

PLATED DINNER RECOMMENDED MENUS

Select a set menu from below.

V = Vegetarian GF = Gluten free DF = Dairy free

MENU 1

Alternate placement for each service

ENTREE

Dinner roll, butter, smoked kelp sprinkle (V)

Prawn roulade, romesco sauce, stuffed baby peppers, paprika almond crumb, basil oil (GF)

Beef tartare, cured free range egg yolk, kimchi, black sesame, crispy shallots (GF)

MAINS

Smoked chicken breast with hangi stuffing, kumara, hangi pumpkin puree, watercress gel, smoked chicken gravy, baby carrots

Rosemary lamb loin, pressed shoulder, agria rosti, cauliflower parmesan puree, minted peas, roast lamb jus (GF)

DESSERT

Lime and raspberry cheesecake, olive oil sponge, marmalade cream, candied lime (V)

Chocolate torte, caramel fudge, espresso cream, coconut sugar crumb (V)

Tea selection and filter coffee from a beverage buffet

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MENU 2

Alternate placement for each service

ENTREE

Dinner roll, butter, smoked kelp sprinkle (V)

Cajun venison loin, blackberry gastrique, beetroot gel, roast baby beet, kale (GF)

Smoked salmon, pickled radish, green apple, lemon dill gel, micro cress (GF)

MAINS

Prosciutto-wrapped pork fillet, crispy belly, caramelised onion puree, sage parmesan dauphinoise, root vegetables

Chargrilled beef fillet, smoked mushroom puree, duck fat fondant, wild mushroom crisps, porcini jus, seasonal vegetables

DESSERT

Pistachio cream, caramelised puff pastry, rose syrup, honey walnut crumb (V)

Dark chocolate terrine, rhubarb mousseline, cacao granola, cream (V)

Tea selection and filter coffee from a beverage buffet

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MENU 3

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ENTREE

Dinner roll, butter, smoked kelp sprinkle (V)

Lamb loin, minted labne, tahini puree, almond dukkah, pickled red onion, crispy chickpeas (GF)

Cured scallops, cauliflower puree, pickled cauliflower florets, green apple, watercress (GF)

MAINS

Lemon thyme chicken thigh, sticky honey drumette, parsnip puree, baby parsnips,

mini fondant potatoes, crispy skin, chicken jus (GF)

Sous vide medium rare beef fillet, slow braised cheek, cheek juices,

wholegrain pomme puree, sticky red wine shallot, parsnip chips, seasonal vegetables

DESSERT

Lemon cheesecake, toasted meringue, almond dacquoise, vanilla cream (V)

Chocolate créameux, passionfruit curd, roast peanut sable, banana (V)

Tea selection and filter coffee from a beverage buffet

PLATED DINNER RECOMMENDED MENUS

Select a set menu from below.
A minimum order of 20 guests applies.

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MENU 4

Alternate placement for each service

ENTREE

Dinner roll, butter, smoked kelp sprinkle (V)

Sugar cured beef fillet, fermented pesto, black olive crisp, eggplant caviar (GF)

Salmon crudo, cucumber, fennel, pickled pear, crostini

MAINS

Herbed lamb rump, polenta rosti, pea puree, broccoli, red wine jus (GF)

Chicken breast, corn croquette, corn puree, dauphinoise potato, baby leek, jus gras (GF)

DESSERT

Apricot melba, toasted almond crumb, raspberry gel, diplomat cream, raspberry powder (V, GF)

Caramel peanut mousse, popcorn foam, dark chocolate tuile (V)

Tea selection and filter coffee from a beverage buffet

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MENU 5

Alternate placement for each service

ENTREE

Dinner roll, butter, smoked kelp sprinkle (V)

Smoked duck breast, blood orange, blackberry vinaigrette, pickled fennel, pomegranate gel,
puffed quinoa (GF)

Lamb loin, harissa mayo, pickled baby vegetables, puffed wild rice (GF)

MAINS

72-hour beef short rib, truffle parsnip puree, Beauregard fondant, chimmi churri, green beans (GF)

Chicken roulade, herb parmesan crust, dauphinoise potato, garlic cream, crisp greens (GF)

DESSERT

Milk chocolate pot au chocolat, sour orange, hazelnut wafer, mascarpone (V, GF)

Lemon mousse, meringue, toasted coconut, blueberry gel (V, GF)

Tea selection and filter coffee from a beverage buffet