



Sample sharing menus for groups of 10 or more

\$40 per person-

Pan Roasted and Pickled Mushrooms with Miso, Aged Balsamic and Lemon
Haloumi with Sweet Red Pepper Relish and Kawakawa Oil on Grilled Bread
Crisp Roast Pork Belly, Bean Piccalilli and Roasted Cauliflower Purée*
Baby Potatoes, Burnt Butter, Balsamic and Confit Lemon with Pickled Fennel*
Grilled Lamb Neck, Miso and Mushroom Purée, Charred Baby Onion*
Israeli Couscous Tabouli, Cranberries, Pistachios, Leafy Greens and Tahini Dressing*

\$50 per person-

Haloumi with Sweet Red Pepper Relish and Kawakawa Oil on Grilled Bread
Pan Fried Fish, Bouillabaisse, Fresh Pea Pickle*
Roasted Beetroots, Smoked Chèvre, Pickled Stems and Fresh Horseradish
Crisp Roast Pork Belly, Bean Piccalilli and Roasted Cauliflower Purée*
Baby Potatoes, Burnt Butter, Balsamic and Confit Lemon with Pickled Fennel*
Grilled Lamb Neck, Miso and Mushroom Purée, Charred Baby Onion*
Israeli Couscous Tabouli, Cranberries, Pistachios, Leafy Greens and Tahini Dressing*



Additions-

\$4 per head- Warm Olives

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

\$5 per head- Oysters with Seasonal Dressing*

\$10 per 100g- Angus Rib Eye,*



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- Burnt White Chocolate Mousse, Honeycomb, Raspberry Meringue and Whipped Lemon

\$16 per head- Cheese Board, Fig and Walnut Chutney and Oat Crackers



Vegetarian/Vegan Menu

Replace Haloumi with - Warm Olives

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

Replace Pork with - Roasted Asparagus, Sourcream and Dill

Replace Beef with - grilled eggplant, tofu and herbs

*All food is subject to seasonal availability (NB. The dressings on the Beef, Pork, Lamb, Fish, Venison and Potatoes).