

GROUP FAMILY STYLE MENU

Minimum 10 people

Two Course \$80pp

Three Course \$95pp

ENTRÉE SELECTIONS

Please select one entrée from the list below

HOT

Salted beef and mustard croquette, gherkin mayo

Trio of mushroom and pecorino tart, mushroom catsup, dressed leaves (V)

Spiced dahl croquettes, coconut raita, dressed leaves (DFI/VE)

COLD

Antipasto plate, cured meats, pickles, toasted bread

Chicken pate, onion jam, savoury biscotti

Fresh Akaroa salmon, Japanese citrus dressing, edamame, cucumber, sesame, crisp breads

Roasted beet salad, whipped goat's cheese, spiced nuts, olive caramel (V/GFI)

Smoked salmon layered with herb crème fraîche, toasted focaccia & mustard

SHARED MAINS

Please select three main dishes from the list below

Mains are presented on large serving platters at the centre of the table for guests to share

12-hour Braised pork belly, roasted apple sauce, mustard gravy (GFI)

Akaroa Salmon fillet, mussels, preserved lemon beurre blanc (GFI)

Grass-fed beef sirloin, Yorkshire pudding, gravy

Oven baked market fish, edamame hummus, gremolata sauce (GFI,DFI)

Roasted stuffed kumara, chimichurri and toasted seeds (V/DFI)

Roast chicken breast, cumin and carrot purée, Jack Daniels sauce (DFI)

Slow-cooked shoulder of Canterbury lamb with a tomato, Pinot Noir and thyme sauce (GFI/DFI)

Mains are accompanied with roasted agria potatoes and seasonal vegetables

DESSERT SELECTIONS

Please select one dessert from the list below

Baked citrus tart, meringues, berry compote

Blueberry and white chocolate cheesecake, lemon balm cream

Dark chocolate brownie, roasted cherry compote, vanilla mascarpone (GFI)

Strawberry and lemon curd Tiramisu

Vanilla crème brûlée, biscotti

GFI – MADE WITH GLUTEN FREE INGREDIENTS

DFI – MADE WITH DAIRY FREE INGREDIENTS

V - VEGETARIAN

VE – VEGAN

**Menu Selections must be confirmed at least fourteen days prior to the event along with expected number of attendees.
Confirmation of final numbers at least three business days prior to the event date**

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TO FINISH

Tea and freshly brewed filter coffee	\$3 pp
New Zealand Cheese and Crackers	\$14 pp
PETIT FOURS – Choice of two from the below options	\$9 pp
Salted Caramel Fudge (GFI)	
Dark Chocolate Brownie (GFI)	
Lemon Meringue Tartlet	
Assorted Macaron (GFI)	

ADDITIONS

Warm local breads, dips and butter	\$7 pp
Grazing antipasto Board for the Table	\$17.50 pp
<i>A selection of cured meats, New Zealand cheeses, hot smoked salmon, pickles, dips, crackers and breads</i>	

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