



THE TANNERY

Boutique Shopping Restaurants & Bars

MATARIKI BUFFET

(May through July)

A celebration of harvested foods and ageless winter specialities

Matariki is the Maori name for the star cluster Pleiades, also called the seven sisters. It is a significant time in New Zealand as marking the start of the traditional Maori New Year, first observed by the rise of Matariki that happens usually in the last few days of May each year and the New Year confirmed as the first new Moon is sighted in June. Bright stars are considered to be a sign of a warm upcoming season and as a result good crops. It was seen to be an important time for families to reflect of those past and on the future. It was a time to celebrate with plenty of food harvested and stored and in our modern times surely a time for a New Zealand Thanks Giving or a Mid-year Solstice celebration

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ANTIPASTI APPETISERS AND SALADS

Bellbird breads, a selection of sourdoughs and ciabatta

Winter vegetable broth with barley and crostini

Walnut parsley pesto, Karikaas butter

Home cured salmon, Italian salamis, Manuka smoke kahawai or wharehou (on availability)

Rosemary roasted vegetable salad, spiced chickpeas, mixed slaw

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ROAST WOOLSTON MARKET AGED MEATS, FRESH FISH AND VEGETABLES

Baked ham, apple cider relish

Aged beef sirloin, Yorkshire puddings, gravy and horseradish

Sole fillets on vegetable chiffonade

Roasted free range chickens with walnut and kaffir lime stuffing

Baked vegetable moussaka, vegetable Paella

Roast potatoes, wok-fried vegetable greens

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DESSERT STATION

Steamed chocolate and pear pudding

Chocolate brownie, tropical cheesecake,

Pavlova with fresh pineapple and praline, fresh fruit salad

Crème anglaise, berry fruit coulis

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Woolston market cheeses, crackers, and preserved figs

\$60.00 pp

Please advise us if you have any dietary requirements / Minimum of 50 guest