



Set Menu \$52.50

Minimum 20 People

ENTRÉE:

Bread Platters To Share

MAIN:

Sirloin Steak | With creamy mash, baby vegetables and jus | GF

OR

New Zealand Taramaki | Pea puree, rocket, spinach and fennel salad, salsa verde, toasted hazelnuts | GF

OR

Pork Belly | Slow cooked pork belly, pumpkin puree, baby potato, seasonal vegetable, blackberry compote and jus | GF

OR

Thai Red Chicken Curry | Spicy Thai red curry with mushroom, broccoli, sweet Thai basil & steamed rice | GF, DF, Vegetarian or Vegan on request

DESSERTS:

Chocolate & Coffee Indulgence | White chocolate mousse, hazelnut dacquoise cake, hazelnut and coffee crème and chocolate sauce

OR

Orange & Saffron Panna Cotta | Orange compote, coconut crumble and with Kapiti vanilla bean ice-cream