



Sample sharing menus for groups of 10 or more

\$45 per person-

Seasonal Pan Roasted and Pickled Mushrooms*
Snapper Taramasalata, Dill Pickle, Cracker
Roast Pork Belly, Onion Purée, Black Bean Caramel, Crispy Seeds*
Yeasted Butter Poached Cauliflower, Manchego, Truffle, Shiitake Salt*
Lamb Rack, Coconut Pumpkin, Raisin, Braised Onion, Kawakawa Pepper*
Seasonal Mixed Greens, Yuzu Dressing, Pickles*

\$55 per person-

Seasonal Pan Roasted and Pickled Mushrooms*
Heirloom Tomatos, Fresh Curd, Kawakawa, Pickled Walnuts*
Pan Fried Fish, Fermented Sweetcorn Sauce, Courgettes, Bush Pesto*
Baby Potatoes, Parsnip and Horseradish, Pork Salt*
Roast Pork Belly, Onion Purée, Black Bean Caramel, Crispy Seeds*
Yeasted Butter Poached Cauliflower, Manchego, Truffle, Shiitake Salt*
Seasonal Mixed Greens, Yuzu Dressing, Pickles*



Additions-

\$4 per head-Warm Olives

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



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-Malt Icecream, Chocolate Biscuit, Basil Oil, Macerated Strawberries

\$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 Polenta, Pickled Tomatoes, Mozzarella*

Replace Beef with – grilled eggplant, tofu and herbs*

*All food is subject to seasonal availability