



SET PLATED MENU

Our food philosophy

To us sustainability means nourishing our people, place and planet.

We cultivate a thriving,
vibrant and diverse
hospitality industry

We nurture Mana
Taonga and Aotearoa
New Zealand Culture

We treasure our
environment and
local produce

Set Plated Menu

Our team of talented chefs is happy to create a more tailored menu specific to your needs and to go with any theme of your event if desired.

You could also start your event with some options from our canapé menu.

All options include freshly brewed coffee, served with dessert.

Minimum of 20 people

Option 1 - \$87pp

Choice of one entrée

Choice of one main course

Choice of one dessert

Option 2 - \$97pp

Choice of one entrée

Alternate drop of two mains

Choice of one dessert

Entrées

Southward Gin Cured Salmon GF

Aoraki Salmon Caviar, beetroot gel, orange fillet, jalapeno aioli, organic lemon oil, seaweed crisp, caramelised coriander stem

Horopito Rubbed Venison Carpaccio GF

Pickled butternut, beet port wine gel, cocoa nibs, sago cracker, truffle mayo, arugula, beer mustard, aged parmesan

Juniper Smoked Canter Valley Duck Breast GF

Celeriac puree, celery chips, orange duck jus, macerated Morello cherries, herb oil, micros

Togarashi Spiced Prawns GF

Crab, pickled courgette, shellfish bisque, prawn oil

Merlot Braised Lumina Lamb Shoulder GF

Carrot & anise gel, fava yogurt, pickled carrot fettucine, mint dust

Bird & Barrow Chicken, Hot Chorizo GF

Broccoli pudding, red pepper couli, black garlic puree, saffron marble cream, parma ham crisp

Buffalo Bocconcini, Vine tomatoes V

Romesco, balsamic spheres, brioche crouton, tomato sherry gel

Salt Baked Beetroot, Homemade Vegan Ricotta VE

Orange fillet, coconut yogurt, cherry tomato raisin

Garbanzo Almond Galette, Tomato Ginger Foam VE

Spiced tomato puree, pickled onion dust, petite salad

Main Courses

Pure South chargrilled eye fillet, beurre noisette, rosemary & confit garlic jus GF

Sous vide lamb rump, mint mustard Jus GF

Grilled free range chicken supreme, thyme scented mushroom cream GF

Moana market fish, fine herb, Aoraki salmon caviar, beurre blanc GF

Free range crisp pork belly, chorizo, apple, prune jus GF

Dietary Mains

Wild mushroom risotto, pepper coulis, leek crisp, mushroom conserva V GF

Filled tofu, stir-fried Asian greens, kaffir lime, ginger cream GF V

Sides

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

Potato, kumara gratin V GF

Pommes pave V GF

Smashed parmesan gourmet potato VGF

Potato, fine herbs galette V

Confit garlic, agria mash V GF

Vegetables

Please choose two vegetable sides to complement your chosen mains/s.

Maple, chilli, cumin, carrot batons VE GF

Sesame tossed green beans VE GF

Lot 8 olive oil marinated broccoli VE GF

Grilled courgette medallion VE GF

Marinated vine tomatoes VE GF

Balsamic baby beetroot VE GF

Creamy cauliflower puree VE GF

Spiced pumpkin puree VE GF

Celeriac puree VE GF

Plated Desserts

Chocolate almond rocher cake

Almond crunch, caramel, glazed nuts

Pistachio apricot dome

Rhubarb, Greek yogurt mousse

Spiced honey rhubarb, almond crumble

Petit Fours

Red velvet with cream cheese frosting

Chocolate crunch

Lychee coconut

Cherry pistachio

Yuzu white chocolate ganache

**Prices are per person and are exclusive of GST. Selections and prices are subject to availability and list changes.*