



THE GREEN MAN...



PLATTERS

EACH SERVE 6 PEOPLE

Cheese Glorious Cheese! \$85

NZ award winning cheeses, assorted crackers, quince jelly, grapes

Meat Mate \$85 df

Assorted meats, cold cured salmon, roasted red peppers, marinated olives, pickles, tomato chutney, crostini

Veg & Dips \$70 gf*

Hummus, romesco, feta, sundried tomato, cucumber, olives, marinated artichoke hearts, dukkah, grilled flat bread

Fried Platter \$75 df*

Fried chicken wings, onion rings, veggie spring rolls, fish goujons, pork belly bites, fries, tomato ketchup, aioli, vegan Sriracha mayo

Roast Beef Sirloin \$90 gf*/ df

Sliced sirloin served medium, warm bread, pickles, sundried tomato, chimichurri, green house salad

Glazed Ham \$80 gf*/ df

Sliced maple glazed ham, honey mustard, warm bread, pickles, sundried tomato, green house salad

SLIDERS

\$100 EACH / 20 PER PLATTER / GLUTEN FREE OPTIONS +\$15

Cheeseburger

Burger sauce, pickles, red onion, ketchup

Fried Chicken

Burger sauce, lettuce, pickles, Sriracha mayo

Pulled Pork

BBQ sauce, pickles, slaw

Falafel v

Hummus, pickles, slaw, vegan aioli



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CANAPÉS

3 ITEMS \$20 / 5 ITEMS \$28 / 7 ITEMS \$36

MEAT & POULTRY

Buttermilk Popcorn Chicken gf*
Sriracha mayo, microgreens

Chicken & Leek Vol Au Vents

Bresaola gf
Goats cheese, truffle oil

Charcoal Grill Lamb Skewers df*
Mint sauce

SEAFOOD

Ceviche Tostadas gf*/ df

Smoked Salmon gf*
Crème fraîche, chives

Chilli Garlic Prawn Skewers df
Coriander, lime mayo

PLANT BASED & VEGETARIAN

Vegan Falafels gf / ve
Mint mayo, micro coriander

Jalapeño Cheese Bites v
Smoked tomato and chipotle relish

Tomato Arancini
Truffle mayo

**Hierloom Tomato &
Fresh Mozzarella Crostini** gf*

SWEET STUFF

Brownie v
Chantilly cream, cacao nibs

Mini Donuts v
Dulce de leche, lemon cream

Lemon Curd v
Sweet pastry, Italian meringue



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BANQUET

LARGE PLATES / SERVED SHARING STYLE / \$65PP

ENTRÉE

PLEASE CHOOSE TWO FROM THE CANAPÉ MENU

MAIN

PLEASE CHOOSE TWO OPTIONS FOR THE TABLE

Spiced Maple Glazed Cauliflower gf / ve
Romesco, micro coriander

Roast Half Leg of Ham gf
Roasted beans and carrots, honey mustard

Roast Chicken gf / df
Gremolata, crispy beef fat onions

Roast Beef Sirlion gf / df*
Chimichurri, truffle cream

Braised Lamb Shank gf / df
Mint pesto, pickled red onion, jus

Baked Akaroa Salmon gf
Burnt lemon, pickled fennel salad

SIDES

PLEASE CHOOSE TWO OPTIONS FOR THE TABLE (SERVED WITH MAINS)

Creamy Mash & Gravy gf

Baby Cos gf
Parmesan dressing, radish, mint

Chimichurri Baby Potatoes gf / df

Roast Broccoli gf
Feta, olives, dukkah

DESSERT

PLEASE CHOOSE ONE OPTION FOR THE TABLE,
AS DESSERTS WILL BE INDIVIDUALLY SERVED

Selection of Gelato & Sorbet gf / ve*

Apple Crumble v
Vanilla ice cream

Vegan Coconut Panna Cotta gf / ve
Berries