

Boomrock Menus

“ We had our Christmas party here, and it was just superb! Welcomed with a wonderful glass of bubbles, then spent the afternoon shooting clay pigeons and enjoying the stunning view. The three-course meal was just outstanding, paired with a phenomenal selection of wines! ”

MENU PHILOSOPHY

Resident Chef Warren Maddox designs our menus to showcase the finest New Zealand cuisine, sourcing local organic produce and fine cuts of meat. Each menu item is designed to ensure we are creating the experience for the occasion.

Choose from a range of menu options or speak to our Event Manager to tailor the perfect menu for your event.

Boomrock offers products containing peanuts, tree nuts, soy, milk, eggs, wheat and other allergens. We will take all steps and measures possible to minimize cross-contamination risk in producing the food, but we cannot guarantee cross-contamination will not occur.





Winter Canapes

Cold

Oysters, champagne jelly, tobiko roe (gf, df) (POA)

Faux oyster, salt & pepper oyster mushroom, mayonnaise (v, gf, df)

Roast vegetable & white bean bruschetta (v, df, gf*)

Whipped feta, poached grapes, crostini (veg, v*, df*, gf*)

Japanese devilled eggs, wasabi, tobiko (df)

Chicken parfait, vol-au-vant, caramelised onion

Venison tartare, radicchio, lemon mayonnaise (df, gf*)

Chilli crab & prawn wonton cups (df, gf*)

Hot

Mascarpone arancini, saffron aioli (veg, gf*)

Chicken skewers, mojo sauce (gf, df)

Stuffed mushroom, sundried tomato, olives (v, gf, df)

Onion bhaji, mint yoghurt dipping sauce (veg, v*, gf, df*)

Pork coxhinia, chipotle mayonnaise

Salt & pepper squid, black pudding labneh, pickled onion (gf)

Lamb kofta, mint yoghurt, flaked almonds (gf, df*)

Beef short rib yorkshire puddings, horopito mayonnaise

(v = vegan, veg = vegetarian, df = dairy free, gf = gluten free * on request)

Winter Set Menu

Choose from our selections to create your set menu.

Only available at The Lodge

Entree

Seared Scallops (gf)

cauliflower, chorizo, beach spinach

King Prawn (gf)

pickle ginger risotto, mascarpone, cucumber

Venison Terrine (df, gf*)

pickle, cress, rye crisps

Pork Belly (gf, df)

apple cider gel, savoy cabbage, crackling

Laganon (veg)

creamed leek, pasta sheets, truffle, quail egg

Steamed Aubergine (v, gf, df)

shitake, spring onion, coriander, chilli oil

Beef Carpaccio (gf)

blue cheese, caramelised onion, roquette



Main

Market Fish (gf)

parsnip, oyster mushroom, kale, chervil oil

Chicken Coq-au-vin (gf, df)

wild mushroom, baby carrot, pickled onion, parsley

Lamb Backstrap (df)

shoulder croquette, carrot, salsa verde, ginger jus

Roast Cauliflower (v, gf, df)

almond puree, pomegranate, pine nuts

48hr Beef Shortrib (gf)

celeriac, bitter leaf, thyme jus

Duck Breast (gf)

beetroot, radicchio, chevre, pinot jus

Herb Gnocchi (veg)

smoked corn, oyster mushroom, caper, sage butter



Dessert

Roast White Chocolate (gf)

pistachio, raspberry, basil

Roasted Rhubarb (gf, df*)

candied ginger, mascarpone ice cream, oats

Sticky Date Pudding (gf*)

caramel, vanilla bean ice cream

Black Forest (gf*)

chocolate sponge, whipped cremeux, cherry, chocolate shards

Two Cheeses (gf*)

selection of New Zealand cheese and accompaniments



Winter Shared Menu

Upgrading your lunch or staying for dinner? Select one of the below proteins to go with the following salads & sides.

Menu 1

Lemongrass pork shoulder (gf, df)

Salmon fillet, ginger, soy, coriander (gf, df)

Roast potato (gf, df*)

caramelised onion, caper, parmesan

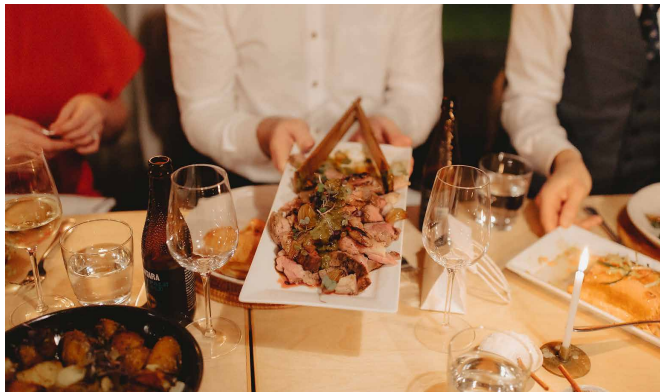
Roasted broccoli (gf, df)

sesame, chilli oil, cashew

Roasted carrot (gf, df)

baby spinach, raisins, turmeric dressing

Confit Garlic Sourdough Rolls



Menu 2

Angus scotch fillet, chipotle bernaise (gf)

Chicken cacciatore (gf, df)

Roast potato (gf, df*)

caramelised onion, caper, parmesan

Roasted broccoli (gf, df)

sesame, chilli oil, cashew

Roasted carrot (gf, df)

baby spinach, raisins, turmeric dressing

Confit Garlic Sourdough Rolls



Menu 3

Lamb shoulder tagine, couscous (gf*, df)

Whole snapper, middle eastern spices (gf, df)

Roast potato (gf, df*)

caramelised onion, caper, parmesan

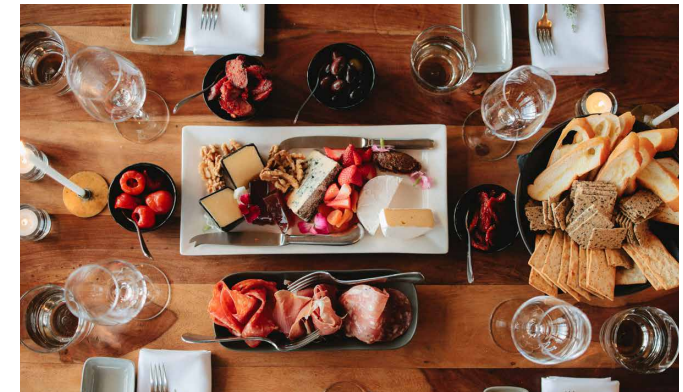
Roasted broccoli (gf, df)

sesame, chilli oil, cashew

Roasted carrot (gf, df)

baby spinach, raisins, turmeric dressing

Confit Garlic Sourdough Rolls



Working Style Menu

Select one dish from each category.

Salad

Potato Salad

truffle, harissa, parmesan

Fried Cauliflower

feta, red pepper, tahini yoghurt

Waldorf Salad

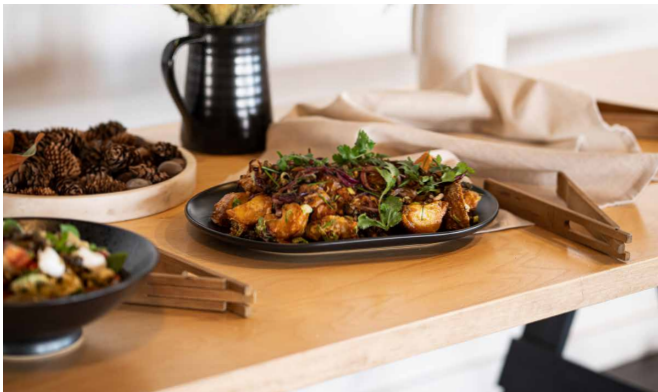
apple, celery, grapes, walnut, lemon dressing

Heirloom Tomato

pickled shallot, chevre, red wine vinegar

Roquette

caramelised onion, prosciutto, parmesan



Sandwich

Philly Steak

cheese, baguette

Smoked Salmon Bagel

roquette, baby capers, crème fraiche

Focaccia

roast vegetable, feta, pesto

Chicken Caesar Wrap

butter lettuce, parma ham, egg, parmesan mayonnaise

Pastrami Rubeen

swiss cheese, sauerkraut, horseradish dressing



Hot

Portuguese Roast Chicken

lemon, couscous, roquette

Roast Sirloin

chimichurri, port jus

Red Thai Curry

tofu, charred cauliflower, broccolini, coriander

Slow Cooked Lamb Shoulder

cherry tomato vinaigrette

Salt & Pepper Fish Goujons

gem lettuce, wasabi mayonnaise

