## Price includes

Venue hire, table linen and decorations | Canapés on arrival | Full bar service available Front of house staff | Free onsite parking

## Entrée

CHOOSE TWO | served alternately between guestsSelection of artisan breads with whipped butter, olive oil, hummus and housemade dukkah (one per table of 8 )

Chicken and pistachio terrine with plum chutney, micro salad and crispy focaccia wafersTruffled wild mushroom, goats cheese and sage \& onion marmalade on toasted brioche vSmoked salmon nestled on a sweet corn cake with avocado salsa and dill sour cream C ${ }^{D}$Venison and grilled eggplant bruschetta with feta, beetroot relish and rocket

## Main

CHOOSE TWO | served alternately between guestsKawakawa rubbed lamb rump on potato gruyere gratin with spring pea puree and minted jusCharmoula marinated chicken supreme on zucchini pumpkin pancake with rocket and cucumber yoghurtBacon wrapped beef fillet with wild mushroom ragout, pumpkin parsnip dauphinoise and crispy paprika onionCider braised pork belly on green apple and kumara rosti with parsnip crisps and creamy brandy sauceSaffron infused paella with olives, baby corn, capsicum, beans, cherry tomatoes and finished with toasted almonds

## Add-on side dishes

additional \$7 PER ITEM \| SERVED PER TABLE OF 8Garlic, sea salt and thyme roasted gourmet potatoes tossed with balsamic red onion C ( ${ }^{(V)}$Fresh garden salad of cherry tomato, cucumber, red onion, sun-dried pear and honey toasted walnuts and finished with creamy balsamic dressingFresh medley of seasonal market vegetables tossed in lemon zest and parsley butter C(1)

## Dessert selection

CHOOSE TWO | served alternately between guests
Orange and cardamom white chocolate
brulee with almond biscotti
Apple and raspberry crumble with coconut anglaise and fresh Chantilly creamTriple chocolate peppermint brownie trifle vIndividual lemon meringue parfait with mascarpone cream


