

Quail's Nest Function Menus

Canapes

Family-Style Banquet

Platters and Sharing Boards

River Room Conference Function Menu

Canape Menu

Plant Based

Cucumber with carrot & cashew pate' {V, VG, DF}
Sun-dried tomato pesto stuffed mushroom [V, GF]

Seafood

House New Zealand salmon and avocado mousse blini [GFA]
Wasabi prawn skewer [GF, DF]
Bacon wrapped scallops [GF, DF]

Meat

Chicken, cranberry and brie puffed tarts
Sticky pork skewers [DF, GF]
Poached fig, blue cheese mousse and prosciutto crostini [GFA]

Banquet Menu

Dinner @ 90pp

Pricing

includes choice of two proteins (or 1x vegetarian option), three vegetable sides and two desserts with whipped cream and/or custard

All served sharing-style for the table

- With add on options available

Minimum booking of 20 pax - A 72 hour notice period is required

Lunch @ 75pp

Includes choice of two protein (or 1x vegetarian option), two vegetable sides and one dessert serve with whipped cream and/or custard

All served sharing-style for the table

- With add on options available

Minimum booking of 20 pax - A 72 hour notice period is required

Add on options include

- Selection of canapes to start @ 20pp for three canape options
- Additional protein @18pp
- Additional dessert @6pp

Banquet Menu

Protein/ Vegetarain

- BBQ beef stir-fry with crispy noodles [DF]
- House-glazed leg of ham [GF, DF]
- Baked lemon and dill NZ king-salmon fillet [GF, DF]
- Slow-cooked Moroccan apricot chicken [DF, GF]
- Star anise and chilli slow roasted lamb with lemon and mint sauce [GF, DF}
- Roasted pork, with crackling and apple sauce [GF, DF]
- Green pea risotto, with lemon and ricotta [VG, GF]
- Chickpea and pumpkin curry, with yoghurt raita and steamed rice [VG, VA, DFA, GF]

Vegetable Sides

- New potatoes with herbed butter [VG, GF]
- Seasonal green salad with vinegar, and parmesan [VG, VA, DFA, GF]
- Tahini coleslaw, with crispy shallots and crushed peanuts [VG, DF, GF]
- Classic Caesar with cos lettuce, croutons, bacon, egg, parmesan cheese and caesar dressing
- Feta, pumpkin and roquette salad with couscous. [VG]
- Maple roasted seasonal vegetables with toasted almond [VG, V, DF, GF]
- Mixed grain salad with carrot, mung-beans, fresh mint and lemon yoghurt. [VG]

Desserts

- Seasonal Fruit Tarts. [VG]
- Whittaker's chocolate and mixed berry brownie [GF, VG]
- Mini pavlovas and seasonal fruit [GF, DFA]
- Classic New-York baked cheesecake. [VG]

SHARING PLATTERS

Quail's Nest Grazing Board - A selection of hot finger foods with dipping sauces Small serves up to 4 / Medium serves up to 8 / Large serves up to 12 | 40/70/100

From the Sea - A selection of fresh and cooked seafood delights with dipping sauces and toasted breads Small serves up to 4 / Medium serves up to 8 / Large serves up to 12| 44/78/112

Cheese Board - Three cheeses with toasted breads, house-made Quail's Nest crackers, grapes and house-made chutney – Serves Up To 4 | 68

Pavlova Board - House-made mini pavlovas with cream, chocolate ganache, and seasonal fruits – \$15pp minimum of 10 people

River Room Conference Function Menu

\$40 per head

Morning Tea \$10

Two small items per person

Choice of 2 options (to be shared by whole group)

Fresh Baked Muffins ~ filled with chef's choice served with butter

Fresh Baked Scones ~ filled with chef's choice served with butter

Carrot Cake ~ topped with cream cheese icing and assorted nuts, fruits and seeds

Whittaker's Chocolate Brownie ~ served with either Greek yoghurt [GF]

Jalapeño Corn Poppers ~ served with tomato relish [GF]

Small Rosti ~ loaded with brie, relish, and pickled onion [GF]

Breakfast pastry ~ filled with chef's choice

Lunch \$22

Three small items per person

Choice of 3 options (to be shared by whole group)

Wrap of the Day ~ filled with chef's choice of meat and seasonal vegetables

Toasted Panini ~ filled with chef's choice of meat and seasonal vegetables

House-Made Sausage Roll ~ served with tomato relish

Loaded Vegetable Frittata ~ freshly baked with seasonal vegetables and free range egg [VG/GF]

House-Made Meat Pie ~ filled with chef's choice

House-Made Quiche ~ filled with chef's choice

Loaded Savoury Pancake ~ topped with seasonal pesto, vegetables, and hummus

Afternoon Tea \$8

One small item per person

Choice of 1 option (to be shared by whole group)

Salted Caramel Slice ~ with an oaty base and creamy caramel filling

Cream filled Lamingtons

Seasonal fudge slice ~ chef's choice, made to suit the seasons

Whittaker's Chocolate Brownie ~ served with either Greek yoghurt

[GF]

*Our helpful team are able to adjust any item to suit your dietary requirements
Chef's choice is also available*