



Sample sharing menus for groups of 10 or more

\$40 per person-

Seasonal Pan Roasted and Pickled Mushrooms
Masa Tortilla, Braised Beef Tongue, White Bean Pickle
Roast Pork Belly, Nashi Pear, Watercress and Spinach, Raisin Puree*
Yeast Butter Poached Cauliflower, Manchego, Truffle, Shiitake Salt*
Wakanui Beef Short Rib, Golden Peppers, Crispy Parsnip, Spiced Quince*
Seasonal Mixed Greens, Salt Baked Beetroot, Feta, Pickled Walnut Dressing*

\$50 per person-

Seasonal Pan Roasted and Pickled Mushrooms*
Pan Fried Fish, Roast Chicken Sauce, Scallopini, Confit Lemon *
Bok Choy, Tamarind, Lemon, Almonds and Chilli*
Roast Pork Belly, Nashi Pear, Watercress and Spinach, Raisin Puree*
Yeast Butter Poached Cauliflower, Manchego, Truffle, Shiitake Salt*
Wakanui Beef Short Rib, Golden Peppers, Crispy Parsnip, Spiced Quince*
Seasonal Mixed Greens, Salt Baked Beetroot, Feta, Pickled Walnut Dressing*



Additions-

\$4 per head- Warm Olives
\$5 per head- Sautéed Prawns in Kashmiri Chilli and Garlic (**house specialty**)
\$5 per head- Scallop Sashimi*



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- Triple Chocolate Torte, Hazelnut Cream, Cherries
\$16 per head- Cheese Board, Nectarine Chutney and Oat Crackers



Vegetarian/Vegan Menu

Replace Fish with - Pan Roasted and Pickled Mushrooms with Miso, Lemon and Balsamic*
Replace Pork with - Barley Risotto, Celeriac, Burnt Onions, Broad Beans, Parmesan*
Replace Beef with - grilled eggplant, tofu and herbs*

*All food is subject to seasonal availability