

# PLATED DINNER

Minimum orders and conditions apply.

V = Vegetarian, G = Made without Gluten, D = Made without Dairy

CURATED MENU #1	<p>Dinner Roll, Bellfield Cultured Butter <sup>V</sup> Included with all menus</p> <hr/> <p><b>ENTRÉE</b> <span style="float: right;">\$97.00</span></p> <p>Miso-cured Salmon, Caviar, Pickled Fennel, Seaweed, Wasabi Mayo, Tapioca Crisp <sup>G/D</sup></p> <p>Beef Tartare, Horseradish Cream, Pickled Vegetable, Garden Herbs <sup>G</sup></p> <p><b>MAIN</b></p> <p>Lamb Loin and Shoulder, Root Vegetable Pavé, Black Garlic Puree, Agria Rosti, Herb Crust, Mustard Jus <sup>G/D</sup></p> <p>Smoked Chicken Breast, Hangi Stuffing, Kumara, Pumpkin Purée, Watercress Gel, Smoked Chicken Gravy, Baby Carrots</p> <p><b>DESSERT</b></p> <p>Lemon Mousse, Meringue, Toasted Coconut, Blueberry Gel <sup>V/G</sup></p> <p>Tiramisu, Savoirdi Biscuit, Espresso, Kahlua, Mascarpone, Zabaione <sup>V</sup></p> <hr/>	<p><b>BEVERAGES</b></p> <p>Curate your own beverage station to go with your food selection.</p>
	<p><b>ENTRÉE</b> <span style="float: right;">\$97.00</span></p> <p>Smoked Chicken Pistachio Terrine, Pear Chutney, Baby Pickled Vegetables, Gherkins, Brioche</p> <p>Dukha-spiced Lamb Loin Niçoise, Quail Eggs, Green Beans, Hangi Potato, Grape Tomatoes, Black Garlic Puree <sup>G/D</sup></p> <p><b>MAIN</b></p> <p>72-hour Beef Short Rib, Slow Cooked Carrot, Carrot Purée, Creamed Potato, Chimichurri <sup>G</sup></p> <p>Slow-cooked Pork Belly, Parmesan Dauphinoise, Roasted Cauliflower, Chorizo Jam, Watercress Gel, Pan Jus <sup>G</sup></p> <p><b>DESSERT</b></p> <p>Chocolate Torte, Caramel Fudge, Espresso Cream, Coconut Sugar Crumb <sup>V/G</sup></p> <p>Rhubarb Trifle, Fruit Compote, Vanilla Custard, Meringue</p>	

Plated dinner menus are served as alternate placement.

# PLATED DINNER

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CURATED MENU #3	<p>Dinner Roll, Bellfield Cultured Butter <sup>V</sup> Included with all menus</p> <hr/> <p><b>ENTRÉE</b> <span style="float: right;">\$97.00</span></p> <p>Zealong Tea-smoked Cambridge Duck Breast, Parsnip Purée, Shiitake, Pinot Noir Glaze <sup>G</sup></p> <p>Seared Tuna, Pickled Mussels, Radish, Green Apple, Lemon Gel, Parsley Oil, Micro Cress <sup>G</sup></p> <p><b>MAIN</b></p> <p>Eye Fillet, BBQ Short Rib, Fondant Potato, Cavolo Nero, Confit Shallots, Cafe De Paris Butter, Bone Marrow Jus <sup>G</sup></p> <p>Chicken Breast, Duck Fat and Paprika Potato, Porcini Veloute, Sage Beurre Noisette <sup>G</sup></p> <p><b>DESSERT</b></p> <p>Dark Chocolate Delice, Freeze-dried Black Doris Plum, Hazelnut Praline, Mascarpone <sup>G/V</sup></p> <p>Key Lime Cheesecake, Passionfruit Curd, Blood Orange, Brandy Snaps <sup>V</sup></p> <hr/>	<p><b>BEVERAGES</b></p> <p>Curate your own beverage station to go with your food selection.</p>
	<p><b>ENTRÉE</b> <span style="float: right;">\$97.00</span></p> <p>Cajun-spiced Venison Loin, Honey-glazed Baby Beets, Puffed Quinoa, Micro Cress <sup>G/D</sup></p> <p>Citrus-cured KinGish, Blood Orange, Pomegranate Seeds Vinaigrette, Micro Coriander <sup>G/D</sup></p> <p><b>MAIN</b></p> <p>24-hour Beef Cheek, Confit Potato, King Brown Mushroom, Roasted Broccoli, Panchetta, Jus de Cuisson <sup>G</sup></p> <p>Chicken Ballotine, Pommes Anna, Almond Mole, Turmeric Crust, Courgette Puree, Baby Leeks, Jus Gras <sup>G</sup></p> <p><b>DESSERT</b></p> <p>Dark Belgium Chocolate Marquise, Toasted Meringue, Chocolate Soil, Cherry Compote <sup>V</sup></p> <p>Boysenberry Cheesecake, White Chocolate Crumb, Vanilla Syrup <sup>V</sup></p>	

Plated dinner menus are served as alternate placement.

# PLATED DINNER \_ BUILD-YOUR-OWN

Minimum orders and conditions apply.

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<b>ENTRÉE</b>	Dinner Roll, Bellfield Cultured Butter <sup>V</sup> Included with all menus		<b>The Chef Recommends</b>
	<hr/> <p><b>CHOOSE TWO</b> <span style="float: right;">\$115.00</span></p> <p>Miso-cured Salmon, Caviar, Pickled Fennel, Seaweed, Wasabi Mayo, Tapioca Crisp <sup>G/D</sup></p> <p>Beef Tartare, Horseradish Cream, Pickled Vegetable, Garden Herbs <sup>G</sup></p> <p>Zealong Tea-smoked Cambridge Duck Breast, Parsnip Purée, Shiitake, Pinot Noir Glaze <sup>G</sup></p> <p>Seared Tuna, Pickled Mussels, Radish, Green Apple, Lemon Gel, Parsley Oil, Micro Cress <sup>G</sup></p>		
<b>MAIN</b>	<p><b>CHOOSE ONE</b></p> <p><b>Waikato Free Range Chicken</b> PRIME CUT <sup>G</sup></p> <ul style="list-style-type: none"> <li>◦ Chicken Breast</li> </ul>	<p><b>CHOOSE ONE</b></p> <p><b>Te Kanuka Beef</b> PRIME CUT <sup>G</sup></p> <ul style="list-style-type: none"> <li>◦ Fillet</li> <li>◦ Sirloin</li> <li>◦ Scotch Fillet</li> </ul>	<b>SIDES</b>
	<p><b>CHOOSE ONE</b></p> <p><b>Waikato Free Range Chicken</b> SECONDARY CUT <sup>G</sup></p> <ul style="list-style-type: none"> <li>◦ Crispy Slow-cooked Leg</li> <li>◦ Chicken Oysters</li> <li>◦ Stuffed Wings</li> </ul>	<p><b>CHOOSE ONE</b></p> <p><b>Te Kanuka Beef</b> SECONDARY CUT <sup>G</sup></p> <ul style="list-style-type: none"> <li>◦ Smoked BBQ Brisket</li> <li>◦ Slow-cooked Short Rib</li> <li>◦ Crispy Cheek</li> </ul>	
<b>DESSERT</b>	<p><b>CHOOSE TWO</b></p> <p>Chocolate Torte, Caramel Fudge, Espresso Cream, Coconut Sugar Crumb <sup>V/G</sup></p> <p>Rhubarb Trifle, Fruit Compote, Vanilla Custard, Meringue <sup>V/G</sup></p> <p>Dark Belgium Chocolate Marquise, Toasted Meringue, Chocolate Soil, Cherry Compote <sup>V</sup></p> <p>Boysenberry Cheesecake, White Chocolate Crumb, Vanilla Syrup <sup>V</sup></p>		Plated dinner menus are served as alternate placement.



Plated mains are accompanied by seasonal vegetables and potatoes

# ORDER FORM

Prices are GST exclusive unless otherwise stated and menu content is subject to change due to market or seasonal availability.

A minimum order of 20 guests applies to Curated Plated Dinner Menus.

A minimum order of 10 guests applies and a maximum order of 400 guests applies Build Your Own Plated Dinners.

**Build Your Own Plated Dinner options are subject to supplier availability and discussion with Chefs.**

## EVENT DETAILS

### CONTACT DETAILS

YOUR NAME

COMPANY  
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

### FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

## OTHER NOTES / DIETARY REQUIREMENTS

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We are happy to cater for individuals with food related allergies and/or medical conditions. We are also able to cater for vegetarian, vegan, gluten free, dairy free, pescatarian and pollotarian diets.

**We require advanced notice of guests requiring any of the above.**

**We are unable to cater for any other lifestyle choices.**