

# 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**

Our resident chef, Vic Hughes, crafts menus that highlight the best of seasonal, locally sourced ingredients. With a passion for sustainable cuisine, she blends vibrant flavors with a contemporary touch, ensuring every dish is an experience to remember.

Choose from a range of menu options or speak to our Event Manager to tailor the perfect menu for your event. See next samples from our most popular menus.

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.







# Canapes

## Cold

Oysters & yuzu mignonette (df, gf) (POA)

Green Pea, lemon ricotta, pecorino, mint, bruschetta (df\*, gf\*)

Smoked Salmon Wonton Tostadas, avocado cream, pickled cucumber (df)

Polenta Discs, goat's cheese, caramelised onion, port cranberries (gf, df\*, veg, v\*)

Prawn Cocktail, lime gin jelly, seaweed rice cracker (gf, df)

Chicken Liver Pâté, brandy gel, blackcurrant crostini (gf\*)

Snapper Ceviche, coconut, coriander & avocado mousse (df, gf)

## Hot

Porcini Arancini with blue cheese dipping sauce (gf\*, veg)

Crispy Mexican Pork Tortilla Cup, guacamole, salsa, corn purée, (gf\*, df)

Lamb Kofta, smoked almonds & tzatziki (df\*, gf)

Mac n Cheese Bites, jalapeño, corn puree & chive (veg)

Miso Chicken Tenders, yakitori skewer, yuzu mayo (df, gf)

Prawn and Snapper Fritters, green onion, kaffir lime & avocado mousse (df, gf\*)

Glazed Tofu Bites, nuoc cham, pickled ginger, sesame mayonnaise (gf, df, veg, v)

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

# Set Menu

Choose from our selections to create your set menu.

Only available at The Lodge

## Entree

Kasundi Jackfruit Fritters (veg, v, df, gf)  
lotus, crispy curry leaves, mango mayonnaise, pear,  
mint

Pork Shoulder Croquette (df, gf\*)  
masala apple chutney, wild sea spinach

Gazpacho - Optional Prawns (veg, gf)  
cucumber, green chili, Parmesan custard basil oil

Beef Carpaccio (df\*, gf\*)  
ginger wine, garlic flower cream, parmesan

Blueberry Salmon Lox (gf, df)  
fried polenta, pickled shallots, dill emulsion, nasturtium



## Main

Lamb Rump (gf, df\*)  
smoked eggplant, yogurt, shallots, onion marmalade,  
thyme oil

Market Fish (gf, df\*)  
zucchini, miso braised leeks, radish, dill, seaweed  
whipped butter

Chicken Breast (gf, df\*)  
sweetcorn, swiss chard, tarragon caper reduction, can-  
died green chili

Eggplant Schnitzel (v, veg, df, gf\*)  
cauliflower, middle eastern herb slaw, pomegranate,  
micro mustard

Sirloin Steak (df, gf)  
confit cherry tomatoes, cauliflower, zucchini, red wine  
jus, black garlic, pickled walnut salsa verde



## Dessert

Toasted Barley Panna Cotta  
honeycomb, crème fraîche

Barbecued Pineapple (gf, df, veg)  
spiced rum burnt caramel, lime cream, smoked  
almonds

Lemon Yuzu Posset (gf)  
white chocolate crumble

Chocolate Fondant (gf\*)  
mascarpone, compote, choc rocks

Kapiti Cheese Selection (gf\*)  
two cheeses with accompaniments & crackers





# Summer Shared Menu

Upgrading your lunch or staying for dinner? Select two premium proteins to go with the following salads & sides.

## Premium Proteins

Asian Braised Pork Shoulder Pares (gf, df)

crispy noodles, spring onions

Sous Vide Sirloin Steak (gf, df)

chimichurri & red wine jus

Za'atar Chicken (gf, df\*)

charred lemon, yoghurt & rocket

Bahart Spiced Eggplant Schnitzel (df, veg, v, gf\*)

lemon herb yoghurt

Sumac Baked Market Fish (gf, df)

char lime, walnut crumb

## Salads & Sides

Baby Potato Salad (gf, df, veg)

cornichons, red onion herb vinaigrette

Roasted Cauliflower (gf, veg df)

smoked hummus, red pepper, pickle onion

Caesar Salad (gf\*, df\*)

lardons, boiled egg, croutons caesar dressing

Confit garlic bread (veg, gf\*, df\*)

