

Rā  
FULL DAY MENU



Ask not what you can do for your country...  
ask what's for lunch.



# Market Square

Served standing at self-service collection cafés

Cold, hot and dessert bowls

54.<sup>5</sup>

## Morning Tea

Coffee, tea selection, water and two food items

Add juice 4.<sup>5</sup> per person

## Lunch

Individually portioned dishes, tea/coffee and water

Add juice 4.<sup>5</sup> per person

## Afternoon Tea

Coffee, tea selection, water and one food item

Add juice 4.<sup>5</sup> per person

# Victoria Square

Bowl food served standing with collection points

Cold, hot and dessert bowls

54.<sup>5</sup>

## Morning Tea

Coffee, tea selection, water and two food items

Add juice 4.<sup>5</sup> per person

## Lunch

Individually portioned dishes, tea/coffee and water

Add juice 4.<sup>5</sup> per person

## Afternoon Tea

Coffee, tea selection, water and one food item

Add juice 4.<sup>5</sup> per person

# Cathedral Square

Lunchbox concept

Cold, hot and dessert bowls

54.<sup>5</sup>

## Morning Tea

Takeaway coffee, tea or water and two pre-packaged food items

Add bottled organic juice 5.<sup>5</sup> per person

## Lunch

Individually pre-packed lunchbox, tea/coffee and water

Add bottled organic juice 5.5 per person

## Afternoon Tea

Takeaway coffee, tea or water and one pre-packaged food item

Add bottled organic juice 5.5 per person

Prices listed are exclusive of GST  
Public holiday surcharge applies



## Monday

### Morning Tea

Pastry Chef's banana loaf GF | DF | V  
jackfruit croquette, horopito aioli GF | DF | V

### Lunch

#### Salad

Caesar salad, shaved Parmesan,  
bacon, egg, crostini,  
creamy herb dressing

#### Wrap

paneer kachumber salad,  
mint, green chilli yoghurt V

#### Hot protein

North Indian butter chicken,  
pilaf rice, coriander yoghurt, naan bread,  
lemon and lime pickles, homemade  
mango chutney

#### Hot vegetarian

chargrilled sumac-spiced pumpkin  
preserved lemon, quinoa V | GF

#### Dessert

praline and milk chocolate cake V

### Afternoon Tea

mature cheese, red onion scones V

## Tuesday

### Morning Tea

citrus and cranberry almond cake GF  
pumpkin, chickpea and kawakawa tartlet GF | DF | V

### Lunch

#### Salad

balsamic-roasted beetroot, couscous, parsley,  
baby spinach, fresh kowhitiwhiti (watercress),  
caramelised onions V | GF

#### Sandwich

poached chicken, Asian slaw,  
roasted miso, coriander and toasted coconut  
sauce

#### Hot protein

slow-cooked beef cheek stew, creamy polenta,  
steamed broccoli, toasted garlic flakes

#### Hot vegetarian

roasted Moroccan cauliflower, lentils,  
toasted pumpkin seeds, golden raisins, tahini  
yoghurt V | GF

#### Dessert

cinnamon pavlova, fresh cream, blackberry and  
cardamom compote GF | V

### Afternoon Tea

Asian-spiced chicken and pork  
sausage roll, plum sauce

## Wednesday

### Morning Tea

lime posset, coconut sago, tropical compote V | GF  
wild mushroom arancini balls, aioli V | GF

### Lunch

#### Salad

pasta, feta, broccoli, semi-dried tomato, olives,  
lemon, basil V

#### Wrap

tandoori chicken, spinach, homemade mango  
chutney and cucumber mayo

#### Hot protein

kawakawa dry-rubbed Lumina Lamb shoulder,  
kale, BBQ beans, gremolata GF | DF

#### Hot vegetarian

cumin-spiced chickpeas, kumara, tomatoes,  
tamarind, dates V | GF | DF

#### Dessert

baked cheesecake, roasted pineapple, lime V

### Afternoon Tea

assorted mini pies, tangy tomato relish

## Thursday

### Morning Tea

meringue cake with raspberry, hazelnut GF  
Poaka chorizo, pickled eggplant quiche GF

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### Lunch

#### Salad

apple, rocket, spinach, parsley, pickled red onion,  
pumpkin seeds, lemon, mint dressing V | GF | DF

#### Sandwich

egg, lettuce, tomato, sourdough V

#### Hot protein

kefir-marinated fried chicken, pineapple fried rice,  
charred corn, lime-chipotle sauce

#### Hot vegetarian

marinated fried tofu, mushrooms,  
Asian greens, black vinegar V | GF | DF

#### Dessert

orange-infused panna cotta, fruit salsa GF | DF

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### Afternoon Tea

classic South Island cheese rolls V

## Friday

### Morning Tea

vanilla scones, seasonal jam, whipped cream V  
feta and kowhitiwhiti (watercress) savoury muffins V

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### Lunch

#### Salad

lentils, chickpeas, tomato,  
cucumber, red onion, soft-boiled potatoes,  
apple cider dressing GF | DF | V

#### Sandwich

rare roast beef, lettuce, wholegrain mustard,  
cheese, sweet and sour onions, rye bread

#### Hot protein

fish of the day, pea and edamame pesto, baked  
baby potatoes, chive emulsion GF | DF

#### Hot vegetarian

potato gnocchi, herb-roasted field mushrooms,  
creamy goat cheese sauce V

#### Dessert

salted cashew nut brownie V

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### Afternoon Tea

Poaka chorizo and caramelised onion pinwheels

V Vegetarian  
DF Dairy free  
GF Gluten Free



## Saturday

### Morning Tea

orange and harakeke (flax) seed muffin V | GF  
thin crust mini pizza, olives, fresh basil V

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### Lunch

#### Salad

grilled broccoli, roasted cauliflower, red onions,  
micro greens, sourdough croutons, mint, lemon  
dressing V | DF

#### Wrap

falafel and butternut tabbouleh, minted dressing V

#### Hot protein

five-spice roasted chicken thigh, Borneo-style  
chicken rice, ginger chilli dressing GF | DF

#### Hot vegetarian

local vegetable tagine, turmeric couscous, lemon  
and olive salsa V | DF

#### Dessert

berry cheesecake V

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### Afternoon Tea

#### Beef croquette

beef rendang croquette, horopito aioli GF

## Sunday

### Morning Tea

carrot cake with lime cream cheese V  
traditional kiwi sausage rolls, tangy tomato  
relish

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### Lunch

#### Salad

cannellini bean and bulgur wheat tabbouleh,  
pumpkin seeds, confit tomato, roast leek dressing V | DF

#### Sandwich

homemade peppered pastrami, fermented sauerkraut,  
pickles, Canterbury cheese, mustard sauce, light rye bread

#### Hot protein

slow-roasted beef brisket, pickled red cabbage,  
rosemary gravy, mini mushroom Yorkshire pudding

#### Hot vegetarian

wok-fried noodles, bok choy, crisp broccoli,  
oyster mushrooms, green shallots V | GF | DF

#### Dessert

citrus yoghurt curd meringue tartlet GF

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### Afternoon Tea

#### Samosa

potato, pea, onion, pineapple and  
tamarind chutney V | DF

# Market Square

## Victoria Square



Victoria Square is a place of special significance for Ngāi Tūāhuriri. In pre-European times it was recorded as the site of Puari, a Waitaha pā which stretched along the banks of the Avon/Ōtākaro river, close to Victoria Square – and this stretch of river has always been an important mahinga kai site for Ngāi Tahu.

Many Māori, particularly Ngāi Tūāhuriri from Kaiapoi, came here to sell their produce at the markets held on the banks of the Ōtākaro (Avon River). Accounts of the market indicate that it was a lively event with horses and dogs accompanying sellers.

V Vegetarian  
DF Dairy free  
GF Gluten Free

# Paepae Mahora (Sharing) Seated Lunch



Served on platters to the table

## Te Moana o Raukawa

(Cook Strait)

55

or

## Te Ara a Kiwa

(Foveaux Strait)

60

### Enhance your menu with these additions

Salad items	Wraps/ sandwiches	Hot protein	Hot vegetarian	Dessert
4. <sup>5</sup>	4	7. <sup>5</sup>	7. <sup>5</sup>	4

#### All options include

Complimentary artisan bread

Seasonal mixed lettuce and greens, raw and pickled vegetables, assortment of salad dressings, vinegars and oils V | DF

Freshly ground and brewed premium coffee

Tea selection

Water station

Prices listed are exclusive of GST  
Public holiday surcharge applies

## Te Moana o Raukawa (Cook Strait)

### Salad

lentils, chickpeas,  
tomato, cucumber,  
red onion, soft-boiled potatoes,  
apple cider dressing V | GF | DF

### Hot dishes

#### Pure South Beef cheek

slow-cooked beef cheek, gremolata, mustard mash,  
horopito-battered onion rings, rosemary jus

#### Fried Chicken

kefir-marinated fried chicken, pineapple fried rice, lime-  
chipotle sauce

#### Wok-fried noodles

bok choy, crisp broccoli, oyster mushrooms,  
green shallots V | DF

### Dessert

Pastry Chef's selection of mini desserts

## Te Ara a Kiwa (Foveaux Strait)

### Individual Entrée

#### Seared Akaroa Salmon

kūtai (mussel) roulade, laksa jelly, edamame, burnt  
leek, karengo (seaweed) dust GF | DF

### Hot dishes

#### North Indian butter chicken

pilaf rice, coriander yoghurt, naan bread,  
lemon and lime pickles, homemade mango chutney

#### Lumina Lamb

kawakawa dry-rubbed Lumina Lamb shoulder, kale,  
BBQ beans, gremolata GF | DF

#### Fried Tofu

marinated fried tofu, mushrooms,  
Asian greens, black vinegar V | GF | DF

### Dessert

Pastry Chef's selection of mini desserts

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DF Dairy free  
GF Gluten Free

# Lunch your way



## Light Networking Lunch

Select two salads, two wraps/sandwiches and one dessert

35

### Includes

Freshly ground and brewed premium coffee and tea

## Full Lunch

Select one salad, one wrap/sandwich, one hot protein, one hot vegetarian and one dessert

41

### Enhance your menu with these additions

Salad items	Wraps/sandwiches	Hot protein	Hot vegetarian	Dessert
4.5	4	7.5	7.5	4

### All options include

Complimentary artisan bread

Seasonal mixed lettuce and greens, raw and pickled vegetables, assortment of salad dressings, vinegars and oils V | DF

Freshly ground and brewed premium coffee

Tea selection

Water station

Prices listed are exclusive of GST  
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Please select from the following options

## Salad

### Root vegetable salad

charred roast seasonal root vegetables, balsamic dressing V | GF | DF

### Lentil and chickpea salad

lentils, chickpeas, tomato, cucumber, red onion, soft-boiled potatoes, apple cider dressing V | GF | DF

### Poached chicken salad

lemon pepper poached chicken, crispy apple, candied walnuts GF | DF

### Seasonal salad

seasonal salad leaves, celery, leek, charred apple, creamy feta dressing V | GF

### Green leaf salad

apple, rocket, spinach, parsley, pickled red onion, toasted almonds, lemon, mint V | GF | DF

### Caesar salad

shaved Parmesan, bacon, egg, crostini, creamy herb dressing

### Beetroot and couscous salad

balsamic-roasted beetroot, couscous, parsley, baby spinach, fresh kowhitihiti (watercress), caramelised onions V | GF | DF

### Chilled pasta salad

pasta, feta, broccoli, semi-dried tomato, olives, lemon, basil V

### Bean and tabbouleh salad

cannellini bean, bulgur wheat tabbouleh, pumpkin seeds, confit tomato, roast leek dressing V | DF

### Asian beef and noodle salad

beef, rice noodle, soya dressing GF | DF

### Chicken and noodle salad

chicken, glass noodles, fragrant herbs, seasonal vegetables, sweet and sour dressing GF | DF

## Wraps/sandwiches

### Smashed egg on sourdough

egg, tomato, lettuce V

### Falafel Wrap

falafel, butternut tabbouleh, mint dressing V | DF

### Thyme mushrooms on seeded bread

thyme-roasted mushrooms, whipped feta cheese, wild rocket V

### Beef on rye

rare roast beef, butter lettuce, wholegrain mustard, cheese, sweet and sour onions

### Pulled pork in ciabatta roll

slow-cooked orange-aniseed pulled pork, slaw, coriander, pickled vegetables

### Tandoori chicken wrap

tandoori chicken, spinach, homemade mango chutney, cucumber mayo

### Smoked ham on rye

smoked ham, cheese, gem lettuce, seeded mustard mayo, cucumber pickle

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GF Gluten Free

Please select from the following options

### Hot protein

#### Beef rendang

Malay-style slow cooked beef rendang, dry spices, coconut milk GF | DF

#### Crispy pork belly

cumin-spiced carrot purée, grilled leek, micro greens GF | DF

#### Poached chicken

fresh seasonal vegetables, crunchy rainbow apple slaw GF | DF

#### Fish of the day

pea and edamame pesto, baked baby potatoes, chive emulsion GF | DF

#### Beef cheek stew

slow-cooked beef cheek, creamy polenta, steamed broccoli, toasted garlic flakes

#### Silere Lamb shoulder

peas, bean, edamame, balsamic beetroot, cranberry-apple relish DF

#### Beef brisket

slow-roasted beef brisket pickled red cabbage, rosemary gravy, mini mushroom Yorkshire pudding

#### Dry-rubbed lamb

kawakawa dry-rubbed Lumina Lamb shoulder, kale, BBQ beans, gremolata DF

#### Gnocchi with meatballs

pork and chicken meatballs, kumara gnocchi, semi-dried tomato sauce, Grana Padano

#### Five-spice chicken

five-spice roasted chicken thigh, Borneo-style rice, ginger chilli dressing DF

#### Kefir-fried chicken

Kefir-marinated fried chicken, pineapple fried rice, charred corn, lime-chipotle sauce

#### Poached Akaora Salmon\*

turmeric, coconut, fragrant Asian steamed broccoli, bean shoots GF | DF

\* 3.5 additional per person

### Hot Vegetarian

#### Truffle polenta

soft polenta, BBQ corn, truffle oil yoghurt, wild rocket V | GF

#### Chargrilled pumpkin

chargrilled sumac-spiced pumpkin, preserved lemon, quinoa V | GF | DF

#### Moroccan cauliflower

roasted Moroccan cauliflower, lentils, toasted pumpkin seeds, golden raisins, tahini yoghurt V

#### Spiced chickpea stew

cumin-spiced chickpeas, kumara, tomatoes, tamarind, dates V | DF | GF

#### Marinated tofu

marinated fried tofu, mushrooms, Asian greens, black vinegar V | DF | GF

#### Vegetable tagine

local vegetable tagine, turmeric couscous, lemon and olive salsa V | DF

#### Asian noodle

wok-fried rice noodles, bok choy, crisp broccoli, oyster mushrooms, green shallots V | DF | GF

### Dessert

#### Fruit cup

mini fruit salad cup V | GF | DF

#### Baked cheesecake

roasted pineapple, lime V

#### Praline cake

praline, milk chocolate cake V

#### Matcha cheesecake

matcha, berry gel V

#### Brownie

salted cashew nut V

#### Buttermilk brûlée

coconut, minted fruit salsa V | GF

#### Pineapple and feijoa pudding

citrus sauce, toasted coconut shavings V

#### Baked apple crumble

clotted cream V

#### Banana tartlets

banana, caramel GF



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# Lunch Plates



Plated lunch  
Served to table

## Two course

Select one main course  
and one entrée, soup or dessert

47

or

## Three course

Select one entrée or soup, one main  
course and one dessert

52

### Enhance your menu with these additions?

Taste of New Zealand  
high country selection

4.5

Fresh farmhouse loaf  
with whipped butter

1

Prices listed are exclusive of GST  
Public holiday surcharge applies



Please select from the following options

## Entrée selection

### Kai Moana (seafood)

#### Cured White Fish

kelp-cured white fish, wild black rice, fresh and pickled vegetables GF | DF

#### Seared Akaroa Salmon

kūtai (mussel) roulade, laksa jelly, edamame, burnt leek, karengo (seaweed) dust GF | DF

### Kai whenua (food from the land)

#### Slow-poached free-range chicken

curried butternut, puffed wild rice, walnut, spiced yoghurt dressing GF

#### Forest mushroom ravioli

basil cream, mushroom ragout, tempura mushrooms, shaved Parmesan, truffle oil V

#### Karengo (seaweed) roasted beetroot

sweetened carrots, pumpkin purée, pickled radish V | DF | GF

#### Home-cured pastrami

chakalaka-spiced cabbage, celeriac, crisp jeera cracker DF

#### Pure South Lamb terrine

cauliflower rice, pickled cauliflower, mango and chilli relish, mint-cranberry dressing GF | DF

## Soup selection

#### Root vegetable soup

Karengo (seaweed) roasted root vegetable velouté, cream, wood sorrel oil

#### Mushroom soup

clear mushroom broth, wild mushroom ravioli, fresh peas, wild greens V

#### Asian oxtail soup

Asian-spiced oxtail broth, pulled oxtail meat, mirepoix of vegetables, spring onions DF | GF

## Main selection

### Kai Moana (seafood)

#### Akaroa Salmon

pan-seared salmon fillet, smoked salmon sausage, minted pea purée, preserved lemon crème fraîche GF

#### White Fish

grilled white fish, paella rice, beans, charred capsicum GF | DF

### Kai whenua (food from the land)

#### Cauliflower steak

grilled turmeric cauliflower steak, crispy kumara cake, cumin roast baby vegetables, curried coconut sauce V | GF | DF

#### Chettinad mushrooms

spicy and tangy mushrooms cooked in a gravy made with tamarind extract, coconut, grilled forest mushrooms and crispy arancini mushroom balls V | DF

#### Beef short rib

slow-cooked beef short rib, gremolata, mustard mash, steamed broccoli, horopito-battered onion rings, rosemary jus GF

#### Sticky pork belly

baked apple, pork popcorn, creamy polenta purée, roast parsnip, ginger-plum sauce GF

#### Roasted free-range chicken roulade

fennel and apple chicken sausage, corn purée, charred corn GF

### Taste of New Zealand High Country

#### Horopito-rubbed Pure South 55day-aged sirloin

slow-cooked beef cheek croquette, kumara purée, seasonal vegetables, natural jus GF | DF

#### Kawakawa-rubbed Lumina Lamb rump

smoky eggplant, puffed whole grains, seasonal vegetables, lamb jus GF

#### Pure South venison rack

caramelised balsamic onion purée, beetroot, garlic spinach, green beans, peas, cranberry jus GF | DF

#### Silere Lamb shoulder

pea and edamame purée, balsamic confit beetroot, garlic spinach, green beans, peas, cranberry and apple relish DF | GF

## Dessert selection

**Chocolate and apple brownie**  
strawberry, basil salsa, coconut crumb, raspberry sorbet V

#### Buttermilk brûlée

mango sorbet, passion fruit gel, white chocolate, almonds V

#### Lemon curd

blackcurrant sorbet, oatmeal crumb, burnt meringue V

#### Honey cake

local honey, cherry compote, coconut cream, white chocolate, honeycomb V

#### “Local” tiramisu

Prima espresso sponge, coffee mascarpone, coffee jelly, Cassels milk stout ice cream V

#### Sous vide pineapple

spiced pineapple, lemon gel, pomegranate sorbet V | GF | DF

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# Bean-to-cup Coffee

Fresh bean to cup  
automated coffee machine

or

# Barista Coffee

Made on request at coffee  
cart  
Served by barista

Automated Machine - Locally-roasted beans and full fat milk Barista - Locally-roasted beans full fat and trim milk			Automated Machine	Barista
<b>Arrival coffee</b> Welcome coffee or with breakfast	Up to two hours	Includes 50 coffees	250	350
<b>Half-day package</b> Welcome coffee or with breakfast	Up to four hours	Includes 100 coffees	400	500
<b>Full-day</b> Morning tea, lunch and afternoon tea	Up to seven hours	Includes 150 coffees	600	750
<b>Additional coffee</b>			3.90 each	4.35 each
<b>Specialty milk</b>				0.50 each

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All food and beverage prices shown are for the 2022 calendar year, are in New Zealand dollars (NZD) and exclusive of GST.