

SET DINNER

\$69.50 PER PERSON *(Breads on table, 1 Entrée, 1 Main, 1 Dessert)*

\$80.00 PER PERSON *(Breads on table, 2 Entrées, 2 Mains, 2 Sides, 2 Desserts)*

- Add-on additional courses, up to a maximum of 3 items per course:
- Entrée | \$6 per person
- Main | \$9 per person
- Dessert | \$6 per person

ENTRÉES *(Choose 2)*

Smoked duck salad, figs, baby spinach, croutons, pancetta
Ceviche of game fish, kaffir lime, radish, coriander (gf)
Chicken liver parfait, berry gel, brioche, dried grapes, herbs
Cured South island salmon, horseradish crème fraîche, crisp rye
Heirloom tomatoes, buffalo mozzarella, olive crumble, rocket, pesto dressing (v)

SIDES FOR *(For the table, choose 2)*

Roast gourmet potatoes | Dressed local salad leaves | Steamed vegetables

MAINS *(Choose 2)*

Roast lamb rump, ratatouille, fondant potato, chard, thyme jus (gf)
Beef eye fillet, kumara and potato gratin, roast baby carrots, mushrooms, sauce bordelaise (gf)
Free-range pork rack, sage and onion tart, dark beer mustard, tea soaked prunes, pan juices
Market fish, white bean stew, chorizo, olives, fresh herbs, avocado oil
Roast free range chicken breast, potato terrine, chicken reduction, wilted kale, garlic caramel (gf)

TO FINISH *(Choose 2)*

Dark chocolate and orange delight, mandarin sorbet, chocolate sauce
Meyer lemon tart, toasted marshmallow, lime sorbet
Five spice panna cotta, citrus caramel, sesame tuile
Strawberry mousse, violet meringue, strawberry gel, berry ice cream
Mango cheesecake, coconut cream, gingernut, passionfruit sorbet

ADD ONS

Selection of NZ cheeses, fig chutney, biscuits, lavosh, grapes | \$12.5 per person
Seafood platter- mussels, oysters, prawns, smoked salmon, crab salad, snapper ceviche and condiments \$15 per person
Antipasto platter | \$6.5 per person
Fresh fruit platter | \$6.5 per person