



FUNCTION VENUE.  
Business Seminars to Private functions  
Great outdoor courtyard.  
[www.horseandtrap.co.nz](http://www.horseandtrap.co.nz)



Menu – A la Carte	2
Wine List	4
Set Menus	6
Conference Menu	8
Breakfast Menu	9
Finger Food & Platter Menu	10
Christmas Buffets	12
Rugby Cocktail Menu	13
Rugby Wildfood Buffet	13
Rugby Buffet	14
Buffet Options	15





FUNCTION VENUE.  
Business Seminars to Private functions  
Great outdoor courtyard.  
www.horseandtrap.co.nz

## \$15 Lunch Specials + ONLY AVAILABLE MONDAY – THURSDAY 12.00 – 3.00PM.

- Char-Grilled Calamari Salad** - roasted baby potatoes, red onions, basil pesto & rocket *V/GL*  
**Spinach Gnocchi** - with creamy blue cheese sauce, roast capsicums, peas & courgettes *V*  
**Char-Grilled Sirloin Steak** - with caramelized onion & mustard gravy, curly fries & sautéed vegetables  
**Fish & Chips** - terikihi in Monteith's Golden beer batter, tartar mayo, lemons, fries & salad  
**Clevedon Coast Oysters** – half dozen • Natural with Lemon • Beer Battered • Natural with a Soy Mirin Sauce  
**Italian Pizza** - chicken, bacon, blue cheese & onion jam  
**Stallion Pizza** - Monteith's Radler cured roast ham, spicy chorizo sausage, bacon, pineapple & cheese  
**Spice Trap Pizza** - tandoori roast chicken breast, red onion, mango & cheese with chilli yoghurt swirl  
**Grazer Pizza** - feta basil leaves, roast courgettes, sundried tomato & topped with mozzarella *V*  
**Seahorse Pizza** - succulent prawns, smoked salmon, capers, rich tomato sauce, cheese & garlic aioli swirl

## Nibbles

- Bar Olives** - marinated in Monteith's Radler beer, citrus zest & chili 6.9  
**Bar Fries** - served with the classic Heinz ketchup & aioli *V/GL* 7.9  
**Potato Wedges** - with bacon, cheese, sour cream, side of sweet chili sauce *V* med 9.9 / lge 14.9  
**Garlic Focaccia** - grilled with garlic butter *V* 7.9  
**Bread & Dips** - toasted foccaccia & pide, crostini, olive oil, dukka, lemon parsley hummus med 11.0 / lge 21.0  
**Mini Wild Venison Sausages** - with sweet onion relish 8.9  
**Clevedon Coast Oysters** 15.9 six / 29.9 doz  
 • Natural with Lemon • Beer Battered • Natural with a Soy Mirin Sauce 11.9  
**Calamari** - crispy fried with aioli & lemon wedges *V* 10.9  
**Pork Ribs** - basted in Monteith's Apple Cider, honey, chili & dark soy *GL* 11.9  
**Duck Liver & Pinot Noir Pate** - made in-house, served with pickled cucumber & focaccia 12.9  
**Prawn Trumpet Wontons** - lime marinated prawn wontons with lime aioli 9.0 five / 16.0 ten  
**Steamed Mussels** - in a Thai green curry sauce & grilled focaccia *V* 13.9

## Pizza all 17.9 + SATURDAY SPECIAL - PINT & PIZZA FOR ONLY \$15.

- Italian** - chicken, bacon, blue cheese & onion jam  
**Stallion** - Monteith's Radler cured roast ham, spicy chorizo sausage, bacon, pineapple & cheese  
**Spice Trap** - tandoori roast chicken breast, red onion, mango & cheese with chilli yoghurt swirl  
**Grazer** - feta basil leaves, roast courgettes, sundried tomato & topped with mozzarella *V*  
**Seahorse** - succulent prawns, smoked salmon, capers, rich tomato sauce, cheese & garlic aioli swirl

## Platters Medium/Large + THURSDAY SPECIAL - ANY MEDIUM PLATTER & PINT FOR ONLY \$20 (from 5pm).

- Oriental** - Schezwan & Kawakawa spiced squid, Moroccan flavoured chicken nibbles, prawn trumpets, crumbed hoki, Monteith's Apple Cider honey pork ribs, Broccoli & cheese bites 20.0 / 32.0  
**The Horse** - Moroccan spiced salmon skewers, Grilled prawn kebabs with aioli, Chorizo & basil feta in sundried tomato mini wrap, Lamb koftas with mint chilli yoghurt dipping sauce lge only 39.0  
**Seafood** - Clevedon Oysters, schezwan & Kawakawa spiced squid, crumbed hoki bites, prawn trumpets, & Thai curry mussels with dips & lemon 22.0 / 38.0  
**Antipasto** - Danish salami, farmhouse pate, olives, blue cheese, cheddar cheese, pickled vegetables & toasted Turkish pide bread 20.0 / 32.0

Hal - HALAL *V* - VEGETARIAN *GL* - GLUTEN FREE

## Salads

<b>Char-Grilled Calamari Salad</b> - roasted baby potatoes, red onions, basil pesto, rocket <i>V/GL</i>	15.9
<b>Jamaican Spiced Chicken Salad</b> - mesculin, roast pumpkin, kumara & pineapple salsa <i>GL</i>	15.9
<b>Rocket Salad</b> - tomatoes basil with feta cheese + add grilled garlic prawns for 3.00	15.9
<b>Beetroot Salad</b> - mesculin leaves green beans roast gourmet potatoes olive oil & balsamic dressing + add grilled chicken strip for 3.00	15.9

## Light Meals & Classics

<b>All Day Breakfast ( Saturday &amp; Sundays )</b> – bacon, spicy sausage, poached eggs, mini potato pancakes, grilled mushrooms and grilled tomato on garlic focaccia and ketchup	15.9
<b>Chicken Quesadilla</b> – poached chicken, avocado & feta cheese, side of chilli harissa & sour cream	14.9
<b>Steak Sandwich</b> - grilled with cheese, tomato, red onion, salad gravy & fries	16.9
<b>Grilled Chicken Burger</b> - bacon, tomato, lettuce, avocado, beetroot, orange relish & fries	17.9
<b>Ostrich Burger</b> - with lettuce, tomato, blue cheese, cherry onion jam & fries	16.9
<b>The Original Hunters' Sausage</b> - homemade veal & pork sausage on top of a creamy mash with gravy & onion marmalade <i>GL available on request</i>	16.9
<b>Venison, Mushroom &amp; Monteiths Black Pie</b> - salad & fries	16.9
<b>Spinach Gnocchi</b> - with creamy blue cheese sauce, roast capsicums, peas & courgettes <i>V</i>	16.9
<b>Char-Grilled Sirloin Steak</b> - caramelized onion & mustard gravy, curly fries & sautéed vegetables	17.9
<b>Fish &amp; Chips</b> - terikihi in Monteith's Golden beer batter, tartar mayo, lemons, fries & salad	17.9
<b>Braised Lamb Shank</b> - in fresh tomato & Moroccan spices, creamy mash & buttered vegetables <i>Hal</i>	17.9 one 24.9 two
<b>Fish of The Day</b> - pan roasted on sautéed gourmet potatoes, buttered cauliflower, carrots, broccoli with salsa verde dressing <i>Hal</i>	23.9
<b>Chicken Breast</b> - marinated in orange zest & fresh herbs, char-grilled and served over crisp potato wedges, sautéed seasonal vegetables & gravy <i>Hal / GL available</i>	24.9
<b>Duck Confit</b> - slow roast Duck leg on potato & kumara galette, sautéed vegetables glazed with caramelised apple cider sauce <i>Hal / GL available</i>	26.9
<b>250g Angus Pure Scotch</b> - served with green salad & fries with your choice of cracked pepper & red wine sauce, <i>or</i> caramelised onion & mustard gravy, <i>or</i> Moroccan tomato spiced sauce	28.9
<b>Eye Fillet</b> - on sautéed cabbage, bacon & carrots, crisp gourmet potatoes, cracked pepper & red wine reduction	32.9

## Dessert All 9.9

**Hot Crisp Cinnamon Coated Doughnuts** - topped with vanilla ice cream & with chocolate sauce *Hal / V*

### Iced Coconut Malibu Mousse

- mixed berry compote whipped cream *Hal / V*

### Mini Cherry Crumble

- served warm with vanilla ice cream *GL / V*

### Chocolate Gateaux

- with chocolate sauce & whipped cream *Hal / V*

### A Trio of Ice Cream

- with whipped cream. & raspberry coulis *V*

**Kaimai Cheese Selection** - with dried fruit, crackers  
*Hal / V / GL available on request* 10.5 one / 18.0 two

## Sides All 6.0 *V / GL*

**French Fries** - & ketchup

**Chef's Vegetables** - of the day

**Mashed Potato** - with gravy

**Side Salad** - of green leaves, tomatoes, carrot & cucumber in honey mustard dressing

**Sautéed Cabbage, Bacon & Carrots**

FUNCTION VENUE.

Business Seminars to Private functions

Great outdoor courtyard.

[www.horseandtrap.co.nz](http://www.horseandtrap.co.nz)

Hal - HALAL V - VEGETARIAN GL - GLUTEN FREE



### WINE TASTING WEDNESDAYS.

Enjoy a FREE sample from our suppliers of new season wines.  
5-7pm every Wednesday

## Sauvignon Blanc

		140ml	200ml	BTLE
Settlers Hill	2008 – Marlborough	7.0	8.5	34.0
Totara Bay	2008 – East Coast	7.0	8.5	34.0
Omaka Springs	2008 – Marlborough	8.5	10.5	42.0
Boundary Rapaura Road	2008 – Marlborough	9.0	11.0	44.0
Allan Scott	2008 – Marlborough	9.5	11.5	46.0
Vavasour	2008 – Awtare Valley	9.5	11.5	46.0
Amor-Bendall	2008 – Gisborne	9.5	12.0	48.0
Stoneleigh	2008 – Marlborough	10.0	12.0	48.0
Koura Bay	2008 - Awtare Valley	10.5	13.0	52.0
Babich Black Label	2008 – Marlborough	11.0	13.5	54.0
Matua Paratei	2008 – Marlborough	11.0	14.0	56.0
Hunters	2008 – Gisborne 1	1.5	14.5	58.0

## Chardonnay

Settlers Hill	2008 - East Coast	7.0	8.5	34.0
Five Flax Unoaked	2007 - East Coast	8.0	9.5	38.0
Hunters	2008 - Wairau Valley	8.5	10.0	40.0
Latitude 41	2008 - Nelson & Marlborough	8.5	10.5	42.0
Squawking Magpie	2008 - Hawkes Bay	9.0	11.5	46.0
Tuki Tuki Road	2008 - Hawkes Bay	9.0	11.5	46.0
Amor-Bendall Unoaked	2006 – Gisborne	9.5	12.0	48.0
Brunton Road	2008 – Gisborne	11.0	14.0	56.0
Stoneleigh Rapaura Series	2008 – Marlborough	12.0	15.0	60.0
Coopers Creek Swamp Reserve	2008 - Havelock North	13.5	17.0	68.0

## Pinot Gris

Latitude 41	2008 - Nelson & Marlborough	8.5	10.5	42.0
Koura Bay Sharkstooth	2008 - Awtare Valley	9.5	12.0	48.0
Amor-Bendall	2008 – Gisborne	10.0	12.0	50.0
Camshorn	2008 – Waipara	11.5	14.5	58.0

## Varietals

Coopers Creek Chardonnay Viognier	2007	8.0	10.0	40.0
Matua Valley Riesling	2007 – Marlborough	8.5	11.0	44.0
Passage Rock Gewürztraminer	2008 – Gisborne	9.0	11.5	46.0
Amor-Bendall Rose	2008 – Gisborne	9.0	11.5	46.0
Triplebank Pinot Noir Rose	2007 - Awtare Valley	9.5	12.0	48.0



### WINE TASTING WEDNESDAYS.

Enjoy a FREE sample from our suppliers of new season wines.

5- 7pm every Wednesday

## Methode & Champagne

Mumm Champagne Brut NV – France	105.0
Pol Roger Champagne Brut NV – France	120.0
Deutz Methode Traditional Marlborough Cuvee NV	65.0
Verde Chardonnay Pinot Noir Methode Traditional NV	9.5 38.0
Veuve De Vernay Blanc De Blanc Brut	38.0

## Piccolo

Deutz Methode Traditional Marlborough Cuvee, New Zealand - 200ml	18.0
Lindaur Brut Cuvee - 200ml	12.0
Lindaur Fraise - 200ml	12.0
Veuve De Vernay Blanc De Blanc Brut, France - 200ml	10.0

## Merlot & Cabernet Sauvignon

		140ml	200ml	BTLE
Settlers Hill Merlot Cabernet	2007 - Hawkes Bay	7.0	8.5	34.0
Shipwreck Bay Merlot Cabernet	2004 – Northland	8.5	10.5	42.0
Ranchmans Red Merlot	2005 - Hawkes Bay	7.0	8.5	34.0
Bensen Block Merlot	2007 - Hawkes Bay	7.5	9.5	38.0
Brunton Road Merlot	2007 – Gisborne	8.5	10.5	42.0
Matua Valley Bullrush Merlot	2004 - Hawkes Bay	9.5	12.0	48.0
Pepperjack Cabernet Sauvignon	2007 - Barossa, Australia	11.0	13.5	54.0
Penfolds Thomas Hyland Cabernet Sauvignon	2006 – Australia	11.5	14.5	58.0

## Pinot Noir

Shingle Peak	2007 – Marlborough	9.5	11.5	46.0
Latitude 41	2007 - Nelson & Marlborough	9.5	12.0	48.0
Coopers Creek	2008 – Marlborough	10.5	13.0	52.0
Lonely Paddock	2008 - Central Otago	11.0	13.5	54.0
Murdoch James	2007 – Martinborough	11.5	14.5	58.0

## Syrah & Shiraz

George Wyndham 555 Shiraz	2007 – Australia	9.0	10.0	40.0
Browns Of Padthaway Shiraz	2007 - South Australia	9.0	11.0	44.0
Lava Rock Syrah	2008 - Keri Keri	9.5	12.0	48.0
Saltram Mamre Brook Shiraz	2008 - Barossa, Australia	11.5	14.5	58.0

Earning rewards with our Privilege Card? Register on our website - [www.horseandtrap.co.nz](http://www.horseandtrap.co.nz)

3 enfield st, mt eden, auckland p.o.box 108153, Symonds st, Auckland.

[www.horseandtrap.co.nz](http://www.horseandtrap.co.nz) email [info@horseandtrap.co.nz](mailto:info@horseandtrap.co.nz) p +64 9 630 3055



## Horse & Trap Set Menu One

Available for groups between 10 to 60 people, by prior arrangement. call 630 3055 or email [function@horseandtrap.co.nz](mailto:function@horseandtrap.co.nz) to arrange

*Add the platter selection,  
served to your guests on arrival at the table for only \$5 per person.  
Your choice of the following.*

### PLATTERS

#### Oriental

Schezwan & Kawakawa spiced squid, Moroccan flavoured chicken nibbles, prawn trumpets, crumbed hoki bites, Monteith's Apple Cider honey chili pork ribs, Broccoli & cheese bites

#### Seafood

Clevedon Oysters, schezwan & Kawakawa spiced squid, crumbed hoki bites, prawn trumpets, & Thai curry mussels with dips & lemon

#### Antipasto

Danish salami, farmhouse pate, olives, blue cheese, cheddar cheese, pickled vegetables & toasted Turkish pide bread

### SET MENU ONE \$16.50

*Enjoy one of the dishes from the following*

**Char-Grilled Calamari Salad** - roasted baby potatoes, red onions, basil pesto & rocket *V / GL*

**Jamaican Spiced Chicken Salad** - mesculin, roast pumpkin, kumara & pineapple salsa *GL*

**Rocket Salad** - tomatoes basil with feta cheese + add grilled garlic prawns for 3.00

**Beetroot Salad** - mesculin leaves green beans roast gourmet potatoes olive oil & balsamic dressing

**Steak Sandwich** - grilled with cheese, tomato, red onion, salad gravy & fries

**Grilled Chicken Burger** - bacon, tomato, lettuce, avocado, beetroot, orange relish & fries

**Ostrich Burger** - with lettuce, tomato, blue cheese, cherry onion jam & fries

**The Original Hunters' Sausage** - homemade veal & pork sausage on top of a creamy mash with gravy & onion marmalade *GL available on request*

**Spinach Gnocchi** - with creamy blue cheese sauce, roast capsicums, peas & courgettes *V*

**Fish & Chips** - terikihi in Monteith's Golden beer batter, tartar mayo, lemons, fries & salad

**Char-Grilled Sirloin Steak** - with caramelized onion & mustard gravy, curly fries & sautéed vegetables

**Braised Lamb Shank** - in fresh tomato & Moroccan spices, creamy mash & buttered vegetables *Hal*

Earning rewards with our Privilege Card? Register on our website - [www.horseandtrap.co.nz](http://www.horseandtrap.co.nz)

3 enfield st, mt eden, auckland

p.o.box 108153, Symonds st, Auckland.

[www.horseandtrap.co.nz](http://www.horseandtrap.co.nz) email [info@horseandtrap.co.nz](mailto:info@horseandtrap.co.nz)

p +64 9 630 3055 f +64 9 630 1978



## Horse & Trap Set Two

Available for groups between 10 to 60 people, by prior arrangement. call 630 3055 or email [function@horseandtrap.co.nz](mailto:function@horseandtrap.co.nz) to arrange

*Add the platter selection,  
served to your guests on arrival at the table for only \$5 per person.  
Your choice of the following.*

### PLATTERS

#### Oriental

schezwan & kawakawa spiced squid, tandoori flavoured chicken nibbles, prawn trumpets, crumbed hoki bites, monteiths apple cider honey chili pork ribs, broccoli & cheese bites with dipping sauces

#### Seafood

smoked salmon, schezwan & kawakawa spiced squid, crumbed hoki bites, prawn trumpets, tomato &, thyme flavoured mussels with dips & lemon

#### Antipasto

marinated olives, blue cheese, mature cheddar, roast capsicum filled with feta & basil, farmhouse pate, danish salami, pickles & chutneys & bread. *V VE* available on request

### SET MENU TWO \$22.50

*Enjoy one of the dishes from the following*

#### Fish of The Day

pan roasted on sautéed gourmet potatoes, buttered cauliflower, carrots, broccoli with salsa verde dressing *Hal*

#### Chicken Breast

marinated in orange zest & fresh herbs, char-grilled and served over crisp potato wedges, sautéed seasonal vegetables & gravy *Hal / GL available*

#### Duck Confit

slow roast Duck leg on potato & kumara galette, sautéed vegetables glazed with caramelised apple cider sauce *Hal / GL available*

#### 250g Angus Pure Scotch

- on sautéed cabbage, bacon & carrots, crisp gourmet potatoes, & red wine sauce, *or* caramelised onion & mustard gravy, *or* Moroccan tomato spiced sauce

*Add the Dessert selection for only \$9.5 per person*

### DESSERT

**Hot Crisp Cinnamon Coated Doughnuts** - topped with vanilla ice cream & with chocolate sauce *Hal / V*

**Iced Coconut Malibu Mousse** - mixed berry compote whipped cream *Hal / V*

**Mini Cherry Crumble** - served warm with vanilla ice cream *GL / V*

**Chocolate Gateaux** - with chocolate sauce & whipped cream *Hal / V*

**A Trio of Ice Cream** - with whipped cream. & raspberry coulis *V*

Earning rewards with our Privilege Card? Register on our website - [www.horseandtrap.co.nz](http://www.horseandtrap.co.nz)

3 enfield st, mt eden, auckland p.o.box 108153, Symonds st, Auckland.

[www.horseandtrap.co.nz](http://www.horseandtrap.co.nz) email [info@horseandtrap.co.nz](mailto:info@horseandtrap.co.nz) p +64 9 630 3055





# Horse & Trap Conference Menu

## Beverage Options

Filter coffee and tea selection	\$ 4.0 per person
Simply squeezed fresh juices	\$ 4.5 per person
Filter Coffee, tea & juice selection	\$ 5.0 per person
Espresso coffee <i>charged on consumption basis</i>	from \$ 4.0 each

**Due to timing constraints espresso coffee options are only available to groups of 12 or less**

**Mini fridge in room with the following cold drinks - charged on a consumption only basis**

*Soft drinks, Phoenix drinks, Sparkling mineral water & Red Bull*

## Morning & Afternoon Breaks

**\$7.50 per person**

Morning & afternoon Breaks include Filter coffee, tea & juice selection plus the following

**Pre choose one option from the following for your team's treat;**

*Muffins sweet OR savoury*

*Scones with jam & cream OR savoury*

*Danish pastries*

*Seasonal Fruit skewers*

*Mini savoury quiches with bacon & egg OR spinach, mushroom & feta*

*Chocolate chip cookies*

**Fruit bowl in room - charged on a consumption only basis**

*Seasonal fruit bowl request in advance*

\$ 1.5 per piece

## Working Lunch Menus \$ 22.5 per person

Day One	Day Two
Fresh bread rolls and butter Caramelized onion blue cheese and bacon frittata Blackened breast of chicken with tomato salsa Roast potatoes with thyme & garlic Green salad leaves with tomatoes, cucumber and carrot salad with honey mustard dressing Simply Squeezed fresh juices	Roast BBQ basted chicken breast Tuna and boletti bean, red onion salad Baby salad leaves with tomato, olives and feta salad Roast potatoes Penne pasta with artichokes, basil and green beans Simply Squeezed fresh juices

**These menus are a suggestion only  
The Horse & Trap can design one specifically for your event**

## A la Carte Lunch

**On consumption**

Ask to see the full Horse & Trap Menu - *preorders taken on the day at morning tea.*





# Horse & Trap Breakfast Menu

## Continental

\$17.5 per person

Plunger coffee and tea selection  
 Simply Squeezed fresh juice selection  
 Danish pastries  
 Fruit skewers  
 Cereals *muesli and cornflakes*  
 Mini bagels *smoked salmon & cream cheese and tomato, brie & basil*

## Hot Plated

\$19.5 per person

Plunger coffee & tea selection  
 Simply Squeezed fresh juices  
 Scrambled eggs, grilled tomato, bacon, gourmet sausage, sautéed potato & toast

## Full Breakfast

\$25.5 per person

All Full Breakfast Options come with the Following:

Selection of Cereals  
 Fruit Skewers  
 Natural Yoghurt  
 Selection of Simply Squeezed Juices  
 Tea & Coffee

### Option 1

Scrambled eggs  
 Herbed baked mushrooms  
 Basil pesto slow roasted tomatoes  
 Grilled breakfast sausage  
 Henderson smoked bacon

### Option 2

Poached eggs on toast  
 Herbed baked mushrooms  
 Basil pesto slow roasted tomatoes  
 Grilled breakfast sausages  
 Henderson smoked bacon

Beverage options as per previous page

Due to timing constraints espresso coffee options are only available to groups of 12 or less

Earning rewards with our Privilege Card? Register on our website - [www.horseandtrap.co.nz](http://www.horseandtrap.co.nz)

3 enfield st, mt eden, auckland p.o.box 108153, Symonds st, Auckland.

[www.horseandtrap.co.nz](http://www.horseandtrap.co.nz) email [info@horseandtrap.co.nz](mailto:info@horseandtrap.co.nz) p +64 9 630 3055



## Horse & Trap Cocktail & Platter Menu

---

*All cocktail menus & Options are designed & priced for groups of people ranging from a minimum of 40 to 200.*

---

### Cocktail Menu one –

\$13.5 per person applies.

Curry Samosas & Spring Rolls with sweet soy sauce  
Moroccan Spiced Chicken nibbles  
Hot smoked salmon & salsa verde in filo-ettes  
Thai spiced beef salad in pastry cup  
Chorizo & basil Zafatit (soft cheese) in sundried tomato mini wrap

---

### Cocktail Menu two –

\$16.5 per person applies.

Basil Zafatit & cherry tomatoes on crostini  
Broccoli & cheese bites with cranberry  
Grilled prawn kebabs with garlic aioli  
Rare roast beef-mustard & herb crusted on crostini  
Vegetable Curry Samosas & Vegetable Spring Rolls with sweet soy sauce  
Hot smoked salmon and salsa verde in filo-ettes

---

### Cocktail Menu three –

\$19.5 per person applies

Moroccan spiced salmon skewers with lime aioli  
Broccoli & Cheese bites with blue cheese dip  
Thai spiced beef salad in pastry cup  
Grilled prawn kebabs with aioli  
Chorizo & basil Zafatit (soft cheese) in sundried tomato mini wrap  
Pepper and herb crusted tuna on cucumber with pickled ginger  
Lamb koftas with mint chilli yoghurt dipping sauce

---



Or select from the following options to design your own Cocktail Selection.

The minimum charge for cocktail catering is 40 people @ \$12.5 per person.

**From the field – (vegetarian).....**

Broccoli & Cheese bites with blue cheese dip	\$ 3.0 per person
Pumpkin & parmesan risotto cakes with pesto sour cream	\$ 2.5 per person
Onion bhajji with chilli mint yoghurt sauce	\$ 2.0 per person
Pita crisp with sour cream guacamole	\$ 2.0 per person
Vegetable Curry Samosas & Veg Spring Rolls with sweet soy sauce	\$ 2.0 per person
Garbanzo Moroccan chickpea dip with crostini	\$ 2.0 per person

**From the farm.....**

Rare roast beef-mustard & herb crusted on crostini	\$ 2.0 per person
Marinated Chicken Nibbles in BBQ Sauce	\$ 2.5 per person
Moroccan spiced chicken skewers with aioli	\$ 2.5 per person
Lamb koftas with mint chilli yoghurt dipping sauce	\$ 3.0 per person
Thai beef salad in pastry cup	\$ 2.0 per person
Chorizo & basil Zafatit (soft cheese) in sundried tomato mini wrap	\$ 2.5 per person
Duck liver and pinot noir pate on crostini with pickled cucumber	\$ 2.0 per person

**From the sea.....**

Hot smoked salmon with salsa verde in filo-ettes	\$ 2.5 per person
Moroccan spiced salmon skewers with lime aioli	\$ 2.5 per person
Herb & pepper crusted rare tuna with pickled ginger	\$ 3.0 per person
Pacific oysters on ½ shell with lime & chilli dressing	\$ 2.5 per person
Grilled Prawn Kebabs with garlic aioli	\$ 3.0 per person
Crumbled calamari with tartare sauce	\$ 2.5 per person
Goujons of Terakihi with tomato sauce	\$ 2.5 per person

All Pizzas & Platters are designed & priced for groups of people ranging from a minimum of 5 to 40.

*Each pizza & platter are nibbles for 4-5 people.*

## Pizza

all 17.9

**Italian** - chicken, bacon, blue cheese & onion jam

**Stallion** - Monteith's Radler cured roast ham, spicy chorizo sausage, bacon, pineapple & cheese

**Spice Trap** - tandoori roast chicken breast, red onion, mango & cheese with chilli yoghurt swirl

**Grazer** - feta basil leaves, roast courgettes, sundried tomato & topped with mozzarella ✓

**Seahorse** - succulent prawns, smoked salmon, capers, rich tomato sauce, cheese & garlic aioli swirl

## Platters

Medium/Large

<b>Oriental</b> - Schezwan & Kawakawa spiced squid, Moroccan flavoured chicken nibbles, prawn trumpets, crumbed hoki, Monteith's Apple Cider honey pork ribs, Broccoli & cheese bites	20.0 / 32.0
<b>The Horse</b> Moroccan spiced salmon skewers, Chive & Mozzarella crumbed balls with cranberry sauce, Grilled prawn kebabs with aioli, Chorizo & basil Zafatit (soft cheese) in sundried tomato mini wrap, Lamb koftas with mint chilli yoghurt dipping sauce	lge only 42.0
<b>Seafood</b> - Clevedon Oysters, schezwan & Kawakawa spiced squid, crumbed hoki bites, prawn trumpets, & Thai curry mussels with dips & lemon	22.0 / 38.0
<b>Antipasto</b> - Danish salami, farmhouse pate, olives, blue cheese, cheddar cheese, pickled vegetables & toasted Turkish pide bread	20.0 / 32.0



# Horse & Trap Christmas Buffets

Please note all pricing is based on a minimum of 40 people.

## Xmas Buffet Menu – Option 1

\$42.50 per person minimum 40 pax

breads, butter and condiments  
**glazed ham** with pineapple chutney  
 rolled **roast turkey** with cranberry sauce  
 sautéed **seasonal vegetables** in butter  
 honey roasted **kumera**  
 garlic & thyme **roasted potatoes** with crunchy sea salt

christmas pudding with brandy custard  
 mini **pavlova** with whipped cream & passionfruit  
 fresh seasonal **fruit salad**

## WildFood Xmas Buffet Menu – Option 2

\$55.00 per person minimum 40 pax

WildFood dishes cooked live in front of you on a Spit and BBQ

breads, butter and condiments  
**bbq whole salmon** with citrus and wild herbs  
 wild **suckling pig on the spit** with spiced apple chutney  
 grilled **marinated steak** on the BBQ with garlic butter  
 sautéed **seasonal vegetables** in butter  
 honey roasted **kumera**  
 garlic & thyme **roasted potatoes** with crunchy sea salt

xmas **chocolate log**  
 steamed **xmas pudding** with brandy custard  
 fresh seasonal **fruit salad**



## Horse & Trap Rugby Cocktail Menu

\$28.00 per person minimum 60 pax

Our platters are served to tables for the guests to nibble from,

### Oriental Platter

Schezwan & Kawakawa spiced squid, Moroccan flavoured chicken nibbles, prawn trumpets, crumbed hoki, Monteith's Apple Cider honey pork ribs, Broccoli & cheese bites

### The Horse Platter

Moroccan spiced salmon skewers, Chive & Mozzarella crumbled balls with cranberry sauce, Grilled prawn kebabs with aioli, Chorizo & basil Zafatit (soft cheese) in sundried tomato mini wrap, Lamb koftas with mint chilli yoghurt dipping sauce

....and our selection of finger food is tray served around the function to the guests.

### Cocktail Menu

Rare roast beef-mustard & herb crusted on crostini

Moroccan spiced chicken skewers with aioli

Thai beef salad in pastry cup

Duck liver and pinot noir pate on crostini with pickled cucumber

Hot smoked salmon with salsa verde in filo-ettes

Clevedon oysters on ½ shell

## Horse & Trap Rugby Wildfood Buffet

Please note this option is only available in the Restaurant/Courtyard Venue

\$55.00 per person minimum 60 pax

New Zealand WildFood dishes cooked live in front of you on a Spit and BBQ

bread, butter and condiments

bbq whole NZ salmon with citrus and wild herbs

wild pig on the spit with spiced apple chutney

grilled marinated angus steak on the BBQ with garlic butter

sautéed seasonal vegetables in butter

honey roasted kumera

garlic & thyme roasted potatoes with crunchy sea salt

chocolate gateaux

the beautiful kiwi pavlova





# Horse & Trap Rugby Buffet

\$55.00 per person minimum 60 pax

**assorted bread rolls** with condiments served with the main buffet

**roast pork loin** with roast yams, feta & bacon

**char-grilled chicken breast** marinated in lemon & mustard

**roast prime rib of beef** with mustard crust carved & served with garlic & herb Yorkshire puddings & port gravy

**penne pasta salad** with chorizo black olives & red onion

**ceaser salad** with croutons

**country garden salad** of beetroot, carrot, tomatoes spring onions & salad greens

sautéed **seasonal vegetables** in butter

honey roasted **kumera**

garlic & thyme **roast potatoes** with crunchy sea salt

## nibbles served at half time

schezwan & kawakawa spiced squid,

tandoori flavoured chicken nibbles,

prawn trumpets, crumbed hoki bites,

monteiths apple cider honey chili pork ribs,

broccoli & cheese bites





## Horse & Trap Buffet Options

To ensure you receive the best option for your function,  
**please contact Warren, (09) 630 3055,**  
 feel free to choose from one of our suggested Buffet menus  
 or if your function has a theme, our Chefs are more than happy to  
 create a menu to match  
 Please note all pricing is based on a minimum of 40 people.

### OPTION 1

Choice of 2 mains, 2 salads, 2 vegetable dishes & 2 desserts \$ 42.50

### OPTION 2

Choice of 3 mains, 2 salads, 2 vegetable dishes & 2 desserts \$ 49.50

### OPTION 3

Choice of 3 mains, 3 salads, 2 vegetable dishes & 2 desserts \$ 52.50

*ALL OPTIONS COME WITH FRESH BREAD ROLLS & BUTTER*

### MAINS SELECTION

**char-grilled sirloin steaks** with blue cheese sauce

**grilled salmon fillet** with sun dried tomato & basil vinaigrette

**char-grilled salmon steaks** on black olive & chickpea puree

**stir fried pork** & vegetables in teriyaki sauce

**roast pork loin** with roast yams, feta & bacon

**char-grilled chicken breast** marinated in lemon & mustard

**roast quartered chicken** stuffed with leek & goats cheese under the skin

**duck confit** with traditional orange sauce

**roast prime rib of beef** with mustard crust carved & served with  
 garlic & herb Yorkshire puddings & port gravy

**grilled veal & pork sausage** on sautéed apple,  
 fennel & red onion with gravy

**roast leg of lamb** filled with spinach & roast eggplant & gravy

**cherry glazed ham** off the bone

**whole suckling pigs slow roasted on a spit**  
*(available on request extra charge applies)*







## SALAD SELECTION

- penne pasta salad with chorizo black olives & red onion
- asian coleslaw
- ceaser salad with croutons
- country garden salad of beetroot, carrot, tomatoes spring onions & salad greens
- chicken & penne pasta with spicy avocado salsa
- green beans ,baby beetroot & roast potato salad
- sautéed calamari with tomato, cucumber & mesculin leaves with mediterranean dressing
- smoked chicken, roast pumpkin ,blue cheese & salad greens
- a selection of roast vegetables & penne pasta tossed in basil pesto

## VEGETABLE SIDE DISHES

- herb baked risotto cakes
- sautéed seasonal vegetables in butter
- honey roasted kumera
- garlic & thyme roasted potatoes with crunchy sea salt
- gratin dauphinoise classic Potato garlic & cheese dish
- steamed jasmine rice
- stir fried vegetables in light soy sauce
- steamed broccoli in butter
- corn on the cob
- roast vegetables in lemon scented cous-cous
- boiled new potatoes in minted butter
- sautéed cabbage ,bacon & red onion

## DESSERT SELECTION

- coconut pannacotta with passionfruit coulis
- lemon torte with blueberry compote
- chocolate raisin cakes with brandy chocolate icing
- pear & gingerbread cake served with thick custard
- blackberry & frangipane tart served with whipped cream
- sticky fig kisses in caramel syrup & thick custard
- chocolate log filled with chocolate & black cherry filling
- sticky apple & cinnamon cake served with thick custard
- pineapple & mango cheese cake with raspberry sauce
- chocolate gateaux
- the beautiful kiwi pavlova





## Buffet Menu Suggestions

### BUFFET MENU 1 *\$42.50 per person (gst inclusive) minimum 40 people*

bread, butter & condiments served with main buffet  
 crushed clove & cherry glazed ham with apricot & mango chutney  
 roast quartered chicken stuffed under the skin with leek & goats cheese  
 roasted crunchy potatoes with garlic, thyme & sea salt  
 honey roasted kumara  
 mesculin salad leaves, tomato & cucumber  
 ceaser salad with croutons  
 the beautiful kiwi pavlova  
 coconut pannacotta with passionfruit coulis

### BUFFET MENU 2 *\$49.50 per person (gst inclusive) minimum 40 people*

bread, butter & condiments served with main buffet  
 crushed clove & cherry glazed ham with apricot & mango chutney  
 prime roast rib of beef with mustard crust garlic & herb  
 yorkshire pudding & port gravy  
 carved roast turkey with pork, sage & onion stuffing & gravy  
 roasted crunchy potatoes with garlic, thyme & sea salt  
 honey roasted kumara  
 mesculin salad leaves, tomato & cucumber  
 lemon torte with blueberry compote  
 pear & gingerbread cake with thick custard  
 sticky fig kisses with caramel sauce & whipped cream

### BUFFET MENU 3 *\$52.50 per person (gst inclusive) minimum 40 people*

bread, butter & condiments served with main buffet  
 bbq salmon marinated in chilli lemon & basil  
 char-grilled marinated sirloin steaks with blue cheese sauce  
 confit of duck leg with classic orange sauce  
 roasted crunchy potatoes with garlic, thyme & sea salt  
 roast kumara & pumpkin  
 mixed salad  
 sticky apple & cinnamon cake with thick custard  
 chocolate raisin cakes topped with brandy chocolate icing  
 lemon torte with blueberry compote

