



Sample sharing menus for groups of 10 or more

As of September 2018

\$40 per person-

Seasonal Pan Roasted and Pickled Mushrooms
Aged Cheddar Gougeres, Whipped Black Pudding and Sour Apple
Roast Pork Belly, Black Bean Caramel, Kalettes, Onion Puree *
Yeast Butter Poached Cauliflower, Manchego, Truffle, Shiitake Salt*
Wakanui Beef Cheek, Parsnip and Horseradish, Pickled Fennel*
Seasonal Mixed Greens, Yuzu Dressing, Pickled Red Onion *

\$50 per person-

Seasonal Pan Roasted and Pickled Mushrooms*
Pan Fried Fish, Seaweed Butter, Baby Potatoes, Clams*
Kumera and Potato Gratin*
Roast Pork Belly, Black Bean Caramel, Kalettes, Onion Puree *
Yeast Butter Poached Cauliflower, Manchego, Truffle, Shiitake Salt*
Wakanui Beef Cheek, Parsnip and Horseradish, Pickled Fennel*
Seasonal Mixed Greens, Yuzu Dressing, Pickled Red Onion *



Additions-

\$4 per head-Warm Olives

\$5 per head-Sautéed Prawns in Kashmiri Chilli and Garlic **(house specialty)**

\$5 per head-Aged Gougeres*



Dessert (please let us know if you'd prefer us to offer desserts menus on the night)

\$2 per head -A Little Sweet

\$10 per head-Peanut Butter Parfait, Raspberry Jam, Honeycomb and White Chocolate Ganache

\$16 per head- Cheese Board, Sherry Jelly and Oat Crackers



Vegetarian/Vegan Menu

Replace Fish with - Pan Roasted and Pickled Mushrooms with Miso, Lemon and Balsamic*

Replace Pork with Roasted Pumpkin, Almond Emulsion, Pickled Tofu and Watercress*

Replace Beef with – grilled eggplant, tofu and herbs*

*All food is subject to seasonal availability