

ENTRÉE (SELECT 2)

Rare Sesame Coated Salmon
With Green Bean, Roast Garlic & Shallot Salad, Beetroot Relish & Horseradish Cream

Prosciutto di Parma
Thinly Sliced Italian Ham Served with Broad Beans, Pickled Fennel, Mint, Parsley & a Crispy Hens Egg

Goat Cheese Beignets
Goat Cheese Fritters with Honey, Almonds, Tomato & Chilli Jam & Toasted Cumin Seeds

Pork Rillons
Cured, Slow Cooked & Fried Pork Belly with Potato & Spring Onion Salad & Sweet Mustard Dressing

Grilled Tiger Prawn Brochette **\$3.00 supplement per head**
With Braised Eggplant & Chilli, Lime & Coriander Vinaigrette

Duck Liver & Foie Gras Pate **\$3.00 supplement per head**
With Onion Confit & Toasted Brioche

MAIN (SELECT 2)

Baked Market Fish
With Prawn, Spring Onion & Coriander Risotto, Sundried Tomato Pesto & Seasonal Greens

Grilled Sirloin of Beef- Served Medium Rare
With Lyonnaise Potatoes, Green Beans Wrapped in Bacon & Garlic, Lemon & Herb Butter, Roast Vine Tomato

Roast Breast of Corn Fed Chicken
With Garlic Mash, Baby Peas Cooked with Bacon & Button Onions, Honey Roast Parsnips & a Light Thyme Infused Sauce

Grilled Fillet of Salmon
With Grain Mustard Potatoes, Grilled Courgette & Sweetcorn Salad, Green Sauce & Tomato- Olive Relish

Herb & Mustard Crusted Rack of Hawkes Bay Lamb **\$7.50 supplement per head**
With Ratatouille, Creamed Spinach & Gratin Potato

Grilled Fillet of Anguspure Beef Served Medium Rare **\$5.00 supplement per head**
With Stewed Pepper Relish, Hand Cut Chips, Bearnaise Sauce, Rocket Salad

DESSERTS (SELECT 1)

Crème Brulee
With Fruit Compote & Homemade Biscotti

Chocolate Tart
With Dulce de Leche Ice Cream

Iced Praline Parfait
With Brandy Soaked Prunes & Mascarpone

Cinnamon Cheesecake
With Coconut Sorbet & Strawberries

**Supplement dishes – the supplement charge indicated will be added to the basic \$99pp fee if selected and will be charged as an extra cost on the actual number of orders placed.
Plunger Coffee and Tea are included as beverages.**

Further customisation is available upon request. Additional charges may apply.

Please note that all menus are subject to change according to seasonal variations and availability of produce

Prices are subject to review