



THE PROVINCIAL

FUNCTION AND EVENTS CENTRE

Canapes

4 choices - \$20 p/p

5 choices - \$24 p/p

Mushroom & truffle arancini with garlic aioli (V)

Tempura prawns with Nam Jim dipping sauce (LG)

Roast beef, Yorkshire pudding with horse radish crème fraise

Lamb on croute with basil pesto

Smoked salmon blinis with chive crème fraise

Shitake mushroom dumplings with sweet chilli (V)

House smoked venison crostini with goats' cheese & walnut

Salt & pepper squid with Vietnamese dressing

Fried chicken with Alabama white sauce

Sliders (Beef or pulled pork)

(V) Vegetarian (LG) Low Gluten (DF) Dairy Free

Please let us know if you have any dietary requirements.

Set Menu

Entrée & Main - \$65
Main & Dessert - \$65
3 Course - \$85
Add bread and butter +\$6 p/p

Entrée

3 options of your choice

Salmon wild rice dukkah, salted lime curd, horopito spiced avocado (LG)

Beef Skewers, chimichurri, fresh salsa (LG)

Walm lamb salad, basil pesto, pine nuts, crispy bacon (LG)

Bruschetta, tomato, confit garlic, prosciutto, basil (V option available)

Vegetarian option available on request

Main

4 options of your choice

Scotch fillet served medium rare, potato gratin, charred broccolini, rosemary & thyme jus (LG)

Ovation lamb rump, potato & herb rosti, seasonal vegetables, rosemary & mint jus (LG)

Pork bell, potato gratin, braised cabbage, apple cider & mustard jus (LG)

Market fish, potato & herb rosti, wilted greens, salsa Verde (LG)

Confit duck leg, potato gratin, orange baked kumara, seasonal vegetables, jus (LG)

Honey glazed chicken breast, potato & herb rosti, sweetcorn custard, jus (LG)

Pan Fried halloumi, falafel, olives, rocket, citrus vinaigrette (V) (LG)

Dessert

2 options of your choice

Chefs' individual cheesecake ask server for flavour

Warm sticky date pudding, toffee sauce, vanilla bean ice cream

Chocolate mud cake, berry coulis, vanilla bean ice cream

Or

A dessert platter

(Options of choice are per booking)

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Buffet Options

Meat & Salad - \$75
Meat, Salad & Dessert platter- \$85
Meat, Salad & plated Dessert - \$95
(alternate options available on request)

Meat

2 options of your choice
Roast beef sirloin with jus
Honey glazed ham with mustard
Whole roast honey glazed chicken with gravy
Pan Fried halloumi, falafel, olives, rocket, citrus vinaigrette (V)

Salads/Sides

4 options of your choice
Seasonal green salad with vinegarette (V) (LG) (DF)
Coleslaw with buttermilk dressing (V) (LG)
Potato salad (V) (LG)
Roast potatoes with herb & garlic butter (V) (LG)
Baked broccoli & cauliflower cheese (V)
Spinach, beetroot, feta salad (V) (LG)
Broccoli & bacon salad with buttermilk dressing (LG)
Shrimp & surimi salad (LG)
Fresh bread rolls & butter (V)

Dessert

A dessert platter or 2 plated options of your choice
Chefs' individual cheesecake ask server for flavour
Warm sticky date pudding, toffee sauce, vanilla bean ice cream
Chocolate mud cake, berry coulis, vanilla bean ice cream

Grazing Table \$15 p/p

Selection of cheese, cold meats, dips, relish, breads, crackers and fruit

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