

Buffet

As at 20 April 2026. Menus subject to change.



Minimum order 25 guests

Minimum \$1,000 on weekends

(gf) Gluten free | (df) Dairy free | (n) Contains nuts | (v) Vegetarian | (vg) Vegan

Buffet - Mains

- Beef eye fillet served medium rare with a shallot and tarragon butter and a pinot noir jus (gf)
- Beef eye fillet served medium rare, with a salsa verde, confit cherry tomatoes, beef jus (seasonal) (df | gf)
- Hurunui beef sirloin served medium rare with Yorkshire puddings, horseradish mascarpone and a pinot noir jus
- Lamb rump marinated in a preserved lemon and harissa with dates, toasted pistachio and mint on a smoked aubergine puree (gf | n)
- 12 hour slow cooked lamb shoulder with lamb jus and fresh herbs (df | gf)
- Crispy roasted loin of pork with caramelised apples and a calvados sauce (gf)
- Slow roasted pork scotch with mustard, thyme and fennel, served with green apple and fried sage leaves (df | gf)
- Free range chicken breast served with grilled lemon, confit garlic, fresh herbs and chicken jus (df | gf)
- Free range chicken breast marinated in tandoor herbs and spices with curry labne, toasted almonds, lime and coriander (gf | n)
- Citrus braised duck leg with caramelised orange and a buttered kumara puree (gf)
- Oven roasted fresh fish with a herb and horopito rewena crumb on crushed pea and lemon
- Hot smoked salmon with a horseradish cream, pea and herb crush (gf)
- Roasted crispy skin miso glazed salmon with grilled lime, spring onion and fried ginger (df | gf)
- Potato gnocchi with roast ricotta, peas and broccoli and a lemon, garlic sauce (v)
- Ricotta and spinach gnudi with spinach puree, confit cherry tomatoes and shaved pecorino cheese (gf | v)
- Portobello mushrooms roasted whole on smoked beetroot puree, pistachio dukkah and a pomegranate coconut yoghurt drizzle (gf | n | vg)

Buffet - Sides

- Dauphinoise potatoes - layered potato, onion, garlic and cream (gf | v)
- Crispy roast beef tallow potatoes with thyme and roast garlic aioli (df | gf)
- Garlic, lemon and herb roasted gourmet potatoes (gf | vg)
- Gourmet potatoes with fresh mint and butter (gf | v)
- Roast kumara, cauliflower, curry mayo, toasted cashew, crispy noodle, coriander (n | v)
- Saffron scented basmati rice, dried apricot, dates, mint and preserved lemon with coconut yoghurt dressing (gf | vg)
- Cumin roasted carrots with coconut yoghurt, harissa, red onion and dukkah (gf | n | vg)
- Baby spinach, fennel, green bean and orange salad with citrus dressing (gf | vg)
- Steamed vegetable medley with lemon scented olive oil and fresh herbs (gf | vg)
- Tomato, basil and Clevedon valley buffalo mozzarella (seasonal) (gf | v)
- Iceberg wedges with NOSH ranch, blue cheese, toasted macadamia, crispy bacon (gf | n)
- Mixed seasonal salad with NOSH's house dressing (gf | vg)
- Rocket and poached pear salad with candied walnuts and pecorino (gf | n | v)

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Buffet - Desserts

- Vanilla pannacotta with strawberry jelly (gf)
- Lemon cheesecake mousse on a biscoff base (v)
- Warm sticky date pudding with toffee sauce and whipped cinnamon cream (v)
- Chocolate and hazelnut tart (v | n)
- Dark chocolate pots with poached date and sesame streusel (gf | vg)