



Sample sharing menus for groups of 10 or more

\$40 per person-

Havana Brothers Bakehouse Sourdough with Cultured Butter and Iliada Olive Oil
Berbere Spiced Chicken Liver Parfait with Barberry Jelly and Croutes*
Haloumi with Sweet Red Pepper Relish and Rosemary Oil on Grilled Bread
Roast Pork Belly with Quince Jus, Sticky Roasted Quinces and a Watercress and Yuzu Salad*
Crushed Gourmet Potatoes with a Fresh Dill and Parsley Salsa Verde*
NZ Grass Fed Aged Beef Fillet Skewers with a Persian Sabzi Butter and Sumac Red Onions*
Pan Roasted Green Beans, Toasted Hazelnuts, Apple Cider, Green Chilli and Shallot Dressing*

\$50 per person-

Hibiscus Cured Salmon Sashimi*
Haloumi with Sweet Red Pepper Relish and Rosemary Oil on Grilled Bread
Pan Fried Fish, Cured Lemon, Karengo Seaweed Beurre Blanc, Fresh Corgette Salad*
Endive and Baby Rocket Salad, Sumac Croutes, Date and White Balsamic Dressing*
Roast Pork Belly with Quince Jus, Sticky Roasted Quinces and a Watercress and Yuzu Salad*
Crushed Gourmet Potatoes with a Fresh Dill and Parsley Salsa Verde*
NZ Grass Fed Aged Beef Fillet Skewers with a Persian Sabzi Butter and Sumac Red Onions*
Pan Roasted Green Beans, Toasted Hazelnuts, Apple Cider, Green Chilli and Shallot Dressing*



Additions-

\$4 per head-Harissa Spiced Almonds and Warm Olives

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

\$5 per head- Oysters with Seasonal Dressing*

\$6 per head- Lamb Cutlets with a Spiked Mint Sauce*

\$10 per head-Pan Seared Venison with Pickled Cherries and Bitter Chocolate Jus*



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

\$2 per head - Chocolate Truffle

\$10 per head- Tangelo and Valrhona Chocolate Sorbet or Lemon Cream with Sticky Almonds

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



Vegetarian/Vegan Menu

Replace Parfait/Sashimi with – Warm Marinated Olives

Replace Haloumi with - Hummus and Housemade Bread

Replace Fish with - Roasted Thyme Mushrooms, finished with Sherry Vinegar.

Replace Pork with - Warm Bulgur Wheat and Vegetable Salad

Replace Beef with – Roast Aubergine and Pomegranate Soused Sultanas

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