

formal plated menu

MIN. 50 GUESTS

PACKAGE ONE | \$69.25 PP

Fresh dinner rolls, seasonal dip and butter (V)

1x Entrée

2x Mains (*served 50/50*)

Dessert Station (*includes number of chef's choice selections*)

Served with locally roasted Hawthorne coffee and Dilmah tea selection

PACKAGE TWO | \$75.50 PP

Fresh dinner rolls, seasonal dip and butter (V)

1x Entrée

2x Mains (*served 50/50*)

1x Plated dessert

Served with locally roasted Hawthorne coffee and Dilmah tea selection

PACKAGE THREE | \$80.80 PP

Fresh dinner rolls, seasonal dip and butter (V)

2x Entrée (*served 50/50*)

2x Mains (*served 50/50*)

1x Plated dessert

Served with locally roasted Hawthorne coffee and Dilmah tea selection

VARIATIONS

Add 4x canapés | \$23.50 pp

Menu selections on following page

All prices are in New Zealand Dollars and include GST. Prices are subject to change.

(GF) = Gluten Free (V) = Vegetarian (*) = Option available on request



Dish
food with style

formal plated menu

ENTRÉE

Seared saku tuna, wasabi panna cotta, mustard cress, nam jim dressing (GF)

Pancetta, pickled pears, blue cheese candied walnut salad, rocket, white balsamic (GF)

Beef carpaccio, preserved lemon celery salad, spice dusted labneh, crispy capers, sherry vinaigrette (GF)

Cashew and kaffir lime dusted salmon, pineapple, red slaw, creamy tamarind dressing, furikake sprinkle (GF)

Beef cheek cannelloni, mustard crème fraîche, pickled red cabbage, pea fronds

Masterstock chicken, brown rice, pickled daikon, edamame beans, miso mayonnaise, toasted coconut shavings (GF)

Crispy pork belly, green pawpaw, toasted peanuts, fried shallots, hot and sour dressing (GF)

Spiced lentils, yoghurt herb sauce, curried butternut and herb fritters, roasted dates (V)

MAIN*

Hawke's Bay natural lamb rump, merlot jus, skordalia, cumin aioli, braised eggplant (GF)

Confit chicken maryland, kumara sage gratin, pumpkin miso puree, tomato and roasted almond salad (GF)

Market fish with cauliflower lemon risotto cake, preserved lemon cream, green olive salsa verde (GF*)

Slow-cooked beef cheek, beetroot and green herbed barley, roasted portobello mushrooms, confit garlic, cabernet jus

Freedom pork belly, dijon agria potato whip, red pickled onions, radish apple salad, crackle, pomegranate jus (GF)

Leg of duck confit, marinated red cabbage and pear salad, nut brown kumara cream, orange vinaigrette (GF)

Roasted chicken breast, dukkah crumbs, cucumber, feta, bulgur wheat, and roast capsicum sauce, black pepper lavosh

Crispy salmon, black rice, tamarind chilli caramel, edamame, sweet pickled carrots (GF)

Herbed beef sirloin, bacon onion marmalade, baby rocket, colcannon, porcini cream, merlot jus (GF)

**All mains served with mesclun green salad with toasted seeds and soy lime dressing to the tables.*

Vegetarian options available on request.

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PLATED DESSERT

Tropical fruit, petit raspberry meringues, passion fruit drizzle, vanilla cream, coconut crisps (GF) (V)

Zesty lemon tart, citrus curd sauce, blood orange sorbet, edible petals (V)

Chocolate truffle torte, mascarpone, plum puree, cocoa nibs (V)

Vanilla bean panna cotta, raspberry marshmallow, rosé syrup, berries (GF) (V)

Brandied dates, hazelnut brittle, five spice parfait, sherry caramel (GF) (V)

Salted caramel pot de crème, toffee peanuts, chocolate soil (V)

Valrhona hazelnut tart, espresso ice cream, chocolate pearls, candied orange (V)

OR

DESSERT STATION - *Chef's choice of three items*

Traditional french macarons (GF) (V)

Chocolate, cream cheese squares, salted caramel toffee crunch (V)

Petit dark chocolate mousse cups, seasonal berries (GF) (V)

Passion fruit panna cotta with pineapple, kaffir lime salad (in shot glasses) (GF) (V)

Lemon curd tartlets with petit meringues (V)

Baby cointreau orange cakes with mascarpone (GF) (V)

Hazelnut brittle (GF) (V)

Chocolate dipped cream filled profiteroles (V)



Dish
food with style