



PLATTERS

EACH SERVE 6-8 GUESTS

Charcuterie Platter \$85 gf*

A selection of cured meats and pickled veg with crackers

Cheese Platter \$85 gf*/v

A selection of local cheeses, dried fruit, quince, grapes, and crackers

Mezze Platter \$85 gf*/v/ve*

Grilled flatbread, hummus, marinated artichoke hearts, romesco, feta, sun-dried tomatoes, cucumber, dukkah, and olives

Fried Platter \$85

Crispy fried chicken, onion rings, kumara wedges, cheese fondue, popcorn cauliflower, veggie spring rolls

Grazing Table \$25pp *(min 10pax) gf*

A selection of cured meats, pickled veg, local cheeses, dried fruit, quince, grapes, crackers, flatbread, hummus, marinated artichoke hearts, romesco, feta, sun-dried tomatoes, cucumber, dukkah, and olives

CANAPÉS

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

HOT

Mac & Cheese Bites

Triple cheese golden bites served with truffle mayo

Sausage rolls

Tomato chipotle relish

Mini Pigs in Blanket gf/df

Mini cheerios wrapped in streaky bacon with smoked BBQ sauce

Korean Chicken Bites gf*/df

Korean BBQ sauce and kewpie mayo

Cauliflower bites v

Chipotle mayo and chives

Polenta chips gf/v

Truffle mayo

Chicken & Waffles

Crispy chicken bites, chilli maple glaze

Grilled Courgette Crostini gf*/v

Goats cheese and herb oil

COLD

Pork Rilette

Pear and fig chutney, spring onions, toasted crostini

Smoked Salmon & Dill Mousse gf

Sliced cucumber

Market Fish Crudo

Mint and lime cured market fish, green capsicum and pickled cucumber

Prawn Cocktail

Marie rose sauce, fresh lemon and herbs

Their may be traces of gluten in our fryers



BANQUET

FAMILY STYLE BANQUET WITH LARGE SHARING PLATES FOR THE TABLE / MINIMUM OF 12 GUESTS
1 MAIN AND 2 SIDES \$50PP / 2 MAIN AND 2 SIDES \$65PP / 3 MAIN AND 3 SIDES \$80PP
ALL PRICING INCLUDES THE STARTER AND DESSERT PLATTERS

STARTERS

Breads and Dips on Arrival

Hummus, romesco, garlic paprika oil

MAIN

Roast Beef Sirloin gf

Served medium with port wine jus

Glazed Roast Chicken gf

With rosemary pan jus

Baked Akaroa Salmon gf

Served with burnt lemon
and pickled fennel salad

Country Fried Vegan 'Chicken' gf

Served with maple chilli glaze and spring onions

15 Hour Slow Cooked Lamb Shoulder gf

With a cognac honey glazed chimichurri

Cucumber and Chickpea Salad gf

Gremolata, leaves, capsicum and
asparagus, lemon herb dressing

SIDES

Seasonal Vegetables gf / df*

Tossed in herb oil

Mash Potatoes gf / df*

Wagyu Fat Roast Potatoes gf / df*

Garden Fresh Salad gf / df*

Aged balsamic dressing

Super Slaw gf / df*

With ranch dressing, toasted
almonds, and fresh herbs

SWEET

Dessert Platter

Lemon cheesecake, chocolate
brownie, meringues, fresh berries,
vegan coconut panna cotta,
berry coulis

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