

GROUP MENU

Minimum 10 people

MENU STRUCTURE

OPTION 1: SET MENU

Pre-select one menu item for each course

Two courses \$60pp Three courses \$74pp

OPTION 2: ALTERNATE SERVE MENU

Pre-select two menu items for each course. Individual orders will not be available.

An equal number of each dish will be served alternately to each guest

Two Course \$70pp Three Course \$84pp

OPTION 3: MULTIPLE CHOICE MENU

Pre-select two menu items for each course. Orders will be taken on the day

Two Course \$78pp Three Course \$92pp

ENTRÉE SELECTIONS

Chicken Liver Parfait, cornichon, croutes *(GFO)*

Chicken Croquettes, black garlic aioli

Antipasto Plate, cured meats, pickles, toasted bread *(GFO)*

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

Smoked Fish Croquettes, saffron aioli

VEGETARIAN

Cherry Tomato Salad, whipped goat's cheese, dukkah, balsamic glaze *(GFI)*

Spiced Kumara Croquettes, romesco sauce, dressed mesclun *(DFI / VE)*

Sundried Tomato Arancini, basil pesto, rocket, sheep milk pecorino

MAIN SELECTIONS

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

Grass-Fed Beef Sirloin, Yorkshire pudding, gravy

Slow-Cooked Shoulder of Canterbury Lamb, crushed peas, minted jus *(GFI / DFI)*

12-hour Braised Pork Belly, warm apple and raisin compote, mustard gravy *(GFI)*

Roast Chicken Breast, cumin and carrot purée, Jack Daniels sauce *(DFI)*

Oven Baked Market Fish, baba ghanoush, hollandaise sauce *(GFI)*

Akaroa Salmon Fillet, garlic butter prawns, saffron cream sauce *(GFI)*

VEGETARIAN

Vegetable Nut Roast, crushed peas, vegan red wine jus *(DFI)*

GFI – MADE WITH GLUTEN FREE INGREDIENTS
GFO – GLUTEN FREE OPTIONAL

DFI – MADE WITH DAIRY FREE INGREDIENTS
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 days prior to the event date

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PREMIUM MAIN COURSE SELECTION

\$8pp add on

**Available on Alternate Drop or Set Menu Only*

Roasted Aged Beef Fillet, Yorkshire pudding, red wine jus

Beef Wellington, pinot noir jus

Canterbury Lamb Loin, crushed pea, kumara purée, pistachio crumb, mint jus (GFI / DFI)

DESSERT SELECTIONS

Fruit Tart, gin crème pâtissier, berry compote

Dark Chocolate Brownie, roasted cherry compote, vanilla mascarpone

Traditional Tiramisu

Vanilla Crème Brûlée, biscotti (GFO)

White Chocolate and Lemon Cheesecake, berry coulis

TO FINISH

Tea and Freshly Brewed Filter Coffee \$3pp

New Zealand Cheese and Crackers \$14pp

Petit Fours - Choose two from the below options \$9pp

Salted Caramel Fudge

Dark Chocolate Brownie

Lemon Meringue Tartlet

Assorted Macaron

ADDITIONAL OPTIONS

Warm Local Breads, dips and butter \$7pp

Grazing Antipasto Board for the Table \$17.50pp

A selection of cured meats, New Zealand cheeses, hot smoked salmon, pickles, dips, crackers and breads

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