
Set Menu options

Entrées

Roma tomato & fresh bocconcini salad
fresh basil, balsamic glaze

Seared sesame tuna
with avocado mousse and herb lime dressing

Spiced pork belly
Kumara & carrot puree, Creamy Colcannon, Micro greens 24.0

- Vegetarian lasagna
roast pumpkin, spinach, tomato and feta layered with pasta & cream sauce,

Mains

Prime steer Beef Sirloin
butter braised leeks, Seasonal greens, thyme jus, crushed potatoes

Market fish
Sundried tomato & Capsicum risotto, salad of tossed greens, lemon butter sauce

Sichuan pepper and mustard rubbed lamb rack
Fondant potato, grilled eggplant, spiced tomato sauce

Chicken Breast, corn fed
Portobello Mushrooms, roast garlic mash, thyme jus

Desserts

Chocolate Fudge Brownie
Chocolate Ganache, gourmet vanilla bean ice cream

White chocolate & Raspberry cheesecake,
gourmet ice cream, sauce anglaise

NZ cheese selection
quince paste, grapes & crackers

Hazelnut Chocolate tart
rich chocolate ganache

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Filter coffee & Teas

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Your choice of one entrée, one main choice and one dessert - \$85 PP

Your choice of one entrée, two main choices and one dessert - \$90 PP

Your choice of two entrée, two main choice and two dessert - \$95 PP

+ (Minimum 25 Full paying adults) +