



Set Menu \$70

Minimum 20 People

ENTRÉE:

Chicken Liver Pate Terrine | With blackberry compot, pancetta, hazelnut, brioche toast and port wine jus |

Gluten free on request

OR

Salmon Tartar | Marinated fresh salmon, slow poached egg, avocado and beetroot emulsion | GF

OR

Grilled Haloumi Salad | With spinach, orange, beetroot, walnut and balsamic dressing | GF, V

MAIN:

Eye Fillet Steak | Served with black garlic puree, potato gratin, baby vegetable and jus | GF

OR

Venison | Served with saffron risotto, baby beetroot, green vegetables and plum sauce | GF

OR

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

OR

New Zealand Salmon | With green pea puree, roasted potato, rocket fennel salad and lemon butter sauce |

GF

** Vegetarian, Gluten Free and Dairy Free options available if known in advance.*

DESSERT:

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