

Plated dinner



Sustenance

Our food philosophy

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

We provide sustenance by:

- cultivating a thriving, vibrant and diverse hospitality industry
- nurturing Mana Taonga and Aotearoa New Zealand Culture
- treasuring our environment and local produce

Choose one potato and two vegetables

Three course \$79.00 per person

Choice of main plus \$11.00

Three course alternate drop mains
\$88.00 per person

Prices excluding GST

Entrée

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 and coriander vinnaigrette

Furikake spiced scallops, bonito bavarois, pickled celery, corn, herb oil (gf)

Spinach potato gallette, carrot relish, broccoli pudding, tomato and ginger foam (v)

Compressed melon, smoked vegan cheese, avocado mousse, dutch cucumber, cracker (ve)

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

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

Mains

Herb rolled beef fillet steak with garlic and mustard jus (gf/df)

Grilled corn fed chicken supremes with terravin and porcini cream (gf)

Fish of the day with caper and tomato butter (gf)

Gremolata crusted lamb rump with pink peppercorn jus (gf)

Marinated crisp pork belly with apple compote and jus (gf/df)

Confit duck leg with orange sauce (gf/df)

Potato and quinoa cake, coriander espuma (v)

Mozzarella centred potato patty, tomato and fennel cream (v)

Cauliflower steaks, chimmi churri (ve)

v = vegetarian

ve = vegan

df = dairy free

gf = gluten free

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Plated desserts

Strawberry mousse - strawberry & blackcurrant gel, elderflower white chocolate mousse, meringue, chocolate soil

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, passionfruit & banana cake, carrot cake mousse dome

Nz cheese plate

Sides

Kumara and potato gratin (gf/v)

Potato and green peas timbal (gf/v)

Spiced butternut pumpkin puree (gf/ve)

Thyme scented confit potatoes (gf/v)

Confit garlic and celeriac puree (gf/v)

Pickled carrot and cumin puree (gf)

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)

Confit parsnip (gf/ve)