

## SALADS

Lettuce, pear, walnut & haloumi

Leafy green salad with crunchy noodles,  
sesame & ginger dressing

Salad rouge, red peppers, red onions, beetroot,  
carrots, tomatoes, citrus dressing

Baby spinach, avocado, banana, bacon  
with creamy dressing

Orzo salad with pesto, salami & cherry tomatoes

Prawn & pasta with cucumber & dill dressing

Leafy salad, blue cheese, pear & candied walnuts

Hot smoked salmon salad

Roast vegetable salad

Tossed mixed green salad

Potato salad

Brown rice salad

Greek salad

Broccoli & pomegranate salad

## SUPPER

Hot bacon rolls



CHEESE BOARD

## DESSERTS



Mini pavlova & strawberries or fresh fruit salad

Crème brûlée

Fresh fruit salad with citrus syrup

Sticky date pudding with caramel sauce

Individual apple, rhubarb & berry crumbles

Chocolate tiramisu

Fresh fruit platter

Lemon cheesecake with berry coulis

Kapiti ice cream

Sour cream apple pie

Lemon tart

Dessert platter of sweet temptations

Chocolate mousse



*We proudly source the majority of our produce  
and ingredients from local suppliers  
and our garden.*

[www.oruawharo.nz](http://www.oruawharo.nz)



## FUNCTION MENU 2021

VINCENT'S  
ORUAWHARO

## CANAPÉ SELECTION

Fish bites with tartare sauce

Tempura prawns

Yorkshire puddings, with roast beef  
& horseradish cream

Sliders

Curried samosas



Smoked salmon on blinis

Spring rolls with chilli sauce

Crostini with pesto & slow roasted tomatoes

Small sandwich selection

Corn fritters with relish

Prawn & chorizo skewers



## ANTIPASTO PLATTERS



## LAMB

Herb encrusted lamb racks

Boned leg with garlic & rosemary

Lamb rump with herb crust

Braised lamb shanks

## BEEF

Whole roasted Scotch fillet with  
horseradish cream

Beef bourguignon with garlic mash

## CHICKEN

Chicken breast stuffed with spinach,  
macadamia nuts & cottage cheese

Honey mustard chicken

Chicken breast with tomatoes, pesto  
& citrus syrup

## PORK & HAM

Glazed ham carved off the bone

Boned roasted leg with apple sauce

Pork loin stuffed with apple & cranberry

Crispy pork belly

## FISH

Roasted whole side of salmon

## VEGETABLES

Gourmet potatoes with parsley butter

Potato & Gruyère cheese gratin

Roast potatoes with garlic and rosemary

Maple roasted vegetables



Asparagus with hollandaise sauce

Green beans with lime olive oil

Honey glazed carrots

Broccoli and cauliflower in sour cream sauce

Roasted parsnips, carrots & onions  
with a honey glaze

Baby spinach, leeks, peas

Pan roasted brussel sprouts with crisp bacon



## SPECIAL MENU

We are happy to provide for those with special  
dietary requirements and children.