



## PLATTERS 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

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### Antipasto platter

\$289

Parma ham  
San Daniele ham  
Salami  
Mortadella  
Cold smoked salmon  
Fresh mozzarella  
Artichokes  
Green and black olives  
Marinated zucchini and aubergines  
Sundried tomatoes  
Pepper dew  
Caper berries  
Basil and sundried tomato pesto  
Ciabatta bread  
Focaccia bread  
Grissini sticks

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### Seafood platter

\$312

Cold smoked salmon with red onion rings and capers  
Hot smoked salmon with lime wedges  
Marinated green shelled mussels  
Candied tiger prawns with chilli infused pineapple  
Sautéed scallops with coriander pesto  
Classical shrimp cocktail  
Taramosalata  
Clevedon oysters  
Buttered pumpkin  
Mini bagels with cream cheese

All platters are based on 10 people.

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

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### Cheese platter

\$275

Kikorangi blue cheese (Kapiti)  
Creamy blue (Kaimai)  
Double cream brie (Whitestone)  
Aorangi brie (Kapiti)  
Camembert (Kaimai)  
Ramara (Kapiti)  
Bare Island sheep's milk feta (Te Mata)  
Creamy Havarti (Whitestone)  
Tuteremoana cheddar (Kapiti)  
Quince paste, selection of crackers, and French baguette