

GROUP DINING

Minimum 10 people

ENTRÉE SELECTIONS

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

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MAIN SELECTIONS

All main courses are accompanied with roasted agria potatoes and seasonal vegetables

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)

PREMIUM MAINS

~ additional \$8 pp (Available on Alternate Drop or Set Menu Only) ~

Beef Wellington, pinot noir jus
Canterbury lamb loin, crushed pea, kumara purée, pistachio crumb, mint jus (GFI/DFI)
Roasted aged beef fillet, Yorkshire pudding, red wine jus

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DESSERT SELECTIONS

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>	
Additional Courses (Canapes / Starter / Plated Cheese / Etc)	On request

MENU STRUCTURE & PRICING

OPTION 1 – SET MENU

One pre-selected option for each course

Two Course from \$60 pp
Three Courses from \$74 pp

OPTION 2* – ALTERNATE SERVE MENU

Two pre-selected menu items for any or as many courses as you wish.

Individual orders will not be available. An equal number of each dish will be served alternately to each guest

Choice of Entrée and/or Dessert: add \$5 pp/course
Choice of Main: add \$10 pp

OPTION 3* – CHOICE MENU

Two pre-selected menu choices for any or as many courses as you choose

Orders will be taken during the function.

Choice of Entrée and/or Dessert: add \$10 pp/course
Choice of Main: add \$15 pp

* Prices listed in Options 2 & 3 are supplemental charges in addition to the base price (Set Menu)

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