



Corporate Full Day Menu

\$65 incl GST

Full day menu includes coffee, tea and juice on arrival, morning tea, lunch and afternoon tea.

OR order each course separately – prices below.

Morning Tea \$17.50pp incl GST

Choice of two items sweet or savoury. Served with coffee, tea and juice.

Lunch \$33.50pp incl GST

Choice of one wrap, one salad, one savoury item and one sweet. Comes with fresh fruit coffee, tea and juice.

Afternoon Tea \$17.50pp incl GST

Choice of two items sweet or savoury. Served with coffee, tea and juice.

Add a fresh fruit platter to any course \$5pp



Savoury Bites

Spanish potato and onion 'omelette' (gf, v)

Mac n cheese croquettes, Tui Hills BBQ sauce (v)

Sweetcorn fritters, guacamole

Tui Hills sausage rolls, smoked tomato relish

Mini bagels, whipped salmon mousse, capers, horseradish

Crab beignets, lemon mayonnaise

Mini croissants, champagne ham, cheese, wholegrain mustard, tomato

Mini bacon and egg pies

Mini leek and mushroom pies (v)

Mini steak and cheese pies

Bacon, tomato and cheese frittata, smoked tomato relish (gf)

Mini vegetarian quiches (v)

Croque monsieur, classic toastie, ham and cheese (available without ham)

Triple cheese scones, butter (v)



Sweet Bites

Blueberry and cream cheese muffins

Date scones, butter

Lemonade scones, butter

Banana, coconut and cinnamon muffins

Peanut butter and dark chocolate cups (df, gf)

Pecan pies

Tui Hills chocolate brownie, vanilla cream (gf)

Carrot cake, cream cheese frosting

Mango and coconut verrine (vegan, df, gf)

Ginger slice

Chocolate and caramel slice

Marshmallow and raspberry slice

Blueberry danishes

Apricot danishes

Pain au raisin danishes

Lemon meringue tartlets



Wraps

Chicken Caesar salad, egg, bacon, parmesan and cos lettuce

Smoked salmon, lemon mayonnaise, capers, wild rocket

Mini Reuben, pastrami, gruyere, mustard, pickles

Prawn cocktails, crisp lettuce, Marie Rose sauce, capers

Thai chicken, Asian slaw, peanuts, coriander

Beetroot and goats cheese, beet slaw, baby spinach, walnuts (v)

Salad

Honey roasted kumara, orange, roasted red onion, lime and mint dressing (v, df)

Buddha bowl, chickpeas, baby carrots, spiced beetroot, dressed kale, labneh (v)

Butternut and goats cheese, watercress, pomegranate, macadamia (v)

Classic Caesar salad, cos lettuce, croutons, bacon, egg, anchovies, parmesan, Caesar dressing

Greek salad, cucumbers, tomatoes, green and black olives, red onion, oregano, feta, vinaigrette (v)

If there are any specific dietary requirements, please let us know as we can cater for all food allergies. All food listed is subject to produce availability and seasonality. Our menu items are sourced from local and ethical suppliers, including free range meats, sustainably caught fish, and locally made cheeses.