

Dinner Set Menu

Entrées

- Smoked duck salad, figs, baby spinach, croutons, pancetta
- Ceviche of game fish, kaffir lime, radish, coriander (G)
- Chicken liver parfait, berry gel, brioche, dried grapes, herbs
- Cured South island salmon, horseradish crème fraiche, crisp rye
- Heirloom tomatoes, buffalo mozzarella, olive crumble, rocket, pesto dressing (V)

Mains*

- Roast lamb rump, ratatouille, fondant potato, chard, thyme jus (G)
- Beef eye fillet, kumara and potato gratin, roast baby carrots, mushrooms, sauce bordelaise (G)
- Free-range pork rack, sage and onion tart, dark beer mustard, tea soaked prunes, pan juices
- Market fish, white bean stew, chorizo, olives, fresh herbs, avocado oil
- Roast free range chicken breast, potato terrine, chicken reduction, wilted kale, garlic caramel (G)

* Vegetarian option on request

To finish

- Dark chocolate and orange delice, mandarin sorbet, chocolate sauce
- Meyer lemon tart, toasted marshmallow, lime sorbet
- Five spice panna cotta, citrus caramel, sesame tuile
- Strawberry mousse, violet meringue, strawberry gel, berry ice cream
- Mango "cheesecake", coconut cream, gingernut, passionfruit sorbet

Sides (choose 2)

- Roast gourmet potatoes for the table
- Dressed local salad leaves for the table
- Steamed vegetables for the table

Add-ons

- Selection of NZ cheeses, fig chutney, biscuits, lavosh, grapes
- Seafood platter- mussels, oysters, prawns, smoked salmon, crab salad, snapper ceviche and condiments
- Antipasto platter
- Fresh fruit platter

Price per person

- \$12.5
- \$15
- \$6.5
- \$5

\$69.50 per person:

1 entrée • 1 main • 2 sides • 1 dessert

\$74.50 per person:

Breads on table • 1 entrée • Alternative drop main • 2 sides • 1 dessert

Add-on additional courses, up to a maximum of 3 items per course: \$6.00 pp for Entrée • \$9.00 pp for Main • \$6.00 pp for Dessert

* (V) Vegetarian (N) Contains nuts (G) Gluten free (D) Dairy free
* on request

