

As of 12 May 25,



SET MENU OPTIONS

PRE-SET

-Artisan Bread Roll, Butter

ENTREE:

-Hāmana/Salmon

Ariki Gin Cured Salmon, Pickled Cucumber & Horopito Creme Fraiche (gf/nf)

-Kōura/Prawn

Grilled Kawakawa Prawns, Edamame, Radish, Paprika Crisps (nf)

-Tāte/Tart

Roast Garlic & Cherry Tomato, Pomegranate & Whipped Feta (v/nf)

-Huawhenua/Vegetable

Spiced Hummus, Watercress, Roasted Vegetable Medley, Dukkha (vg/gf/nf)

-Tīhi me Tōmato/Cheese & Tomato

Caprese, Sliced Tomato, Basil, Mozzarella, EVO (v/gf/nf)

MAINS:

-Heihei/Chicken

Prosciutto wrapped Chicken Roulade, Herb Stuffing, Jus (df/nf)

-Tāmure/Snapper*

Lemon & Karengo Crumbed Snapper*, Creamy Pāua Sauce & Grilled Tiger Prawn (gf/nf) **Subject to availability*

-Hāmana/Salmon

Citrus Baked Salmon with Paprika Prawns (gf/nf)

-Reme/Lamb

Slow Cooked Horopito & Mint Lamb Shoulder, Red Wine Jus (gf/df/nf)

-Mīti Poaka/Pork Chop (GF)

Herb-crusted Pork Chop w a Hearty Jus



PLATED DINNER

Craft a memorable evening with our curated set menu—featuring beautifully presented dishes designed to suit any occasion.

Key Details:

Dietary requirements must be advised in advance.

Pricing Options:

\$85.00 pp 3 Course Menu:

1 Entree, 1 or Alt Main, 1 Dessert

\$104.50 pp 3 Course Menu:

1 Entree, Choice on Main, 1 Dessert

\$100.00 pp 4 Course Menu:

3 Canapes, 1 Entree, 1 Main, 1 Dessert

\$63.00 pp 2 Course Menu:

1 or Alt Main, 1 Dessert

Minimum Numbers:

This package is designed for a minimum of 30 guests.

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SET MENU OPTIONS CONT'D

VEGETARIAN MAINS:

-Raihi/Rice

Pea & Lemon Arancini w Sun-dried Tomato & Feta Crumble (v,gf,nf)

-Spiced Roasted Eggplant Steak

Braised Beetroot & Lentils, Tahini Coconut Yoghurt, Pumpkin Seeds & Pickled Onions (vg,gf,df,v,h)

BASE ACCOMPANIMENT:

Choose one accompaniment to pair with your selected main/s
(applies to all mains; additional bases available for \$5pp)

-Roasted Broccolini, Horopito Kumara (gf/vg/nf)

-Israeli Couscous Pearls, Peas, Roasted Baby Carrots, Beets, Kumara (v/nf)

-Hāngī Cabbage, Kawakawa Roasted Potato, Smoked Carrot Puree (gf/df/nf)

-Roasted Spinach, Potato Cake & Green Beans (gf/v/nf)

-Orange Kumara Mash, Sautéed Green Beans & Shallots (gf/vg/nf)

TO FINISH:

-Rēmana/Lemon

Zesty Lemon Meringue (nf)

-Paitu Kanekane/Ginger

Ginger & Mascarpone Crème Caramel (nf)

-Korohehengi/Steamed Pudding

Golden Syrup Steamed Pudding, Creme Anglaise (v/nf)

-Keke Tiakarete/Chocolate Brownie

Aro Bake Chocolate Brownie, Kapiti Vanilla Ice Cream, Whitakers Chocolate Chard (gf/nf)

-Rōpere/Strawberry

Strawberries Sorbet, Seasonal Fruits, Toasted Coconut Crisps (vg/df/gf/nf)

-Kawakawa me Kokonati/Kawakawa & Coconut

Panna Cotta, Mango Sauce, Wai Manuka Strawberries, Sesame Brittle (vg/gf/nf)



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\$100.00 pp 4 Course Menu:

3Canapes, 1Entree, 1Main, 1Dessert

\$63.00 pp 2 Course Menu:

1 or Alt Main, 1Dessert

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