

SOUTHERNCROSS LUNCH SET MENU

\$29 per person

TO START

Hummus Harvest Platter gf* | df | ve
Carrot and cumin hummus topped with seasonal raw vegetables, toasted chickpeas, olives, radishes, edamame and tomatoes.

Served with olive oil and flatbreads

MAINS

Buttermilk Waffles v
Berry compote, whipped cream, Oreo crumb, peaches and maple syrup

Avocado Smash gf* | v | ve*
Roasted sweet pineapple, corn salsa, cherry tomatoes, feta and leaves served on sourdough toast
Add a poached egg

Buddha Bowl gf | ve
Brown rice, fried tofu, leaves, pineapple, avocado, pickled daikon, cucumbers and coriander corn salsa with lemon dressing

Summer Salad df* | v | ve*
Broccoli, mandarin, radish, leaves, almonds, cherry tomatoes and feta
Add chicken, halloumi or tofu

The Southern Smash Burger gf*
Two brisket smashed patties, bacon, double American cheese, pickled onions, gherkins, bacon jam and tomato sauce

Korean Fried Chicken Burger gf*
Pickles, American cheese, Franks red hot mayo and shaved iceberg lettuce, served with fries and aioli



gf gluten-free

df dairy free

v vegetarian

ve vegan

* on request

SOUTHERNCROSS DINNER SET MENU

\$48 per person

TO START

Hummus Harvest Platter gf* | df | ve
Carrot and cumin hummus topped with seasonal raw vegetables, toasted chickpeas, olives, radishes, edamame and tomatoes.

Served with olive oil and flatbreads

MAINS

Twice Cooked Lamb Shoulder df*
Roasted kumara, charred greens and port wine jus

Buttermilk Fried Chicken
Served on creamy mash potato, with smoked chorizo gravy and house salad

Vegetable Gnocchi gf | v | ve
Braised veggies in a tomato ratatouille served with vegan parm and crispy kale

Summer Salad df* | v | ve*
Broccoli, mandarin, radish, leaves, almonds, cherry tomatoes and feta
Add chicken, halloumi or tofu

The Southern Smash Burger gf*
Two brisket smashed patties, bacon, double American cheese, pickled onions, gherkins, bacon jam and tomato sauce

Fish & Chips gf
Our secret gluten free battered fish and chips, homemade chunky tarragon and pickle tartare with rainbow slaw and lemon cheek

DESSERT

Key Lime Pie
With macadamia nut crust, fresh milk crumb and vanilla ice cream

Chocolate Brownie Slab
Whittaker's chocolate mousse, roasted white chocolate and berry compote



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SOUTHERNCROSS NOSH MENU

Available by pre-order only through our functions coordinator

Email: functions@thesoutherncross.co.nz

Phone: 04 384 9085

SNACKS

Korean Fried Chicken gf*
Served with Korean BBQ sauce and Kewpie mayo 18

Pork Belly Bites gf
Nam jim BBQ, spring onions and sesame seeds 17

Halloumi Fries gf / v
With pomegranate yoghurt dip and fresh mint 18

Salt & Pepper Squid gf* / df
With nam jim dipping sauce 18

Crispy Chipotle Nuggs gf / ve
With vegan spicy mayo 18

Grilled Zucchini Crostini v
With garlic butter and feta cheese 14

Classic Fries gf* / v
Served with aioli and tomato sauce 10

PLATTERS By pre-order only

Hummus Harvest Platter gf* | df | ve
Carrot and cumin hummus topped with seasonal raw vegetables, toasted chickpeas, olives, radishes, edamame and tomatoes, served with olive oil and flatbreads 32

Cheese Platter gf* | v
Trio of cheeses served with lavosh, honeycomb, fig paste and fresh seasonal fruit 50

Antipasto Platter gf*
Cured meats, aged cheddar cheese, pickled veggies, olives, hummus, breads, crackers, and sundried tomatoes 60

Cubita Platter gf* | df | ve
Roasted mushrooms and bell peppers, pickled veggies, olives, hummus, toasted chickpeas, cucumber and broccoli, served with toasted breads 60

Fry Master Platter
Cheeseburger dumplings, onion rings, fries, pork belly bits, cheese fondue and breads for dipping 60

Build Your Own Sandwich Platter gf* | df*
All served with breads, pickled vegetables and condiments on the side

Slow Cooked Whole Leg of Lamb 135

Apricot Glazed Ham 140

Medium Rare Sirloin with Chimichurri 145

GRAZING TABLES By pre-order only

Cured meats and cheese, pickled veggies, crisps, crackers, dips, chutneys, pate, chips, fruits and anything else you may want, made beautiful for your arrival on the night

Minimum spend \$500

BAKING By pre-order only

Muffins

Sweet or savoury 4

Cheese Scones 4

Double Chocolate Brownie 4.5

Raw Vegan Cheesecake 6

Caramel Slice 4.5

Peanut Butter Slice 4.5

Minimum order 5 of each item

KIDS PARTIES By pre-order only

Kids Party Platter

Chicken strips, fries, cheeseburger spring dumplings, onion rings and cheesy garlic bread 60

Veggie option available on request

Pizza Party

Build your own pizzas with a selection of toppings (minimum 10 kids)

Add Cheerios as a side option 11

Add mini mince pie 3.5 each (min order of 10)



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SOUTHERNCROSS XMAS BANQUET MENU

Our banquet menu is suitable for groups with a minimum of 20 guests

Choose 2 options plus 3 sides \$45

Choose 3 options plus 3 sides \$50

Choose 4 options plus 4 sides \$60

TO START

Breads & Dips

Hummus and olives for the table on arrival

MAINS

Baked Whitefish

With lemon caper butter

Twice Cooked Lamb Shoulder df*

Roasted kumara, charred greens and port wine jus

Vegetable Gnocchi gf|v|ve

Braised veggies in a tomato ratatouille served with vegan parm and crispy kale

Roast Beef

Marinated and slow cooked to medium and served with port wine jus

Smoked Chicken Breast

With chorizo gravy

SIDES

House Salad

Duck Fat Potatoes

Mash Potato

Seasonal Greens

Sweetcorn

Superslaw

DESSERT

Whittaker's Chocolate Brownie

New York Baked Cheesecake

Vegan Eat n Mess

Served with fresh strawberries and coconut yoghurt



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