

Kinloch Lodge

Group Menus

Minimum 20 persons for all group options

A la carte dining

build your own menu from our current restaurant selection. Minimum of 2 courses with numbers pre-ordered from your selection of up to 2 appetisers, 3 mains and 2 desserts or appetisers, mains and dessert platters

Kinloch 2 course buffet \$49 per person

Rare roast beef with a creamy peppercorn sauce
Whole sides of Marlborough salmon lightly baked with a home smoked rub, served cold
Whole ham, clove studded, baked and glazed with dark sugar and orange
Mildly spiced chick pea, red lentil and spinach stew
Creamy potato gratin, steamed white rice, medley of seasonal vegetables,
mixed herb salad leaves, fresh home made ciabatta bread
Individually plated Pavlovas, cream, kiwifruit, berries & chocolate sauce

Sharing platters \$25 per person

Perfect for a sharing lunch or supper

Home cured salmon with fennel and dill, wedges of Gibbston Valley Brie, lemon crumb stuffed and grilled mussels, home baked ham with pickles, beetroot relish, home made hummus, aioli, dressed salad leaves and a selection of our home made baked breads,

Appetiser platter \$18

These platters provide a perfect match to our selection of local wines and craft beers.

Toasted garlic ciabatta, Crisped Southland cheese cubes, chargrilled and marinated vegetables, succulent black olives, smoked chicken breast, crumbled Southland sheep feta, house hummus, aioli, smoked Marlborough salmon and cream cheese pate, toasted nuts and seeds, dressed herb salad leaves

Dessert platter \$16 per person

Selection of home made blueberry and almond cheesecake bites, chocolate covered profiteroles, individual pavlovas topped with kiwifruit and cream, scattered strawberries and grapes

Cheese platter \$15 per person

A selection of local Gibbston Valley cheeses (50g allowance per person) with crackers, wafers, Otago pasture honey, plum paste, toasted walnuts, grapes

Canapés - \$15 per person for 3 selections, 2 pieces per selection

Roasted beetroot, bacon and feta tartlet drizzled with thyme and local honey
Cold smoked salmon with horseradish cream on blini
Cherry tomato, fresh basil and Whitestone feta kebab
Warm carrot, orange and coriander soup shots
Pulled Southland lamb served warm in filo tartlets drizzled with minted yoghurt

BYO cakes

We are happy to serve your own cake alongside our dessert or cheese platters at no additional cost or present it for self service after the desert course.

