



Sample sharing menus for groups of 10 or more

\$40 per person-

Seasonal Pan Roasted and Pickled Mushrooms
Masa Tortilla, Tomato Kasundi, Manchego, Coriander
Roast Pork Belly, Toasted Barley, Miso, Black Pudding and Soured Apple*
Yeasted Butter Poached Cauliflower, Manchego, Truffle, Shiitake Salt*
Wakanui Beef Short Rib, Golden Peppers, Crispy Onion, Sichuan Nectarines*
Seasonal Mixed Greens, Nuts and Seeds, Tahini and Cranberry*

\$50 per person-

Seasonal Pan Roasted and Pickled Mushrooms*
Pan Fried Fish, Roast Chicken Sauce, Pancetta, Confit Lemon *
Tenderstem Broccoli, Tamarind, Lemon, Almond and Chilli*
Roast Pork Belly, Toasted Barley, Miso, Black Pudding and Soured Apple*
Yeasted Butter Poached Cauliflower, Manchego, Truffle, Shiitake Salt*
Wakanui Beef Short Rib, Golden Peppers, Crispy Onion, Sichuan Nectarines*
Seasonal Mixed Greens, Nuts and Seeds, Tahini and Cranberry *



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- BlueBerry Pie, Toasted Lemon Meringue, Fresh Berries
\$16 per head- Cheese Board, Fig and Walnut Chutney and Oat Crackers



Vegetarian/Vegan Menu

Replace Fish with - Pan Roasted and Pickled Mushrooms with Miso, Lemon and Balsamic*
Replace Pork with - Confit Carrot, Buttermilk, Wild Rice and Pickled Walnuts*
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).