

DESIGN YOUR OWN MENU

# PLATED DINNER

Minimum orders and conditions apply.

## ENTRÉE

Includes Warm Bread Basket  
Served to the Table on Arrival

Smoked Duck Breast, Heirloom Carrot, Pedro Ximénez, Chestnut Purée, Enoki Mushroom <sup>G</sup>

Pressed Pork Terrine, Gherkins, Plum Purée, Pickled Mustard Seeds <sup>D</sup>

Beef Sirloin Tataki, Ginger Shallot Dressing, Sesame, Spring Onion <sup>D</sup>

Whipped Goats Curd, Marinated Beetroot, Port Glaze, Candied Walnuts <sup>V G</sup>

Cold Smoked Salmon, Kawakawa Crème Fraîche, Lemon & Crisp Bread

Peppered Lamb, Crispy Artichoke, Black Garlic Purée, Labneh, Mushroom <sup>G</sup>

Poached Prawns, Seasonal Herbs, Cos Wedge, Lemon, Espelette Pepper, Citrus Buttermilk <sup>G</sup>

Tuna Tartare, Shiso, Sushi Ginger, Fennel, Cucumber, Wasabi Mayonnaise, Rice Cracker <sup>G D</sup>

Courgette Carpaccio, Beetroot Hummus, Candied Walnuts, Pea Shoots, Pea Fritters <sup>VG</sup>

## MAIN

Confit Duck Leg, Miso Sweet Potato Purée, Bok Choy, Fig Anise Glaze <sup>G</sup>

Beef Fillet Shiitake & Beef Cheek Crust, Fondant Potato, Confit Carrot, Onion Soubise, Exotic Mushroom

Pork Belly Shoulder, Croquette, Butternut Purée, Puy Lentils, Cider Jus

Beef Cheek, Mushroom Ragout, Potato Rosti, Pancetta Crisp <sup>G</sup>

Sous Vide Lamb Rump, Smoked Pumpkin Purée, Filmjölk, Pea Shoots <sup>G</sup>

Chicken Supreme, Prune & Leek Cromesquis, Corn Velouté, Broccolini, Toasted Seeds

Lamb Loin, Crispy Shoulder, Pea Purée, Smoked Kumara Cylinder, Black Garlic, Seasonal Vegetable <sup>G</sup>

Roasted Salmon, Beurre Blanc, Caviar, Lemon & Crème Fraîche Arancini <sup>G</sup>

Smoked Portobello Mushroom, Cashew Nut Creme, Potato Rosti, Pepitas, Romesco Sauce <sup>VG</sup>

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## DESSERT

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Chocolate Torte, Pear, Manuka Honey Mousse,  
Hazelnut Praline, Blackberry Coulis <sup>V</sup>

Tart Au Citron, Vanilla Mascarpone, Freeze-Dried  
Berries, Meringue, Honey Syrup <sup>V</sup>

Doris Plum Frangipani Tart, Crème Fraîche,  
Cherry Gel, Raspberry Tuille <sup>V</sup>

Passionfruit Cremeux, Tropical Fruit Gel,  
Mango Mousse, Toasted Coconut <sup>V</sup>

Chocolate Delice, Tuille, Crème Fraîche,  
Toffee Sauce <sup>G</sup>

Selection of Shared Petit Fours <sup>V</sup>

Coconut Rice Pudding, Mango & Pineapple  
Compote, Pistachio Praline <sup>VG G</sup>

Salted Caramel Torte, Smoked Whiskey  
Macerated Grapes, Crystallised Ginger <sup>V</sup>

Sicilian Apple Cake, Chocolate Cookie Crunch,  
Buttered Popcorn Mousse <sup>(Warm) V</sup>

Salted Truffle Brie, Brandy Apricots,  
Fennel Crisps <sup>V</sup>

## RECOMMENDED MENU

# PLATED DINNER

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## PLATED DINNER

### OPTION 1

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Includes Warm Bread Basket  
Served to the Table on Arrival

#### ENTRÉE

Smoked Duck Breast, Heirloom Carrot, Pedro Ximénez, Chestnut Purée, Enoki Mushroom <sup>G</sup>

Tuna Tartare, Shiso, Sushi Ginger, Fennel, Cucumber, Wasabi Mayonnaise, Rice Cracker <sup>G D</sup>

#### MAIN

Chicken Supreme, Prune & Leek Croustis, Corn Velouté, Broccolini, Toasted Seeds

Beef Fillet Shiitake & Beef Cheek Crust, Fondant Potato, Confit Carrot, Onion Soubise, Exotic Mushroom

#### DESSERT

Tart Au Citron, Vanilla Mascarpone, Freeze-Dried Berries, Meringue, Honey Syrup <sup>V</sup>

Chocolate Torte, Pear, Manuka Honey Mousse, Hazelnut Praline, Blackberry Coulis <sup>V</sup>

## PLATED DINNER

### OPTION 2

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Includes Warm Bread Basket  
Served to the Table on Arrival

#### ENTRÉE

Beef Sirloin Tataki, Ginger Shallot Dressing, Sesame, Spring Onion <sup>D</sup>

Whipped Goat's Curd, Marinated Beetroot, Port Glaze, Candied Walnuts <sup>V G</sup>

#### MAIN

Lamb Loin, Crispy Shoulder, Pea Purée, Smoked Kumara Cylinder, Black Garlic, Seasonal Vegetable <sup>G</sup>

Herb Crusted Market Fish, Basil Aioli, Slow-Roasted Cherry Tomatoes, Kumara Gnocchi

#### DESSERT

Chocolate Delice, Tuille, Crème Fraîche, Toffee Sauce <sup>G</sup>

Passionfruit Cremeux, Tropical Fruit Gel, Mango Mousse, Toasted Coconut <sup>V</sup>