

# 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

Oyster, chardonnay vinegar

Kingfish Ceviche, coconut yoghurt, avocado

Prosciutto, mascarpone, fig, blini

Roast Pumpkin, chevre, candied pistachio, crostini

Peking Duck, lychee, coriander

Smoked Chicken, avocado, red pepper, tortilla

Venison Carpaccio, black garlic, sour dough

Blue Cheese Beignets, chive, walnut salsa

## Hot

Rabbit Croquette, lemon thyme mayonnaise

Asian Mushroom, choux pastry buns

Soy Tofu, glass noodle spring roll, ponzu dipping sauce

Three Cheese Arancini, harissa aioli

Hariyali Chicken Skewers, yoghurt, almonds

Beef Tartlets, Yorkshire pudding, horseradish crème fraiche

Sichuan Pork Belly, bao buns

Whitebait Tartelette, crème fraiche, red pepper

# Summer Set Menu

Choose from our selections to create your set menu.

Only available at The Lodge

## Entree

Salmon Carpaccio

baby caper, radish, wasabi

Charred Asparagus

pecorino, quail egg, truffle vinaigrette

Prosciutto

rockmelon, buffalo mozzarella, negroni granita

Caramel Pork Belly

coriander, cucumber, chilli

Veal Sweetbreads

sauce gribiche, lemon, thyme



## Main

Beef Sirloin

celeriac, green bean, pickle onion, café de Paris butter

Chicken Breast

chorizo, bulgar wheat, baby carrot, thyme jus

Market Fish

smoked corn, scallop, chilli oil

Herb Gnocchi

broad bean, fennel, pea, sage butter

Duck Breast & Riette

beetroot, radicchio, quinoa, port jus



## Dessert

Lemon Curd Tart

mascarpone, raspberry hazelnut

Chocolate Mousse

flourless chocolate cake, cherry glaze

Buttermilk Panna Cotta

honeycomb, strawberry soup

Mango Vegan Cheesecake

macadamia crumb



# Summer Shared Menu

Select one of the below menus. Dishes served family style on table.

## Menu 1

OP Beef Rib

salsa verde, charred onion

Roast Chicken

harissa, couscous

Potato Salad

truffle, harissa, parmesan, chive

Zucchini

baby corn, capers, chevre, lemon vinaigrette

Heirloom Tomato

buffalo mozzarella, red wine vinegar

## Menu 2

Pork Belly

five spice, dates, crackling

Salmon Fillet

ginger, soy, shallot

Soba Noodle Salad

cucumber, sesame

Asian Slaw

golden raisins, coriander

Bao Buns

chilli dipping sauce

## Menu 3

Lamb Shoulder

parsley, buckwheat, cumin butter

Whole Snapper

preserved lemon, tomato kasundi

Charred Eggplant

semi dried tomatoes, labneh, almond

Quinoa

kale, pomegranate, herb salad

Falafel Pita

pesto, red pepper, yoghurt



# 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

