



..... FUNCTION PLATED

Entrée

CHOOSE TWO | served alternately between guests

- Slow braised teriyaki pork belly salad** served on a bed of fine shred vegetables and crispy noodles tossed in a mint, coriander, ginger and sesame dressing finished with toasted cashew nuts and fried basil
- Goats cheese, ricotta and wild mushroom tart** accompanied with mustard green micro salad, chargrilled vegetable relish, balsamic vinegar spheres and parmesan wafers **N V**
- Smoked salmon, beetroot and avocado tartar**, served with crisp ciabatta croutes, micro green salad and finished with a drizzle of lemon vinaigrette **G D N**
- Deconstructed chicken caesar salad** of whole baby cos lettuce leaves with chicken and manuka smoked bacon terrine topped with a panko crumbed poached egg and finished with a lathering of anchovy and parmesan aioli

Or served per table

- Antipasto platter** of cured meats, rosemary sautéed olives, marinated feta, sun-dried tomato and served with basil pesto and bread wafer selection
- Selection of artisan breads and rolls** with olive oil, apple balsamic and dukkah **D N V**

Main

CHOOSE TWO | served alternately between guests

- 200g tuscan beef fillet** served with fried kumara medallions, mushroom duxelle, cauliflower, thyme puree drizzled with kereru moonless stout jus and semi-dried cherry tomat **G N**
- Stuffed mint and pine nut lamb rump** accompanied by vibrant green pea mash, sautéed baby carrots, finished with a sticky minted demi glaze and salted crispy parsnip **G**
- Seared kawakawa and lemon marinated chicken breast** on a bed of roasted baby vegetable medley with buttered zucchini ribbons, fire roasted capsicum coulis with white wine and basil crème reductio **G N**
- Crispy skin salmon fillet** on beetroot and feta risotto cake with buttered green bean parcels, lemon crème fraiche and topped with crispy baby beetroot and fried capers **G N**

Add-on side dishes

additional \$6.5 PP | SERVED PER TABLE OF 8 GUESTS

- Steamed gourmet potatoes** tossed in mint, extra virgin olive oil and lemon
G D N V
- Roasted seasonal root vegetable medley**
G D N V
- Steamed market vegetable medley** with extra virgin olive oil and lemon
G D N V
- Warm broccoli, cherry tomato and grilled haloumi** finished with toasted seeds and nut G V

Dessert selection

CHOOSE TWO | served alternately between guests

- Whittaker's dark ghana and jaffa tart** accompanied by sweet raspberry lime coulis, candied orange zest, fresh whipped cream and topped with jaffa chocolate bark
N V
- Warm granny smith apple and blackberry crumble** served with cinnamon panna cotta, almond praline, freshly whipped chantilly cream and finished with semi dried apple crisps G V
- Oreo banoffee pie cups** layered with fresh sliced banana, gooey salted caramel, crushed oreo biscuits, freshly whipped chantilly cream and topped with a drizzle of dark chocolate ganache N V
- Individual fresh seasonal fruit salad** with fresh mint, blueberries and lemon sugar syrup G D N V

Hot beverages

Freshly brewed coffee and a selection of specialty teas

NOTES

PLATED PRICE

This menu is priced at **\$75 PP** based on the standard selection, additional options are available as priced. Final catering numbers and full payment are to be supplied **no later than 14 days prior** to the booking date.

No additional catering will be provided unless discussed with the Function Manager and additional payment received.