



Dish  
food with style

# Formal Plated

Min. 50 guests

## PACKAGE ONE | \$74.00 PP

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Fresh dinner rolls, seasonal dip and butter (V)

1x Entrée

2x Mains (*served 50/50*)

1x Dessert

*Served with locally roasted Hawthorne coffee and Dilmah tea selection*

## PACKAGE TWO | \$82.00 PP

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Fresh dinner rolls, seasonal dip and butter (V)

2x Entrée (*served 50/50*)

2x Mains (*served 50/50*)

1x Dessert

*Served with locally roasted Hawthorne coffee and Dilmah tea selection*

*Menu selections on following page*

All prices are in New Zealand Dollars and include GST. Selection and prices are subject to change.

(GF) = Gluten Free (V) = Vegetarian (VG) = Vegan (DF) = Dairy Free (\*) = Option available on request

## ENTRÉE

Sliced salmon, pickled cucumber, pink onions, ginger sesame dressing, seed wafer (GF)(DF)

Beef carpaccio, goats cheese panna cotta, drunken mushrooms, rocket and crispy capers (GF)

Burmese sautéed prawns, papaya carrot salad, turmeric ginger and lime dressing with peanut sprinkle (GF)(DF)

Seared tuna, fennel apple salad, spring pea herb dressing, preserved lemon aioli (GF)(DF)

Twice cooked pork belly, soba noodles, shiitake, coriander salad with hoisin mayo, chilli caramel sauce and crispy wafer (DF)

Carrot and onion bhaji, cashew, lentil and cucumber salad with coconut coriander yoghurt (GF)(V)(VG)(DF)

Tamarind marinated chicken, spicy braised cauliflower, carrot and coriander chutney, green herb yoghurt (GF)

## MAIN

*All mains served with mesclun green salad with toasted seeds and soy lime dressing to the tables*

Slow cooked beef cheek, coconut steamed rice, kaffir lime, red wine jus, cucumber and water chestnut salsa (GF)(DF)

Beef eye fillet, porcini potato whip, roasted beetroot salsa, horseradish cream, merlot jus (GF)

Slow cooked beef cheek, portobello and rosemary risotto cake, jus, kasundi sauce, rocket (GF)

Teriyaki chicken, miso mayonnaise, sesame steamed rice, carrot and edamame salad (GF)(DF)

Smoky dusted chicken breast, tomato cucumber couscous, preserved lemon mayonnaise, pistachio dukkah (DF)

Crispy pork belly, sweet potato and thyme puree, bacon dijon braise, cider jus, crackling (GF)

Roasted lamb rump, spice dusted pumpkin, feta cream, chimichurri sauce, drunken sultanas (GF)

Sumac lamb, aloo potatoes, eggplant pickle, cauliflower cream

Seared salmon, prawn noodle cake, miso cream and edamame with seaweed salad

Kumara and sauerkraut fritters, smoky carrot puree, caper relish, wilted greens (GF)(V)(DF)

## DESSERT

Saffron lemon curd trifle, lemoncello sponge, macadamia crumb (V)

Pina colada panna cotta, pineapple salsa, coconut sponge crumb, lime syrup (GF\*)(V)

Apple and cinnamon steam cake, miso caramel, five spice cream, ginger crumb (V)

Chocolate guinness cake, baileys cream, chocolate soil, ganache quenelle (V)

Roasted nut, sesame seed and caramel tart, vanilla cream (V)

Espresso chocolate cake, passionfruit cream, cereal crumb (V)

