

FUNCTIONS MENU

Available by pre-order only through our functions coordinator

Email: functions@thesoutherncross.co.nz

Phone: 04 384 9085

SNACKS

Fried Chicken Goujons gf

Nguyen sauce, pickled daikon and ranch dressing 22

Better than Chicken Nuggets ve

Seitan chicken, vegan mayo and chicken spice 20

Pork Belly Croquettes (four)

Plum Sauce, parmesan and pickled daikon 20

Salt & Pepper Squid gf* / df

With chipotle mayo 19

Classic Fries v / ve*

Served with aioli and tomato sauce 13

PLATTERS

By pre-order only

Seasonal Fruit Platter 45

Vegetable Harvest Platter gf* | df | ve

Fresh raw vegetables, cherry tomatoes, olives, house made hummus, pickled daikon, radish, roast capsicum served with warm sourdough 50

Cheese Platter gf* | v

Trio of cheeses, Blue, Cheddar and Bree, quince paste beetroot relish, olives, grapes and seasonal fruit served with assorted crackers 60

Fry Master Platter

Fried chicken, onion rings, spring rolls, dumplings classic fries and sauces 65

Antipasto Platter gf* | df

Cured meats, pepperoni, chorizo, salami, prosciutto pickled veggies, olives, house made hummus, daikon artichoke hearts, beetroot relish, orange served with crackers and warm sourdough 70

Lamb Platter gf* | df

Slow Cooked Leg of Lamb, baby cos, pickles veggies served with bread and condiments on the side 140

Ham Platter gf* | df

Shaved ham off the bone, lettuce, pickles veggies served with bread and condiments on the side 150

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

From \$600

BAKING

By pre-order only

Muffins

Sweet or savoury 6

Cheese Scones 6

Chocolate Brownie 6

Vegan Cheesecake 8

Caramel Slice 6

Peanut Butter Slice 6

Minimum order 5 of each item

KIDS PARTIES

By pre-order only

Kids Party Platter

Chicken strips, fries, chicken dumplings onion rings and cheesy garlic bread 70

Veggie option available on request

Add Cheerios as a side option 13



gf gluten-free

df dairy free

v vegetarian

ve vegan

* on request



SOUTHERNCROSS BANQUET



ENTREE

Breads and Dips gf* / df / ve

MAINS

served
family style

Roast Beef Sirloin gf / df

Served medium with chimichurri and port wine jus

Pork Belly gf / df*

with carrot puree, green apple salsa

Cajun Fish gf / df*

with spinach cream and a zucchini gremolata

Fresh Pasta v / gf* / df* / ve*

Casarecce, pesto, basil, seasonal greens

SIDES

served
family style

Seasonal Vegetables gf / df / ve

Tossed in herb oil

Mash Potatoes gf / v / ve*

Garlic Butter Potatoes gf / v / df*

Fresh Garden Salad gf / df / ve

Aged balsamic dressing

Quinoa Salad gf / df / ve

Miso maple dressing, kale, sweet potato

DESSERT PLATTER

Lemon Cake

Chocolate Brownie

Whittaker's Chocolate Mousse

Vegan cheesecake

Seasonal fruits

\$70pp

3x mains 2 meats & veggie
3x sides

\$85pp

4x mains 3 meats & veggie
4x sides

gf gluten-free

df dairy free

v vegetarian

ve vegan

* on request

Southern Cross is a member of the Kāpura group. We proudly pay all our team members at least Living Wage.

