

# Plated

As at 16 September 2024. Menus subject to change.

Minimum order 25 guests

Minimum \$1,000 on weekends

(gf) Gluten Free | (v) Vegetarian | (vg) Vegan | (df) Dairy Free | (n) Contains Nuts

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## Formal Plated - Entree

- Confit duck rilette with beetroot, mandarin and pistachio salad (gf, df, n)
- Seared beef carpaccio, horopito labneh, watercress, Māori potato crisps (gf)
- Ham hock and chicken terrine, saffron pickled cauliflower, brioche toast (df, n)
- Hot smoked salmon, crispy potato galette, grain mustard creme fraiche (gf)
- Wild mushroom tart, roast ricotta, pickled butternut, tarragon and parsley oil (v)
- Marinated zucchini, confit cherry tomato, Clevedon valley mozzarella, basil dressing (gf, v) (seasonal)
- Beetroot carpaccio, compressed green apple, coconut labneh, sunflower seed granola (vg, gf)

## Formal Plated - Mains

- Eye fillet of beef roasted with mustard and thyme, crushed beef tallow potato, tarragon and shallot butter, miso roasted onions, pinot jus, served with seasonal vegetables (gf)
- Lamb rump, spiced kumara croquette, saffron marinated golden sultanas, labneh, lamb jus, served with seasonal vegetables
- Free range chicken breast, lemon spinach and pancetta risotto, roasted vine tomato, candied almonds, served with seasonal vegetables (gf, n)
- Free range pork belly, with chicharon, purple kumara fondant, paprika and bell pepper romesco, served with seasonal vegetables (gf, df, n)
- Market fish, preserved lemon and caper potato rosti, pea crush, fennel, served with seasonal vegetables (gf)
- Slow cooked butternut, spinach dahl, crispy onion, coconut tahini and lemon dressing, served with seasonal vegetables (gf, df, vg)

## Formal Plated - Desserts

- Chocolate and cherry black forest mousse cake with vanilla ganache and dried cherry (gf)
- Apple mille feuille : Layers of thinly sliced apple with flaky puff pastry, salted caramel, whipped coconut (v)
- Chocolate, raspberry and pistachio bar with whipped coconut and pistachio praline (gf, vg, df, n)
- Raspberry mousse, hazelnut financiers, lychee and rose flavours (gf, n)
- Tangy lemon curd, caramelised pastry shards, with a soft and a crunchy meringue (v)
- Yuzu panna cotta with mandarin, honeycomb yuzu mousse and sesame crumble (gf)