

## PLATTERS

EACH SERVE 8 GUESTS

### Seafood \$150

Chilli garlic prawns, white wine mussels, beetroot cured salmon, oysters, smoked fish croquettes, served with seasonal salad and sourdough

### Antipasto \$140 gf\*

A selection of New Zealand and European cured meats and cheeses, quince, pickles, olives, and sourdough

### Fried \$140

Vegetable samosa, fried chicken, fish goujons, pork belly bites, popcorn prawns and crumbed brie

### Dessert Platter \$100 \*(serves 10)

Chef's choice of canapé sized sweet treats. Please let us know if we should accommodate any special requests

### Grazing Table \$1000 \*(serves 30-40)

A selection of New Zealand and European cheeses and cured meats, truffle honey, quince purée, marinated olives, seasonal fruit, organic sourdough, pickles, balsamic olive oil, lavosh and cracker selection

## CANAPÉS

3 FOR \$19 / 4 FOR \$26 / 5 FOR \$32

### Salmon

Beetroot cured salmon, endive, crème fraîche

### Organic Tomato Bruschetta

Bocconcini, basil, chardonnay gel

### Smoked Fish Croquette

Kimchi mayo

### Beef Tartare

Candied walnuts, chive, balsamic, crème fraîche, rye cracker

### Roasted Mushroom

Roasted button mushroom stuffed with spinach ricotta and candied walnuts

## SLIDERS

MINIMUM ORDER OF 20 / \$6 PER SLIDER

### Chicken

Spiced glaze, iceberg lettuce, gribiche

### Pork Belly

Purple coriander slaw, teriyaki

### Beef

Cheese, kimchi mayo, pickles

### Vegan Chicken

Spiced glaze, iceberg lettuce, vegan mayo



## SET MENU

2 COURSES FOR \$45

### ENTRÉE

**Chilli Glazed Chicken** df  
Sticky fermented chilli glaze, pickled veg

**Badisch Dunkel Bruschetta** df\*  
Green peas, burrata, fennel and tendrils

**Taramasalata** gf  
Salmon roe and house-made potato chips

### MAIN

**Caesar Salad**  
Locally sourced organic lettuce,  
aged parmesan, anchovies, croutons,  
and shaved egg yolk

**Line Caught Catch of the Day** gf  
Brown butter, capers, orange  
and fennel salad

**Wagyu Chuck Steak** gf / df\*  
Pommes Anna fries, Café de Paris,  
watercress and shallot salad

**Cauliflower Steak** gf / df / ve  
Pumpkin purée, salad greens, candied  
almonds, cranberry, ricotta & dukkah

## BANQUET

CHOOSE 2 ITEMS FOR \$55 PER PERSON / CHOOSE 3 ITEMS FOR \$65 PER PERSON  
ALL DISHES SERVED TO THE TABLE TO SHARE

**Beef Sirloin** gf / df\*/ nf  
Herb crusted roast beef sirloin with Café  
de Paris butter and red wine sauce

**Crumbed Salmon** gf / nf  
Crumbed baked salmon,  
caper butter sauce

**Lamb Shoulder** gf / df\*/ nf\*  
Honey glazed roast lamb shoulder,  
arugula, goats cheese and walnut

**Cumin Cauliflower** gf / df\*/ nf\*  
Roasted cumin cauliflower  
and carrot miso sauce

All served with gourmet potatoes and chives, seasonal lettuce selection and fennel salad