


Paramanawa

Lunch

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.

Networking

Served Buffet Style

Kohinga Kai “Stand Up” Light 39

Select two plant-based salads, two deli options, one dessert

Kohinga Kai “Stand Up” Regular 46.5

Select two plant-based salads, one deli option, two protein main, one plant based main, two desserts

Included

Artisan bread and butter
Robinsons Bay flavoured oils
Fresh whole fruit basket
Tea and Coffee

Plant-based Salad

Traditional potato salad

Contains Soy

Fermented barley

cumin roasted pumpkin, toasted & pickled seeds

Contains Gluten, Wheat

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

Networking

Served Buffet Style

Protein Salad

Garlic and thyme grilled chicken

green apple, lemon & dill mayo

Contains Soy

Tuna & lentil salad with capsicum

celery, spring onion with 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, soy lime vinaigrette

Contains Soy, Sesame

Barry's Bay blue cheese

crisp pear, celery, mixed leaves, balsamic dressing

Contains Milk

Smoked Akaroa salmon

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

Contains Fish, Soy, Sesame

Korean marinated tofu

miso slaw, sweet & sour vegetables

Contains Soy, Sesame, Wheat, Gluten

Deli Options *(Choose 1)*

Sandwiches and Wraps

All Contain Wheat, Gluten, Soy

Soy braised Canterbury oyster mushrooms

wasabi cream cheese, smoked daikon, fresh herbs, wrap

Contains Sesame

Sumac roasted pumpkin

quinoa, hummus, beetroot relish, spinach wrap

Contains Sesame

Tomato and Wairiri mozzarella

basil, sweet & sour onions, focaccia bread

Contains Milk

Porridge sourdough

avocado, roasted carrot hummus, caramelised onion chutney, micro salad

Contains Sesame

Shaved smoked chicken

cranberry relish, citrus aioli, fennel, rocket salad, ciabatta

Spiced tuna

capers, red onion, Caesar mayo, baby lettuce leaves, Sydenham sourdough

Contains Milk, Fish

House made pastrami

kimchi slaw, micro greens, radish, rye bread

Shaved Cajun chicken

buttermilk slaw, pickled radish, spiced mayo, ciabatta roll

Contains Milk

Champagne ham

cheddar, spinach, mustard relish, gherkins, multigrain roll

Contains Milk





Networking

Served Buffet Style

Protein Mains

Garlic & herb roasted chicken thigh
grilled vegetable & quinoa tabbouleh

BBQ beef brisket with whipped polenta

charred corn, chimichurri
Contains Soy

Pressed pork shoulder with fennel & apple

braised cabbage, pak choy

Jerk chicken

roasted kumara, pickled vegetables,
red pepper & tomato salsa
Contains Soy

Lumina Supreme Lamb Shoulder

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

Miso glazed pork belly

rice noodles, crunchy vegetables
Contains Soy, Sesame

Sri Lankan beef curry

basmati rice, peas, lentils, chutney, roti
Contains Gluten, Wheat

Oven roasted market fish

creamy coconut ginger dressing, fried
seasonal greens, crispy noodles
Contains Gluten, Wheat, Egg, Soy

Slow-cooked lamb shoulder ragu

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

Plant-based Mains

Chickpea and dal curry

fried basmati rice, cucumber &
coconut raita

Moussaka

Contains Soy

Vegetable Thai green curry and rice

Indo Tempeh and vegetable fried rice

Contains Soy

Grilled Seasonal vegetable pasta

smoked tomato sauce, olives,
basil pesto

Cumin and turmeric dry fry potato

fried curry leaf, coriander

Roasted pumpkin

smoked labneh, wild rocket pesto,
toasted seeds

Vegetable Biryani

poppadum, cucumber & coconut raita
Contains Gluten, Wheat

Dessert

Vegan Chocolate orange tart

Contains Almonds

Mandarin cardamom cremeaux

vanilla, pistachio matcha sponge
Contains Pistachio, Almonds, Soy, Egg, Milk

Salted caramelised walnuts, 33% chocolate petit gateaux

Contains Walnuts Gluten, Wheat, Egg, Milk

Tarata (citrus) cheesecake

candied peel, sable
Contains Wheat, Gluten, Egg, Milk

Flourless chocolate sponge entremet

berry marmalade, chocolate sponge
Contains Soy, Milk, Egg

Yoghurt mousse

strawberry rhubarb gel, pink
peppercorn sable
Contains Milk, Egg, Gluten, Wheat

Passionfruit, coconut, lime opera

Contains Soy, Milk, Egg

Brown butter sponge

banana cream, citrus gel
Contains Soy, Milk, Egg

Pistachio citrus frangipane tart

Contains Almonds, Pistachio, Gluten, Wheat,
Milk, Egg

Kiwi and apple choux

Contains Wheat, Gluten Egg, Milk



Plated Entrée

(select one)

Minimum 2 Courses – Entrée & Main or Main & Dessert

Kai Whenua (food from the land) – cold 22.5

Caramelised cauliflower panna cotta

pickled shiitake mushrooms, charred fennel, fig-ginger syrup

Tomato and 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, tossed 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

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

Contains Sesame

Herbed lentil buckwheat eggplant cannelloni

roasted tomato sauce

Prima coffee rubbed venison loin

black pudding bread and butter, candied beetroot, natural jus

Contains Gluten, Wheat, Milk, Egg

Pumpkin ravioli

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

Contains Gluten, Wheat, Milk, Egg

Caramelised onion & fennel tart

whipped feta, herb salad

Contains Gluten, Wheat, Milk

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 this addition

Alternate Drop 4



Plated Main Course

(select one)

Minimum 2 Courses – Entrée & Main or Main & Dessert
All Main Courses are accompanied by one side dish of your choice

Kai Whenua (food from the land) 43

Spanish spiced chicken breast

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

Beef cheek

onion puree, 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 puree, charred baby onions, garlic Spout milk sauce
Contains Milk

Canter valley duck breast

pear puree, 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 1)

Roasted gourmet potatoes

fresh thyme, 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

Te Pae dressing

Broccoli, tabbouleh, romesco sauce

Enhance your menu with these additions

Alternate Drop 6.5

Additional Side Option 3

Plated Dessert 22.5

(select one)

Minimum 2 Courses –
Entrée & Main or Main & Dessert

Harvest pot

Taste and textures of the season

*Contains Milk, Egg, Gluten, Wheat***Green**

White chocolate crèmeux, 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***Cashew cheesecake**passionfruit gel, pineapple, coconut crumb *Contains Soy, Cashew*

Enhance your menu with this addition

Alternate Drop 4