

Set Plated Dinner

Option 1

Choice of one entrée

Choice of one main course

Choice of one dessert

Option 2

Choice of one entrée

Alternate drop of two mains

Choice of one dessert



Entrées

Grilled Halloumi on baby leaves drizzled with rocket pesto and balsamic syrup

Duck breast, braised cabbage, pink pepper custard, orange zest, jus (gf)

Butter poached prawns, crème fraiche (gf)

Baked asparagus tips wrapped in smoked salmon served on a bed of baby leaves

Beet, goat cheese, dill roulade, orange, coriander vinaigrette

Furikake spiced scallops, served on a sweet chilli noodle salad

Free range chicken, parmesan, caesar dressing, orange fillet, brioche crouton, pea tendril

Cured salmon, dill crème fraiche, beet mayo, pickled cucumber, caviar

Vegan/plant based Entrées

Compressed melon, smoked vegan feta cheese, Dutch cucumber (vg)

Creamed kale cashew crema "parmesan" (vg)

Date glazed braised greens (vg)

Broccoli cheese casserole with lemon mint vinaigrette (vg)

Mac & cheese with a twist (vg)



Main Courses

Herb rolled beef fillet steak, garlic, mustard jus (gf,df)

Grilled corn-fed chicken supremes, tarravin, porcini cream (gf)

Chicken Breast Stuffed with Baby Spinach and Sun-dried Tomato Mousseline, Wrapped in Parma Ham

Fish of the day, capers, tomato butter (gf)

Gremolata crusted lamb rump, pink peppercorn jus (gf)

Marinated crisp pork belly, apple compote, jus (gf,df)

Thia Green curry infused with lemon grass, served with fragrant boiled rice

Confit duck leg with orange sauce (gf,df)

Mozzarella-centered potato patty, tomato, fennel cream (v)

Vegan/plant based main course

Cauliflower steaks and chimmi churri (vg)

Chickpea frittata "Feta" red pepper olive topped with collard slaw (vg)

Coconut curry, rice & peas (vg)

Chickpea croquette eggplant (vg)

Smoked red beans & rice (vg)

Creamy cajun penne pasta (vg)

Cajun spiced "chicken" and seasoned vegetables with a tangy sauce (vg)

Oyster mushrooms and spinach (vg)

Fried phish and chips (vg)

Southern crispy "chicken" with a mushroom medley (vg)



Children's mains

Crumbed chicken tenders and chips

Cheeseburger and chips

Fish burger and chips

Halloumi burger and chips

Margherita pizza and chips

Sides

Please choose one side dish to complement your chosen main/s

Pickled carrot, cumin puree (gf)

Kumara and potato gratin (gf,v)

Potato, green peas timbal (gf,v)

Spiced butternut, pumpkin puree (gf,vg)

Thyme scented confit potatoes (gf,v)

Confit garlic and celeriac puree (gf,vg)

Vegetables

Two seasonal vegetable will complement your chosen mains/s.



Plated Desserts

Chocolate coffee mousse, caramel
sauce, glaze nuts, edibles

lamingtons

Petit fours

Hot date pudding (vg)

New Zealand cheese plate

DF = Dairy free

GF = Gluten free

V = Vegetarian

VG = Vegan

*Selections and prices are subject to availability and list changes.

