

formal plated menu

MIN. 50 GUESTS

PACKAGE ONE | \$74.00 PP

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

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

formal plated menu



NAPIER
conferences & events

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, shitake, 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.

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)

8 hour beef cheek, coconut steamed rice, kaffir lime jus, cucumber and water chestnut salsa (GF) (DF)

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 (GF) (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

Parmesan crusted market fish, chorizo polenta cake, gherkin herb mayo, green bean and cherry tomato salsa

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

DESSERT

Chocolate guinness cake, baileys pour over, chocolate soil, ganache quenelle

Apple custard cake, salted caramel sauce, five-spiced cream, ginger crumb

White, dark chocolate slice, strawberry butterscotch salad, raspberry sorbet

Saffron lemon curd trifle, limoncello sponge, macadamia crumb

Salted caramel pot, macadamia brittle, five-spiced biscotti dipper (GF*)

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

Deconstructed lemon meringue pie; lemon curd, lemon scented shortbread, italian meringue, confit lemons

Chocolate hazelnut torte, chocolate coconut mousse, praline and candied oranges (GF) (DF)

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

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

Dish
food with style