

Plated Menu



As at 21 May 2026. Menus subject to change.

Pricing Options: (excl GST)

incl sharing plate with mains

\$85.00 pp 3 Course Menu:

1Entree, 1 or Alt Main, 1Dessert

\$104.50 pp 3 Course Menu:

1Entree, Choice on Main, 1Dessert

\$100.00 pp 4 Course Menu:

3Canapes, 1Entree, 1Main, 1Dessert

\$63.00 pp 2 Course Menu:

1 or Alt Main, 1Dessert

Minimum Numbers:

This package is designed for a minimum of 30 guests.

(nga) No Gluten Added | (df) Dairy Free | (vg) Vegan | (v) Vegetarian | (nf) Nut Free

Set Menu - Entree

- Yuzu Cured Salmon, Pickled Rhubarb, Finger Lime, Oyster Emulsion, Black Horseradish (nga)
- Venison, burnt celeriac, smoked sour cream, witloof and apple (nga)
- Roasted and pickled beetroot, black sesame and chickpea cream, dukkah (df | nga | vg)
- Seared eye fillet, shaved fennel, white anchovy dressing (nga)
- Pāua ravioli, sea urchin butter, potato
- Artisan bread roll (vg) w butter (pre-set)

Set Menu - Mains

- Market fish, peas, broad beans, lemon, mint EVO (df | nga)
- Wagyu rib eye and cheek, ox tongue, slow cooked onion, bordelaise (nga)
- Duck breast, potato fondant, charred cos, spiced blueberry purée (nga)
- Lamb rump, beetroot quinoa, spiced eggplant, parmesan puffed rice, sauce xérès (nga)
- Ricotta gnocchi, peas, broad beans, gremolata (v)
- For the table: Broccolini, cashew cream, chilli XO | Honey roasted baby carrot, purée, pistachio | Spiced sweet potato mash (v)

Plated- Dessert

- Classic lemon tart, citrus curd, whipped mascarpone (nf)
- Strawberry sorbet, seasonal fruits, mint syrup (vg | df | nga)
- Dark chocolate mousse, seasonal berries, cocoa crumble (nga)
- Burnt Basque cheesecake, roasted rhubarb, vanilla crème fraîche (v)
- Petit Four Selection (sharing per table)