

Working Lunch

Menu One

Turkish pide sandwich filled with avocado, wild rocket, tomato and feta (V)

Soba noodle salad with honey and soy baked salmon and sesame seeds

Cucumber, shaved fennel and iceberg lettuce salad with olives, sumac and crisp bread (V/DF/VEGAN)

Eggplant bake with béchamel sauce, tomato, parmesan and cheddar (V/GF)

Warm herbed orzo pasta with chard, broad beans, mint and preserved lemon (V/DF)

Harissa spiced lamb leg (DF/GF)

*Selection of mini Kapiti ice creams (V/GF)**

*Freshly sliced melon (V/DF/GF/VEGAN)**

Menu Two

Breads and Dips – selection of breads (including Gluten Free) with butter, extra virgin olive oil and white bean dip (V/DF/GF)

Asparagus and pesto frittata (V/DF/GF)

Sprouted lentil salad with cos lettuce and spicy mayo (V/DF/GF)

Panzanella salad with buffalo mozzarella and basil (V/GF)

Free-range chicken breast schnitzel served with swiss brown mushrooms and marsala cream (GF)

Lyonnais potatoes (V/DF/GF/VEGAN)

Broccolini with lemon and olive oil (V/DF/GF/VEGAN)

*Selection of mini Kapiti ice creams (V/GF)**

*Freshly sliced seasonal fruits (V/DF/GF/VEGAN)**

Menu Three

Classic potato salad with pickles, eggs, watercress and mayo (V/DF/GF)

Mushroom and spinach quiche (V)

Green salad with edamame, avocado, radish and a lemon vinaigrette (V/DF/GF/VEGAN)

Market fish 'catch of the day' served with capers and salsa verde (DF/GF)

Cannellini beans with chorizo, mussels, clams and fresh basil (DF/GF)

Stir-fried choy sum and garlic (V/DF/GF/VEGAN)

*Selection of mini Kapiti ice creams (V/GF)**

*Freshly sliced seasonal fruits (V/DF/GF/VEGAN)**

\$33.00 per person

*All menus are served with freshly brewed coffee and tea selection
Please ask your coordinator if you would like to change either dessert item for a Selection of New Zealand

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Menu Four

Charcoal 'Mantou' buns with chicken, sriracha and cucumber

Classic Nicoise salad with green beans, eggs, tomatoes, olives, potatoes and a lemon vinaigrette (V)

Fried tofu salad with mung beans, coriander, mint and spicy dressing (V/GF)

Potato, artichoke and fennel bake with parmesan (V/GF)

Pork loin with puy lentils (DF/GF)

Roast cauliflower with capers, parsley, jalapenos and lemon zest (V/DF/GF/VEGAN)

*Selection of mini Kapiti ice creams (V/GF)**

*Freshly sliced pineapples, grapes and seasonal fruits (V/DF/GF/VEGAN)**

Menu Five

Honey cured ham and chopped egg mayo on brioche with seasonal leaves

Gado-gado salad with steamed vegetables and peanut sauce (V/DF/GF/VEGAN)

Shitake egg noodle salad (V/DF)

Spicy Cajun fish with black beans, corn and tortilla crisps (DF)

Roasted kumara 'Nachos' with tomato, jalapenos, coriander, cheese and sour cream (V/GF)

Charred courgette and seasonal vegetables (V/DF/GF/VEGAN)

*Selection of mini Kapiti ice creams (V/GF)**

*Fruit flan (V)**

Menu Six

Wraps with spinach, salad leaves, tomato chutney and roast vegetables (V)

Beetroot salad with wild rocket, walnuts and a honey and balsamic dressing (V/DF/GF)

Fresh coleslaw (V/DF/GF)

Beef bourguignon with shallots, lardons and agria potatoes

Polenta fries (V/GF)

Roast pumpkin and thyme (V/DF/GF/VEGAN)

*Selection of mini Kapiti ice creams (V/GF)**

*Freshly sliced seasonal fruits (V/DF/GF/VEGAN)**