

# Plated Dinner Menu

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**Plated dinners are feasts for the senses, delicious journeys across Aotearoa through the eyes and hands of our chefs.**

This menu is a chance to make your evening truly unforgettable. Our talented chefs are happy to create a tailored menu that is specific to your needs and the theme of your event. You could also start your event with some options from our canapé menu.

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**\$95.50 per person, excluding GST**

Includes your choice of one entrée, one main course and one dessert. Add an alternative main for an additional \$10 per person. Menu items and pricing are subject to change based on availability.



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## Entrées

### Southward gin cured salmon (GF)

Aoraki Salmon caviar, beetroot gel, orange fillet, jalapeño aioli, organic lemon oil, seaweed crisp, caramelised coriander stem

### Horopito rubbed venison carpaccio (GF)

Pickled butternut, beet port wine gel, cacao nibs, sago cracker, truffle mayo, arugula, beer mustard, aged parmesan

### Juniper smoked Canter Valley duck breast (GF)

Celeriac purée, celery chips, orange duck jus, macerated Morello cherries, herb oil, micros

### Togarashi spiced prawns (GF)

Crab, courgette, shellfish bisque, prawn oil

### Merlot braised Lumina Lamb shoulder (GF)

Carrot and anise gel, fava yogurt, pickled carrot, fettuccine, mint dust

### Bird and Barrow chicken, hot chorizo (GF)

Broccoli pudding, red pepper coulis, black garlic purée, saffron marble cream, Parma ham crisp

### Buffalo bocconcini, vine tomatoes (V)

Romesco, balsamic spheres, brioche crouton, tomato, sherry gel

### Salt baked beetroot, homemade vegan ricotta (VE/GF)

Orange fillet, coconut yogurt, cherry tomato, raisin

### Garbanzo almond galette, tomato ginger foam (VE/GF)

Spiced tomato purée, pickled onion dust, petite salad

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free



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## Mains

- Pure South chargrilled eye fillet, beurre noisette, rosemary, and confit garlic jus **(GF)**
- Sous vide lamb rump, mint mustard jus **(GF)**
- Grilled free-range chicken supreme, thyme-scented mushroom cream **(GF)**
- Moana market fish, fine herbs, Aoraki salmon caviar, beurre blanc **(GF)**
- Free-range crisp pork belly, chorizo, apple, prune jus **(GF)**
- Wild mushroom risotto, pepper coulis, leek crisp, mushroom conserva **(V/GF)**
- Filled tofu, stir-fried Asian greens, kaffir lime, ginger cream **(VE/GF)**

## Sides

Please choose one side dish to complement your chosen mains.

- Potato, kumara gratin **(V/GF)**
- Pommes pavé **(V/GF)**
- Smashed parmesan gourmet potato **(V/GF)**
- Potato, fine herbs galette **(V)**
- Confit garlic, Agria mash **(V/GF)**



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## Vegetables

Choose any two vegetable sides to accompany your mains

- Maple-chilli and cumin carrot batons **(VE/GF)**
- Sesame-tossed green beans **(VE/GF)**
- Lot 8 olive oil marinated broccoli **(VE/GF)**
- Grilled courgette medallion **(VE/GF)**
- Marinated vine tomatoes **(VE/GF)**
- Balsamic baby beetroot **(VE/GF)**
- Creamy cauliflower purée **(V/GF)**
- Spiced pumpkin purée **(V/GF)**
- Celeriac purée **(V/GF)**

## Plated Desserts

### Chocolate almond rocher cake **(GF)**

Almond crunch, caramel, glazed nuts

### Pistachio apricot dome **(GF)**

Pistachio, vanilla namelaka, apricot compote

### Rhubarb Greek yogurt mousse **(GF)**

Spiced honey rhubarb, almond crumble

## Petit Fours

- Red velvet with cream cheese frosting
- Chocolate crunch **(V)**
- Lychee coconut
- Cherry pistachio **(GF)**
- Yuzu white chocolate ganache **(V)**

