MONTANA FOOD & EVENTS PAGE 7

LIGHT WORKING LUNCH

Minimum orders and conditions apply. Menus served from buffet as standard. V = Vegetarian, GF = Gluten Free, DF = Dairy Free

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KIWI EATS	Spiced Beef Soft Taco, Rocket, Black Beans, Tomato, Coriander Salsa ^{DF} Classic Kiwi Bacon and Egg Pie Brie and Champagne Ham Toastie	BEVERAGES Tea, Filter Coffee & Water Station
_	Bruschetta, Tomato, Basil, Feta, Avocado ^v Fish Taco, Tartare Sauce ^{DF}	With OJ
POKE BOWLS	Chicken Poke Bowl, Quinoa, Diced Kumara, Edamame, Pickled Cucumber, Wakame, Cabbage, Crispy Chickpeas, Pickled Carrot, Hummus GF/DF Salmon Poke Bowl, Teriyaki, Quinoa, Diced Kumara,	The Chef Recommends
.	Edamame, Pickled Cucumber, Wakame, Cabbage, Crispy Chickpeas, Pickled Carrot, Hummus GF/DF Marinated Tofu Poke Bowl, Quinoa, Diced Kumara, Edamame, Pickled Cucumber, Wakame, Cabbage, Crispy	LIGHT
SAND	Chickpeas, Pickled Carrot, Hummus V/GF/DF Chicken, Avocado, Brie, Salad and Aioli Sandwich	CHOOSE 2 x Savoury 1 x Sweet OJ, Tea &
SANDWICHES &	Roast Beef, Local Salad, Smoked Over the Moon Cheddar, Pickled Onions on Volare BreadChicken Cuban Sandwich on Volare Bread	Filter Coffee FILLING LUNCH CHOOSE
WRAPS	Roast Honey Chicken, Spinach, Sundried Tomato Aioli, Lettuce and Cheddar Wrap Smoked Salmon, Watercress, Pickled Red Onion, Capers,	4 x Savoury 1 x Sweet OJ, Tea & Filter Coffee
	Lemon Crème Fraîche Wrap Roasted Courgette, Capsicum, Eggplant, Vegan Cheese and Egg-free Mayo Wrap ^v	To see our sweet options, check out our Sweet Treats Menu
UPGRADES	SHARED TABLE SERVICE	

2023 MENU BOOK

MONTANA FOOD & EVENTS PAGE 8

LIGHT WORKING LUNCH

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SLIDERS & BAG

Mussaman Pulled Pork Slider, Apple and Asian Slaw DF

Montana Fried Chicken Slider, Smoked Cheese, Jalapeño, Spicy Mayo

Mini Beef Cheeseburger, Pickle, Tomato Relish, Smoked Cheddar

Fried Tofu Slider, Chilli Caramel, Slaw V/DF

Haloumi Slider, Smoky BBQ Sauce, Pickled Red Onion ^v

Mini Falafel Cheeseburger, Vegan Cheese, Egg-free Mayo, Pickle, Tomato Relish $^{\text{V/DF}}$

Honey-glazed Sticky Pork Belly Bao, Coriander, Spring Onion, Turmeric Slaw $^{\mathrm{DF}}$

Montana Fried Chicken Bao, Fresh Chilli, Pickled Cucumber, Peanut Sauce $^{\rm GF}$

Tofu Bao, Soy Glaze, Crispy Onions, Spring Onions, Chilli V/DF

BEVERAGES

Tea, Filter Coffee & Water Station

With OJ

The Chef Recommends

LIGHT LUNCH

CHOOSE

2 x Savoury

1 x Sweet

OJ, Tea &
Filter Coffee

FILLING LUNCH

CHOOSE 4 x Savoury 1 x Sweet OJ, Tea & Filter Coffee

To see our sweet options, check out our Sweet Treats Menu

UPGRADES

SHARED TABLE SERVICE

CURATED LIGHT WORKING LUNCH

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V = Vegetarian, GF = Gluten Free, DF = Dairy Free

CURATED LWL

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Classic Kiwi Bacon and Egg Pie

Spiced Beef Soft Taco, Rocket, Black Beans, Tomato, Coriander Salsa DF

Bruschetta, Tomato, Basil, Feta, Avocado ^v

White Chocolate and Raspberry Rocky Road V/GF

Basket of Whole Seasonal Fruit

Tea Selection, Filter Coffee and Water Station

CURATED LWL #2

Poke Bowl Chicken, Quinoa, Diced Kumara, Edamame, Pickled Cucumber, Wakame, Cabbage, Crispy Chickpeas, Pickled Carrot, Hummus GF/DF

Fish Taco, Tartare Sauce DF

Brie and Champagne Ham Toastie

Local Sushi; Salmon, Avocado and Chicken Served with Pickled Ginger, Soy, Wasabi GF/DF

Lamington, Cream, Jam ^v

Tea Selection, Filter Coffee and Water Station