



PLATTERS

Antipasto Platter \$85 (6ppl) gf*

Selection of cheeses and cured meat, olives, pickles, fresh fruit, fig and pear relish, served with fresh bread and crackers

Cheese Platter \$75 (6ppl) gf*

Three types of cheeses, quince paste, fruit-based relishes, olives, grapes, and berries, served with crusty bread and crackers

Deep Fried Treats \$85 (6ppl)

Buffalo fried chicken tenders with buttermilk ranch, crispy pork belly bites with kewpie mayo, mac n' cheese bites, jalapeño poppers, pickles and dipping sauces

Seafood Platter \$85 (6ppl)

Crispy calamari rings with chiptole mayo, prawn twisters, beer battered fish bites, prawn and ginger dumplings, served with chilli soy sauce

Vegetarian Platter \$75 (6ppl) v / ve*

Eggplant baba ganoush, cumin hummus, fresh vegetables, crudites, olives, toasted chickpeas, fresh fruits, falafel with chipotle mayo, served with flat bread

Slider Platter \$110 (10ppl)

Your choice of birria beef sliders (10) or chicken sliders (10). Buffalo tenders, onion rings, waffle fries, garlic bread sticks, served with cheesy bacon dipping sauce

Vegetarian Slider Platter \$100 (10ppl) v

Falafel sliders (10), mozzarella sticks, mushroom arancini, onion rings, jalapeño poppers, served with marinara sauce

Sweet Treats \$80 (10ppl)

Double chocolate brownie, espresso whipped mascarpone tarts, cheesecake bites, chocolate dipped profiteroles puffs with fruit compote, candied nuts, berries, fresh fruits

Grazing Table \$25 per person (min 25ppl) gf*

Table top covered in cured meats and cheese, pickled veggies, fresh vegetables, crisps, crackers, olives, dips, chutneys, pâté, fresh fruit, nuts, other condiments, assorted breads and crackers



BANQUET

2 MAINS & 3 SIDES \$65 / 3 MAINS & 3 SIDES \$75 / 4 MAINS & 4 SIDES \$90

ENTRÉE

Meat & Veg Sharing Platter

Assorted cured meats, New Zealand award winning cheese, olives, pickles, cherry tomatoes, hummus and breads

MAIN

Lamb Shoulder

Herbed lamb on the bone, marinated with chimichurri

Ham Leg on the Bone

Honey glazed ham with bourbon BBQ sauce

Porchetta

Lemon, coriander and stuffed pork belly served with apple cider gravy

Sirloin

Whole roasted with thyme and rosemary with red wine jus and chimichurri

Veggie Lasagne

Mozzarella, fresh basil

SIDES

Beef Fat Roasted Potatoes

With truffle mayo and parmesan

Harissa Roasted Root Vegetables

With citrus yoghurt

Rainbow Coleslaw

Kewpie mayonnaise

Creamy Whipped Mash Potatoes

With Aio coffee red-eye gravy

Seasonal Green Vegetables

Garlic butter

DESSERT

Chefs selection of desserts
