork loin, pear, sage & pistachio

Market fish, mustard & cream sauce, mushroom, thyme scented tomatoes,
preserved lemon

Korean fried tofu & fresh vegetables **VG**

Spiced eggplant, tahini **VG**

Chinese masterstock braised pork belly, bao buns, cucumber pickle

Pomegranate glazed whole ham, cinnamon syrup, candied orange

Layered roast vegetables, baked hummus, toasted nuts, sumac **VG**

VEGETABLES

Fresh vegetables, honey & sesame glaze

Roasted potatoes, butter, confit garlic, rosemary

Pumpkin, red onion, tahini & spice crumble

Maple roasted cauliflower, siracha

Sautéed green beans, orange, hazelnut granola

Chargrilled broccoli, chilli, garlic

Roasted carrots, coriander seeds, garlic

SALADS

Middle eastern spiced nuts, cous cous, currants

Roasted pumpkin, feta, toasted seeds

Crispy chorizo, grilled kumara, asparagus, orange

Traditional Greek: Tomato, cucumber, red onion, feta, olives

Mixed lettuce + soft herbs, vinaigrette

Cracked wheat, parsley, tomato, cucumber, lemon & olive oil

Nutty brown rice, toasted nuts, spices

Grilled zucchini, hazelnut + parmesan (seasonal availability)

Spiced chickpeas, fresh vegetables

Roasted beetroot, spinach, candied walnuts, pomegranate + orange

Ginger, soy + garlic slaw, peanuts

Moroccan roast vegetables

SIDES

Fresh chargrilled flatbreads

DESSERT

Cups:

Fudge brownie, white cheesecake, berry compote

Rhubarb + cardamom cheesecake

Chocolate + raspberry pavlova

Apple, chilli, rock sugar crumble

Sticky date pudding, spiced caramel sauce

Tarts:

Chocolate + salted caramel tartlets

Lemon meringue tartlets

Dark chocolate torte, raspberry gel, freeze dried raspberries, hot
fudge sauce

Precinct donuts, injectable fillings

PLATTERS + STATIONS

FARMHOUSE CHEESE BOARDS

Seasonal selection of the best local cheeses + accompaniments

Including: fresh + dried fruit, fig jam, nuts, crisp bread, fresh ciabattas + flatbreads

FOOD STATIONS

For something a little different, themed or specific, we love tweaking our food to suit your service. Our food stations can be country or cuisine focused: grazing, grilled, steamed or smoked.

ANTIPASTO CHARCUTERIE

A selection of New Zealand's best charcuterie products. From cured meats, to our house made pickled carrots and beetroots. A varied selection of fruits, nuts, olives and fresh dips are a perfect accompaniment with our house crackers.

PRECINCT BOARDS

Our popular delivered grazing tables. Choose a size (1.8m or 2.4m) and we will fill an entire table with a selection of the best grazing items you can imagine. Including: local cheeses, house crackers, cold meats, house dips and relishes, seasonal fruit and vegetables, olives + pickles. All styled with a selection of greenery, bread boxes, cheese knives and wooden boards

FRUIT PLATTERS

A beautiful selection of seasonal sliced fruit + berries



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