



THE TANNERY
Boutique Shopping • Restaurants & Bars

MATARIKI BUFFET

(June through August)

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 and the New Year confirmed as the first new Moon is sighted after that. Matariki is due to begin on **25 June in 2017**. 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
Walnut parsley pest and house-made cultured butter
Cured salmon, salamis, Manuka smoked kahawai or wharehou (on availability)
Rosemary roasted vegetable salad, spiced chickpeas, mixed slaw

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MAINS

Baked ham, apple cider relish
Aged beef ribeye, Yorkshire puddings, gravy and horseradish
Sole fillets on vegetable chiffonade
Roasted free range chickens with olives and garlic
Balsamic roast Portobello mushrooms with winter herbs
Roast potatoes, steamed seasonal vegetables

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DESSERT STATION

Steamed chocolate and pear pudding
Cherry chocolate brownie
Passionfruit cheesecake
Vanilla panna cotta with winter fruit compote

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\$65.00 pp

ADD CHEESEBOARD

Accommodating fresh and aged, firm and soft artisan cheeses and a range of flavours,
served with accompaniments

\$ 10.00 pp

This menu has been created with most dietary requirements in mind. Special diets might be charged extra.. Minimum of 50 guests.