


# Hapa

Dinner

July 2024-June 2025







At Te Pae Christchurch Convention Centre,  
the food we provide you is a central part of  
our manaakitanga; our hospitality.

Te Pae Christchurch will make every effort  
to cater for guests with special dietary  
requirements, i.e. vegetarian, vegan,  
kosher, halal, gluten free or lactose-  
intolerant, or medically diagnosed food  
allergy anaphylaxis at no extra charge.

Although every possible precaution  
has been taken to ensure that these  
menu items are allergen free, certain  
items may still contain traces of  
allergic ingredients as they are  
prepared in facilities that also process  
milk, egg, gluten containing products,  
lupin, fish, crustacean, soybean,  
sesame seeds and nut products.

Menu items may change due to  
seasonal availability.

All food and beverage prices shown are in New Zealand  
dollars (NZD) and exclusive of GST. Any other additional special  
meal requests will incur a \$10 surcharge per person.





## Plated Entrée

(select one)

Kai Whenua (food from the land) – cold 22.5

**Caramelised cauliflower panna cotta**

pickled shiitake mushrooms, charred fennel, fig-ginger syrup

**Tomato, Wairiri bocconcini**

olive soil, gazpacho gel, herb oil, red onion crisps

Contains Milk

**Smoked chicken breast**

cauliflower textures (mousse, charred and rice)

**Beef carpaccio**

truffle oil, sunflower seeds, shaved parmesan, Caesar emulsion, crispy capers

Contains Milk, Soy

**Lumina lamb knuckle tataki**

red onion, fermented garlic labneh, shaved fennel

Kai Whenua (food from the land) – hot 24

**Falafel 24**

spinach hummus, roasted chickpeas, herb oil, cumin coconut yoghurt

Contains Sesame

**Herbed lentil & buckwheat eggplant cannelloni 24**

roasted tomato sauce

**Prima coffee rubbed venison loin 24**

black pudding bread and butter, candied beetroot, natural jus

Contains Gluten, Wheat, Milk, Egg

**Burrata ravioli 24**

cumin spiced pumpkin purée, pickled pumpkin, herb oil, fried curry leaves

Contains Gluten, Wheat, Milk, Egg

**Caramelised onion & fennel tart 24**

whipped feta, herb salad

Contains Gluten, Wheat, Milk, Egg

Kai Moana (food from the sea) – cold 23

**Local market fish crudo**

watercress, chilli-jam, coconut ginger sauce

Contains Fish, Soy, Sesame

**Akaroa salmon soy tataki**

pickled mushroom, shaved daikon, green onion, tamarind – chilli dressing

Contains Soy, Sesame, Fish

**Steamed prawn and cured Akaroa salmon**

vegetable noodle salad, kimchi mayo

Contains Fish, Crustacean, Soy

Kai Moana (food from the sea) – hot 24.5

**Seared game fish steak**

prawn croquette, tomato coconut cream, pickled red radish, lemon-mandarin oil

Contains Fish, Crustacean

**White market fish**

creamed leek, fried leek, salmoriglio sauce

Contains Fish, Milk

Enhance your menu with these additions

**Breads for the table 2**

Artisan Bread board whipped butter and Robinsons Bay olive oil – 1 per table

Contains Gluten, Wheat

**Artisan dinner rolls 2.5**

flavoured butter – 1 per person individually plated

Contains Gluten, Wheat

**Loaded seasonal flat bread 3**

seasonal hummus, pickled vegetables and flavoured labneh] – 2 per table of 10

Contains Gluten, Wheat, Sesame

**Alternate Drop 4**



## Plated Main Course

(select one)

All main Courses are accompanied by one side dish of your choice

### Kai Whenua (food from the land) 43

#### Spanish spiced chicken breast

vegetable purée, sautéed chorizo kale oyster mushroom, potato roulade, parsley mint sauce  
Contains Milk

#### Beef cheek

onion purée, horseradish root vegetable, crispy kale, jus

#### 55-day aged sirloin steak

confit potato, creamed spinach, black pepper jus  
Contains Milk

#### Crispy pork belly

cream corn, charred corn and apple salsa, natural jus  
Contains Milk

#### Lumina lamb rump

apricot & date buckwheat tagine, harissa gel, mint and yoghurt split, sunflower seed  
Contains milk

#### Herb crusted pressed Lumina lamb shoulder

seasonal vegetable terrine, potato purée, charred baby onions, garlic Spout milk sauce  
Contains Milk

#### Canter valley duck breast

pear purée, confit carrot, cherry Jus, cherry wafer  
Contains Soy

#### Venison loin

charred pumpkin, wild mushroom ragu, radish, red wine jus  
Contains Milk

### Plant-Based 40

#### Chargrilled eggplant

mustard- tamarind glaze, kale, date chutney, coconut yoghurt

#### Carrot textures

carrot wafer, carrot purée, confit carrot, Za'atar spice, pickled carrots

#### Cauliflower steak

ginger turmeric sauce, curry leaf labneh, miso carrot purée  
Contains Soy

#### Smoked pumpkin

sweet and sour mustard seed, kale, tahini-whipped coconut yoghurt, parsnip chips  
Contains Sesame

### Kai Moana (food from the sea) 45

#### Grilled market fish

smoked beetroot, pea purée, lemon coconut sauce, herb oil  
Contains Fish

#### Seared Akaroa salmon

spinach, celeriac mousse, potato hash, salsa Verde, seaweed  
Contains Fish

#### Poached Akaroa salmon

lentil, bok choy, cauliflower rice, fried shallot, toasted coconut, curry leaves, turmeric ginger sauce  
Contains Fish, Soy

#### Grilled white fish

kelp crust, black sesame rice, soy-glazed vegetables, pickled ginger, chilli-soy reduction  
Contains Fish, Soy, Sesame

### Side Dishes (Choose one)

#### Roasted gourmet potatoes

fresh thyme and sea salt, herbed aioli  
Contains Soy

#### Maple roasted carrots

herbed labneh, toasted sunflower seeds

#### Slow roasted whole cauliflower

ginger turmeric sauce, curry leaf labneh

#### Cumin roasted root vegetables

gremolata

#### Asian spiced wok tossed broccoli

sesame seeds, crispy shallots  
Contains Sesame, Soy

#### Seasonal green salad with Te Pae dressing

#### Broccoli, buckwheat tabbouleh and romesco sauce

Enhance your menu with these additions

Alternate Drop 6.5

Additional Side Dish 3



## Plated Dessert 22.5

(select one)

### The Harvest Pot

Taste and textures of the season  
Contains Milk, Egg, Gluten, Wheat

### Green

White chocolate cremeaux, kalamansi, cucumber,  
Robinsons Bay olive oil ice cream  
Contains Milk, Egg

### Red

Hay smoked strawberry parfait, berry glass, crumb,  
pink peppercorn balsamic meringue  
Contains Milk, Egg

### White

honey yoghurt mousse, yoghurt micro sponge, lychee  
gel, coconut caviar, coconut snow, honey meringue  
Contains Milk, Egg, Soy

### Buttermilk pannacotta

poppyseed tuille, lemon curd, beurre noisette  
honey crumb  
Contains Milk, Egg, Soy

### Rum, salted caramel cream patisserie

popcorn infused creamaux, apple, lime  
Contains Milk, Egg, Soy

### Vegan Cashew cheesecake

passionfruit gel, pineapple, coconut crumb  
Contains Soy, Cashew

Enhance your menu with this addition

**Alternate Drop** 4

## Paepae Mahora “Sharing”

Food served at table on a Lazy Susan  
(turntable)

87.5

### Choose:

1 Bread, 1 Plant-based Salad, 1 Platter, 2 Hot Protein, 1 Hot Plant-based Main

### Breads (Choose 1)

#### Artisan Bread board

whipped butter and Robinsons Bay olive oil – 1 per table

Contains Gluten, Wheat

#### Artisan dinner rolls

flavoured butter – 1 per person individually plated

Contains Gluten, Wheat

#### Loaded seasonal flat bread

seasonal hummus, pickled vegetables and flavoured labneh) – 2 per table of

10 Contains Gluten, Wheat, Sesame

### Plant-based Salad (Choose 1)

#### Traditional potato salad

#### Fermented barley

cumin roasted pumpkin, toasted & pickled seeds

Contains Gluten, Wheat, Soy

#### Rye grains

roasted beetroot and herbs with garlic & coconut

yoghurt dressing

Contains Gluten, Wheat

#### Cauliflower rice

charred florets, cranberries, grapes and toasted sunflower seeds

#### Mexican bean

charred corn, tomato and fresh herbs with avocado cream dressing

#### Curried chickpea salad with pumpkin

roasted capsicum & wild rocket

#### Rice noodle salad

cucumber, radish, carrot, coriander, mint, tamarind dressing

Contains Soy, Sesame

#### Roasted root vegetables

balsamic dressing

Contains Soy

#### Chilled pasta salad

orzo, broccoli, semi-dried tomato, olives, lemon-basil dressing

Contains Gluten, Wheat

#### Roasted and shaved fennel

apple, rocket and candied seeds with orange vinaigrette

#### Kale

spinach, shaved broccoli, toasted coconut shavings, turmeric dressing

#### Seasonal garden salad

Te Pae dressing

Enhance your menu with this addition

**Adding one Plated Entrée from Plated Dinner**



# Paepae Mahora “Sharing”

Food Served at table on a Lazy Susan (turntable)



## Platter (Choose 1)

### Garlic and thyme grilled chicken

green apple, lemon & dill mayo

Contains Soy

### Tuna & lentil salad with capsicum

celery, spring onion, lemon & herb vinaigrette

Contains Fish

### Poached chicken

pickled grapes, red onion, fresh herbs with garlic coconut yoghurt

### BBQ Asian beef with shredded vegetables

pickled radish with a soy lime vinaigrette

Contains Soy, Sesame

### Barry's Bay blue cheese

crisp pear, celery and mixed leaves with balsamic dressing

Contains Milk

### Smoked Akaroa salmon

gem lettuce, edamame, broad beans, pickled carrots, Asian dressing

Contains Fish, Soy, Sesame

### Caesar salad

romaine lettuce, egg, parmesan cheese, bacon

Contains Egg, Milk, Soy

### Korean marinated tofu with miso slaw and sweet & sour vegetables

Contains Soy, Wheat, Gluten, Lupin, Sesame



## Hot Protein (Choose 2)

### Garlic & herb roasted chicken thigh

grilled vegetable & quinoa tabbouleh

### BBQ beef brisket with whipped polenta

charred corn and chimichurri

Contains Soy

### Pressed pork shoulder with fennel & apple

braised cabbage, Pak choy

### Sri Lankan Beef curry

basmati rice, peas and lentils, chutney, roti

Contains Wheat, Gluten

### Jerk Chicken

roasted kumara, pickled vegetables, red pepper & tomato salsa

Contains Soy

### Harakeke seeded crusted Lumina leg

peas, sea salt roasted baby potatoes, mint and Kawakawa jelly

### Miso glazed pork belly

rice noodles & crunchy vegetables

Contains Soy, Sesame

### Oven roasted market fish

creamy coconut ginger dressing, fried seasonal greens and crispy noodles

Contains Fish, Egg, Wheat, Gluten, Soy

### Slow-cooked lamb shoulder ragu

rich tomato sauce, pasta, fresh herbs, wild green pesto, toasted seeds

Contains Gluten, Wheat



## Hot Plant Based Main (Choose 1)

### Chickpea and dal (brown lentil) curry

fried basmati rice, cucumber & coconut riata

### Moussaka

### Vegetable Thai green curry & rice

### Indo Tempeh and vegetable fried rice

Contains Soy, Sesame

### Grilled Seasonal vegetable pasta

smoked tomato sauce, olives, basil pesto

Contains Gluten, Wheat

### Cumin and turmeric dry fry potato

fried curry leaf and coriander

### Roasted pumpkin

smoked labneh, wild rocket pesto, toasted seeds

### Vegetable Biryani

poppadum, cucumber & coconut riata

## Dessert

### Pastry chef's selection of mini desserts



# Farmers Market

Interactive Food Stations *(standing, minimum 100 guests)*

84.5

## Enjoy an informal farm to plate experience with 2hrs of interactive food service

Begin your event with a selection of roving canapés before enjoying our interactive food stations showcasing our kitchen teams creativity

### Includes:

#### Taste of Canterbury Grazing Station

Best of Canterbury cheese, Poaka cured meats, preserves and pickles, artisan breads and crackers

Selection of roasted and marinated vegetables, hummus and dips

Contains Milk, Wheat, Gluten, Sesame, Soy

#### Canapés *(Choose 2)*

#### Interactive Food Stations

#### Dessert

Selection of mini desserts created by our talented pastry chefs

## Canapés

### Cold

#### Cheese & herb biscuit with caramelised onion and ricotta

Contains Gluten, Wheat, Milk

#### Tomato, Wairiri Mozzarella, olive soil, avocado purée

Contains Gluten, Wheat, Milk

#### Lumina Lamb tartare

pickled seeds, pumpernickel crisp

Contains Gluten, Wheat, Soy

#### Herbed Quinoa cake

beetroot hummus, micro greens

Contains Sesame, Milk, Egg

#### Selection of fresh spring rolls

(duck, tofu, prawn)

Contains Soy, Crustacean, Lupin, Sesame

#### Akaroa Salmon tataki

pickled radish, ponzu gel

Contains Soy, Sesame, Fish

#### Selection of sushi

### Hot

#### Lamb kofta

cucumber riata

#### Caramelised onion and cauliflower bites

Contains Milk, Sulphites

#### Beetroot and plum balls

Contains Wheat, Gluten

#### Spiced carrot and pumpkin bites

#### Smoked pumpkin arancini

Whipped herb sour cream

Contains Milk, Soy

#### Cheese, cumin & coriander pap (Maize Meal) balls

Contains Milk

#### Grilled Cajun rubbed chicken skewers

Salt and Pepper squid, aioli  
Contains Molluscs, Gluten, Wheat, Soy

#### Hoki fish bites

seaweed mayonnaise

Contains Fish, Wheat, Gluten, Milk, Soy

#### Grilled eggplant and haloumi skewer

romesco sauce

Contains Milk



# Farmers Market: Interactive Food Stations

## Choose:

100-250 guests: 2 Interactive Stations

250+ guests: 3 Interactive Stations



## The Classic Kiwi Sausage Sizzle

**Selection of award-winning sausages from local Poaka**

Served with caramelised onion, relishes, mustards, bread rolls  
Contains Gluten, Wheat

## Plant Based Asian Station

**Indo tempeh and vegetable fried rice**

Contains Soy, Sesame

**Wok fried rice noodles with vegetables**

Contains Soy, Sesame

**Fresh spring roll, soy & ginger dipping sauce**

Contains Soy, Sesame

## Condiments

sesame oil, soy sauce, pickled chilli, mung beans, spring onion, sesame seeds

## Oyster bar

**Freshly shucked oysters**

tabasco, lemon, red wine shallot vinegar

\*extra cost applicable

## Pierogi House

Filled Dmplings

**Mushroom and sauerkraut**

Contains Gluten, Wheat, Milk

**Babushka Bacon**

bacon, cheese, onion, potato  
Contains Gluten, Wheat, Milk

**Potato and cheese**

Contains Gluten, Wheat, Milk

Served with sour cream, sautéed onions, chives

## Sushi station

**Teriyaki chicken**

**Karaage crispy chicken**

**Teriyaki chicken avocado**

**Salmon**

**Tonkatsu pork**

**Tuna mayo**

**Crispy prawn**

**Crispy squid**

**Teriyaki salmon**

**Fresh vegetable**

Contains Gluten, Wheat, Soy, Fish, Crustacean

Served with soy sauce, wasabi & ginger

## Mexican Cantina

**Blackened chilli rubbed pork and chicken Carnitas**

**Braised Canterbury oyster mushrooms**

**Corn tortillas**

**Guacamole, fresh salsa, sour cream**

Contains Milk

## Low and Slow

**Choice of pulled BBQ beef brisket or Lumina lamb shoulder or pork shoulder**

Served with ciabatta rolls, corn tortillas, slaw, pickles, mustards, Te Pae BBQ sauce

Contains Gluten, Wheat

## Taste of Akaroa

**Sides of cured Curiosity Gin Salmon sliced by a Chef**

**Korean spiced salmon tartare**

Contains Fish, Wheat, Gluten, Soy

Served with lemon wedges, soy sauce, cream cheese, wasabi, artisan bread

## Fire and Flavour – Hibachi Grill

Meats cooked live over charcoal Hibachi grill BBQ.

**BBQ Chicken**

**Texas rubbed beef**

**Vegetables**

Served with Te Pae BBQ sauce, sweet and sour sauce, black garlic aioli

\*Fire Isolation required (extra cost applicable)