

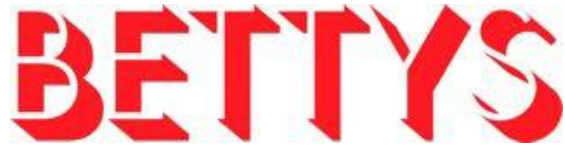
BETTY'S

Function Menus

- 1. Canapés & Platters**
- 2. Banquets - \$50, \$70 and \$100 options**
- 3. Daytime – breakfast, morning/afternoon tea, working lunch, set menu lunch**

Casual Dining

- 4. Evening Menu**



1. Canapés & Platters Menu

Canapés

\$25 per dozen

Roast pepper arancini balls

Vietnamese roast duck spring roll

Vegetarian sushi selection

Polenta cake topped with pickled mushroom & blue cheese

Roasted marinated chicken wings

Cornish pasties with tomato sauce

House-made vegetarian samosa's with tamarind chutney

Lamb kofta with minted yoghurt

\$30 per dozen

Tempura prawn cutlets with chilli sauce

Rock oysters in shells with shallots & lemon juice

Beef fillet & béarnaise on potato disc

Grilled salmon skewers with wasabi mayonnaise

Crab cakes with remoulade

Chicken & wild mushroom vol-au-vents

Goat's cheese & red onion tart

Seared scallops on spoons with saffron aioli

Venison & fig mini burgers

Larger Canapés (3-5 bites per item)

\$35 per dozen

Beer battered snapper with potato crisps, lemon & tartare

BBQ pork over stir fried soba noodles & spring onion

Prawn kebab on a vermicelli & coriander salad

Beef & mushroom skewers

Grilled lamb cutlets with mint sauce

Sweet Canapés

\$30 per dozen

Cream-filled brandy snaps

Chocolate éclairs

Citrus tart slices

Fruit skewers

Platters (suitable for 4 people)

Seafood \$55

Garlic mussels, tempura prawns, salt & pepper squid, beer battered snapper, smoked salmon pâté, natural oysters

Antipasti \$40

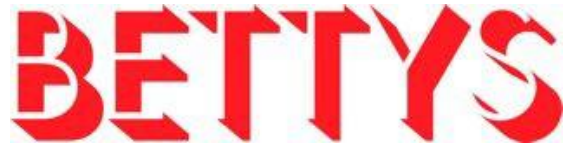
Deli meats, olives, marinated mushrooms, cheese, pickles, dips, bread

Mixed \$45

Deli meats, breads & dip, salt & pepper squid, salmon pate, cheese, dried fruits, nuts chutney

Cheese Board \$55

Kaimai blue, aged cheddar, brie, crackers, bread, dried fruit, nuts, chutney



2. Banquets

Option 1 - \$50 per person (choice of main and dessert)

To Start

Fresh warm bread and house dips

Main

Roasted chicken breast with pumpkin mousse, walnut stuffing, broccoli and jus

Char-grilled scotch fillet with potato puree, garlic mushrooms, béarnaise and jus

Seasonal vegetables for the table

Dessert

Dark chocolate tart with morello cherry mascarpone and raspberry puree

Date and orange pudding with butterscotch sauce and cream

Option 2 - \$70 per person (choice of entrée, main and dessert)

Amuse Bouche

Fresh warm breads and house dips

Entrée

Seared scallops with cauliflower puree, crisp smoked bacon, and an apple and golden raisin salad

Crisp pork belly confit with onion fondue, red cabbage and a sherry vinegar and mustard reduction

Main

Pan fried fresh market fish with skordalia, green beans, toasted almonds and parsley sauce

Roasted chicken breast with pumpkin mousse, walnut stuffing, broccoli and jus

Char-grilled scotch fillet with potato puree, garlic mushrooms, béarnaise and jus

Seasonal vegetables and winter salad for the table

Dessert

Dark chocolate tart with morello cherry mascarpone and raspberry puree

Date and orange pudding with butterscotch sauce and cream

Apple and prune crumble with brandy custard and vanilla bean ice cream

Option 3 - \$100 per person (antipasti, choice of entrée, main and dessert)

Amuse bouche

Antipasti platters for the table,
(deli meats, olives, marinated vegetables, cheese, pickles, dips, bread)

Entrée

Fried halloumi, ouzo macerated fig, red oak and mint salad

Seared scallops with cauliflower puree, crisp smoked bacon, and an apple and golden raisin salad

Crisp pork belly confit with onion fondue, red cabbage and a sherry vinegar and mustard reduction

Main

Pan fried fresh market fish with skordalia, green beans, toasted almonds and parsley sauce

Roasted chicken breast with pumpkin mousse, walnut stuffing, broccoli and jus

Beef Wellington with slow roasted winter vegetables, béarnaise and red wine jus

Seasonal greens, balsamic roasted beetroot, and winter salad for the table

Dessert

Manuka honey crème brulee, vanilla poached pear, almond biscotti

Dark chocolate tart with morello cherry mascarpone and raspberry puree

Date and orange pudding with butterscotch sauce and cream

Cheese

Cheese and cracker selection, chutney, membrillo, fruit, nuts

Petits fours, tea & coffee



3. Daytime Functions – breakfast, morning/afternoon tea, lunch

Breakfast Set Menu \$25 per person

Big breakfast

Bacon, eggs, sausages, tomatoes, mushrooms & hash browns

Or

Brioche French toast, with crispy bacon and maple Syrup

Or

Eggs Benedict

Poached free range eggs with shaved ham on toasted English muffins and hollandaise sauce

Espresso coffee and tea

Continental Breakfast Buffet \$20 per person

Bakers' basket – selection of mini muffins and glazed danishes

Ham & cheese mini croissants

Fresh fruit salad

Yoghurt muesli crunch

Freshly squeezed orange juice

Tea & coffee

Morning & Afternoon Teas

\$9.50 – choice of one item below and espresso coffee, tea or orange juice

\$13.00 – choice of two items above and espresso coffee, tea or orange juice

House made Scones - savoury with butter or sweet with preserves & cream

Freshly baked muffins – sweet or Savoury

Selection of Club Sandwiches

Home made cookies

Honey & date loaf with Butter

Raspberry Friands with yoghurt
Mini Filled Ham & cheese Croissants
Fresh Fruit platter
Creamed chocolate Lamingtons
Chocolate brownies

Working Lunch \$25.00 per person

Choose one option from the below. Each option includes espresso coffee, tea or orange juice

Option 1

Smoked salmon bagel with spinach and chive crème fraîche
Mixed garden salad
Leek & blue cheese quiche
Fruit kebabs with honey yoghurt
Butterscotch slice

Option 2

Grilled chicken, avocado & bacon wrap
Greek salad
Venison sausage rolls
Fresh fruit salad
Hazelnut caramel slice

Option 3

Roast beef & horseradish roll
Caesar salad
Pumpkin & feta frittata
Fresh fruit platter
Citrus slice

Daily Delegate Package \$45.00 per person

Arrival Coffee, Tea or Orange Juice
Morning Tea
Working Lunch
Afternoon Tea

Set Menu Lunch – Option A

2 courses \$35 per person

3 courses \$40 per person

Entrée

Soup of the day with char grilled ciabatta

Classic chicken Caesar salad

Main

Grilled beef scotch with a medley of roasted vegetables, horseradish & jus

Fresh market fish, sautéed potatoes, wilted greens, confit garlic, shrimp butter

Dessert

Lemon tart, passion fruit cream and citrus segments

Chocolate Pannacotta, raspberry coulis and macadamia tuille

Set Menu Lunch – Option B

2 courses \$45

3 courses \$55

Bread, olive oil & butter

Entrée

Stilton mushrooms, spinach purée, caramelised pears, pinenuts and apple syrup

Seafood Chowder with Garlic toast

Main

Roasted lamb rump, greek salad and cumin yoghurt

Chicken supreme, pumpkin mousse, carrot, broad beans & jus

Crisp skinned salmon, avocado, fennel, radish and citrus emulsion

Dessert

White chocolate and vanilla tart, raspberry sorbet and ganache

Lemon tart, passion fruit cream and citrus segments

BETTYS

4. Casual Dining

SHARING PLATES

Edamame	8
Olives	8
Grilled garlic bread	8.5
Bread and dips	14
Soup of the day	13
Cheese fondue with bread and vegetable sticks	14
Chicken liver parfait, chutney, grilled baguette	16
Halloumi, ouzo macerated fig, red oak and mint salad	15.5
Crumbed mussels, lemon, aioli	13
Crumbed fish cakes, , gherkin pickle	16.5
Seared scallops, crisp smoked bacon, apple and golden raisin salad	18
Pork spare ribs	14
Cauliflower risotto, chorizo, rocket, blue cheese	16
Bettys tasting platter	40

MAIN PLATES

Chicken breast, pumpkin mousse, walnut stuffing, broccoli, jus	29
Beetroot, Jerusalem artichoke, endive, hazelnut and goat's cheese salad	26
Venison and rabbit pie, kumara crisps, herbed sour cream	28
Fish of the day, skordalia, green beans, almonds, parsley sauce	32
Veal schnitzel, braised cabbage, potato salad	32
Grilled Scotch fillet, potato puree, mushroom ragout, onion rings	30

SIDE PLATES

Iceberg, baby tomato, cucumber and red onion salad	8
Winter greens	8
Roasted beetroot	7
Mashed potato, roast onion gravy	8
Fries, aioli	7

SWEET PLATES

Manuka honey crème brulee, poached pear, almond biscuit	16
Dark chocolate tart, cherry cream, raspberry puree	16
Date pudding, butterscotch sauce, cream	16
Cheese plate	28
Chocolate truffles	6