



PRAGMA
HOSPITALITY GROUP

Menu

EXPLORE OUR SAMPLE MENUS
AND GET INSPIRED FOR YOUR
NEXT EVENT

[PRAGMAHOSPITALITY.CO.NZ](https://pragmahospitality.co.nz)

Corporate

MORNING TEA

SAVORY

CMINI SMOKED SALMON & DILL BRIOCHE
LEMON CRÈME FRAÎCHE (DF AVAILABLE)
FREE-RANGE EGG, CHIVE & CRÈME FRAÎCHE TART (V)
HAM, GRUYÈRE & SEEDED MUSTARD CROISSANT

SWEET

ALMOND & ORANGE FRIAND W CITRUS GLAZE (GF, DF)
DARK CHOCOLATE & RASPBERRY BROWNIE (GF)
SEASONAL FRUIT PLATTER W MINT SYRUP (GF, DF, VG)

AFTERNOON TEA

SAVORY

MINI RARE ROAST BEEF & HORSERADISH ROLLS SOFT MILK BUNS
GOAT'S CHEESE, CARAMELISED ONION & THYME TART (V)
MUSHROOM & TRUFFLE ARANCINI (V, GF)

SWEET

LEMON MERINGUE TARTLET
ESPRESSO CHOCOLATE TRUFFLES W COCOA DUST (GF)
COCONUT, DATE & CACAO ENERGY BITES (GF, DF, VG)

CAN BE SERVED WITH TEA AND COFFEE AND/OR COLD DRINKS

Corporate

LUNCH

SAVORY

CMINI SMOKED SALMON & DILL BRIOCHE
LEMON CRÈME FRAÎCHE (DF AVAILABLE)
FREE-RANGE EGG, CHIVE & CRÈME FRAÎCHE TART (V)
HAM, GRUYÈRE & SEEDED MUSTARD CROISSANT

SWEET

ALMOND & ORANGE FRIAND W CITRUS GLAZE (GF, DF)
DARK CHOCOLATE & RASPBERRY BROWNIE (GF)
SEASONAL FRUIT PLATTER W MINT SYRUP (GF, DF, VG)

SAVORY

MINI RARE ROAST BEEF & HORSERADISH ROLLS SOFT MILK BUNS
GOAT'S CHEESE, CARAMELISED ONION & THYME TART (V)
MUSHROOM & TRUFFLE ARANCINI (V, GF)

BAR SERVICES AVAILABLE UPON REQUEST

SEAFOOD

SMOKED SALMON BLINI, DILL CRÈME FRAÎCHE (GF)
SNAPPER CEVICHE, COCONUT, LIME & CORIANDER (GF, DF)
BLUFF OYSTER, POMEGRANATE AND GIN DRESSING (GF, DF)
SMOKED KAHAWAI PÂTÉ, TOASTED CROSTINI
TUNA TARTARE, SESAME & SOY (GF, DF)
SEARED SCALLOP, CAULIFLOWER PURÉE (GF)

MEAT

LAMB KOFTA, MINTED COCONUT YOGHURT (GF,DF)
BEEF FILLET CROSTINI, HORSERADISH CREAM
PORK BELLY, CHILLI CARAMEL (GF, DF)
BEEF CHEEK ARANCINI
BEEF BRIOCHE SLIDER, SLAW, AIOLI
CHICKEN SATAY SKEWER, PEANUT SAUCE (GF, DF)
CRISPY FRIED CHICKEN, KAWAKAWA SALT

VEGETARIAN

GOATS CHEESE, CARAMELISED ONION & THYME FILO (V)
WILD MUSHROOM ARANCINI, TRUFFLE AIOLI (GF, V)
ZUCCHINI FRITTER, LEMON CRÈME FRAÎCHE (GF, V)
POLENTA CHIP, PARMESAN & HERBS, AIOLI (GF, V)
MUSHROOM DUMPLING, STICKY SOY (DF, VG)
GRILLED FLATBREAD, BABA GANOUSH (DF, VG)
FALAFEL SLIDER, TAHINI SAUCE (GF, DF, VG)

DINNER

TO BEGIN

CMINI SMOKED SALMON & DILL BRIOCHE
LEMON CRÈME FRAÎCHE (DF AVAILABLE)
FREE-RANGE EGG, CHIVE & CRÈME FRAÎCHE TART (V)
HAM, GRUYÈRE & SEEDED MUSTARD CROISSANT

MAIN PLATTERS

ALMOND & ORANGE FRIAND W CITRUS GLAZE (GF, DF)
DARK CHOCOLATE & RASPBERRY BROWNIE (GF)
SEASONAL FRUIT PLATTER W MINT SYRUP (GF, DF, VG)

VEGETABLES \$ SIDES

MINI RARE ROAST BEEF & HORSERADISH ROLLS SOFT MILK BUNS
GOAT'S CHEESE, CARAMELISED ONION & THYME TART (V)
MUSHROOM & TRUFFLE ARANCINI (V, GF)

SAUCES & FINISHING

ROASTED GARLIC AIOLI (GF, DF)
MUSTARD CRÈME FRAÎCHE (GF, V)
CHIMICHURRI (GF, DF, VG)

DESSERTS

MINI RARE ROAST BEEF & HORSERADISH ROLLS SOFT MILK BUNS
GOAT'S CHEESE, CARAMELISED ONION & THYME TART (V)
MUSHROOM & TRUFFLE ARANCINI (V, GF)