

# 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.





# Canapes

## Cold

Clevedon Oysters, cucumber, chilli, lime (gf, df, POA)

Watermelon, whipped chevre, walnut & basil (gf, v)

Prawns, iceberg, mango chutney, tortilla (df)

Beef Tataki, spring onion, soy emulsion (df)

Confit Salmon Mousse, cucumber, caperberry, lime mayonnaise (gf)

Peach, prosciutto, blue cheese bruschetta (gf\*)

Roast Beetroot, feta, puffed quinoa (v,gf)

Chilli Peanut Vietnamese Rolls, tamarind dipping sauce (v, df, gf)

Venison tartare, baby capers, black garlic (gf, df)

## Hot

Pumpkin, goats cheese arancini, arrabiata sauce (v, gf\*)

Lamb Kofta, minted greek yoghurt, flaked almonds (gf, df)

Beef Yorkshire Pudding, horseradish mayonnaise

Mushroom Tartlets, caramelised onion, balsamic glaze (v)

Thai Chicken Meatballs, lemongrass, nam jim (gf, df)

Pork Belly Fritters, curry pineapple chutney

Prawn Toast, coriander, sweet chilli jam (df)

Vegan Tofu Chilli Wonton Cups (v, df)

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

# Summer Set Menu

Choose from our selections to create your set menu.

Only available at The Lodge

## Entree

Charred Asparagus

truffle gribiche, courgette ribbons, chervil vinaigrette

Market Fish

wakame, sesame soy emulsion, pickled cucumber

Pork Belly

fennel rémoulade, saffron apple, crackling

King Prawn

butter lettuce, prosciutto, white anchovy dressing

Tofu

green papaya, lotus chips, kombu broth, coriander oil



## Main

Beef Sirloin

soubise, sherry pickled shitake, kimchi butter, Jus

Chicken Breast

smoked corn, snow peas, lemon caper butter

Market Fish

prawn mousse, taro leaf, bell pepper, pea, charred lime

Duck Breast

fennel puree, baby carrot, orange, radicchio

Smoked Baba Ghanoush

sumac carrots, du puy lentils, fennel, tendrils



## Dessert

Poached Peach

saffron mascarpone, sable biscuit, candied pistachio

Summer Pudding

raspberries, sorbet, mint oil

Chocolate Parfait

hazelnut, orange cake, cointreau

Gin Pineapple

peppercorn marshmallow, coconut



# Summer Shared Menu

Select one of the below protein options to go with the following salads & sides. Dishes served family style on table.

## Menu 1

Wakanui Scotch Fillet

chimmi churri, truss tomatoes

Roast Chicken Legs

peri peri, charred lime and rocket

Roast potato

caramelised onion, caper, parmesan

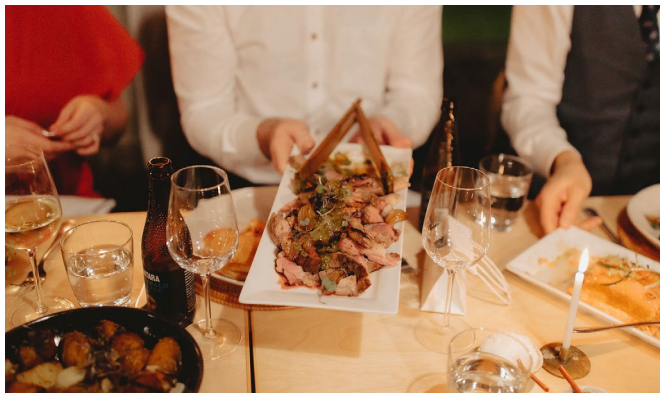
Green Bean

black Olive, cherry Tomato, chervil dressing

Charred Cabbage

sumac baby carrots with tahini dressing

Confit Garlic Sourdough Rolls



## Menu 2

Leg of Lamb

preserved lemon, shaved fennel

Fish Goujons

gem lettuce, buttermilk ranch

Roast potato

caramelised onion, caper, parmesan

Green Bean

black Olive, cherry Tomato, chervil dressing

Charred Cabbage

sumac baby carrots with tahini dressing

Confit Garlic Sourdough Rolls



## Menu 3

Smoked Pork Shoulder

apple and raisin slaw

Salmon Fillet

glazed with orange and thyme

Roast potato

caramelised onion, caper, parmesan

Green Bean

black Olive, cherry Tomato, chervil dressing

Charred Cabbage

sumac baby carrots with tahini dressing

Confit Garlic Sourdough Rolls



# Summer 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

