



SET PLATED MENU

Our food philosophy

To us sustainability means nourishing our people, place and planet.

We cultivate a thriving,
vibrant and diverse
hospitality industry

We nurture Mana
Taonga and Aotearoa
New Zealand Culture

We treasure our
environment and
local produce

Set plated lunch and dinner

Our team of talented chefs is happy to create a more tailored menu specific to your needs and to go with any theme of your event if desired.

You could also start your event with some options from our canapé menu.

All options include freshly brewed coffee, served with dessert.

Minimum of 20 people

Option 1

\$87pp

Choice of one entrée

Choice of one main course

Choice of one dessert

Option 2

\$97pp

Choice of one entrée

Alternate drop of two mains

Choice of one dessert

Entrées

Lamb, carrot, and shallot marmalade minted horseradish, seed cracker GF

Duck breast, braised cabbage, pink pepper custard, orange zest, jus GF

Butter poached prawns, crab pica de gallo, avo crème fraîche, crustacean espuma GF

Beet, goat cheese, dill roulade, whipped goat cheese, romaine, orange, coriander vinaigrette

Furikake spiced scallops, bonito bavarois, picked celery, corn, and herb oil GF

Chicken, parmesan gel, caesar dressing, orange fillet, brioche crouton, pea tendrils

Cured salmon, crème fraîche, beet mayo, pickled cucumber, red onion caviar, crisp

Vegetarian option

Spinach potato galette, carrot relish, broccoli pudding tomato, ginger foam V

Vegan option

Compressed melon, smoked vegan cheese, avocado mousse, Dutch cucumber, crackers VE

Main courses

Herb rolled beef fillet steak, garlic, mustard jus GF DF
Grilled corn-fed chicken supremes, tarravin, porcini cream GF
Fish of the day, capers, tomato butter GF
Gremolata crusted lamb rump, pink peppercorn jus GF
Marinated crisp pork belly, apple compote, jus GF DF
Confit duck leg with orange sauce GF DF
Potato, quinoa cake, coriander espuma V
Mozzarella-centered potato patty, tomato, fennel cream V
Cauliflower steaks and chimmi churri VE

Sides

Please choose one side dish to complement your chosen main/s

Pickled carrot, cumin puree GF
Kumara and potato gratin GF V
Potato, green peas timbal GF V
Spiced butternut, pumpkin puree GF VE
Thyme scented confit potatoes GF V
Confit garlic and celeriac puree GF V

Vegetables

Please choose two vegetable sides to complement your chosen mains/s.

Confit parsnip GF VE
Braised red cabbage GF VE
Agro dolce peppers GF VE
Glazed carrots GF DF
Tempered green beans GF VE
Broccoli GF VE
Grilled zucchini medallions GF VE
Balsamic baby beetroot GF VE
Roasted cherry tomato GF VE
Garlic-tossed, spring vegetables GF VE
Asparagus (seasonal availability) GF VE
Baby bok choy GF VE

Plated desserts

Chocolate cremeux - coffee mousse, caramel sauce, glaze nuts, edibles

Tropical - coconut mousse, pineapple disk, mango curd, raspberry coconut lamingtons

Petit fours - opera lemon meringue tartlets, blueberry mousse dome, passion fruit, banana cake, carrot cake with cream cheese icing

Strawberry mousse – strawberry, black currant gel, elderflower white chocolate mousse, meringue, chocolate soil

New Zealand cheese plate

DF = Dairy free

GF = Gluten free

V = Vegetarian

VE = Vegan

**Prices are per person and are exclusive of GST.
Selections and prices are subject to availability and list changes.*