



Plated Dinner

2018

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts



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TO START

Freshly baked rustic roll

ENTREE

FROM THE SEA

Shrimp & surimi cocktail, prawn kebab, iceberg lettuce, marie rose dressing, lemon / \$18pp  

Snapper ceviche, avocado chilli lime salsa, pico de gallo, lemon, tortilla crisp / \$18pp 

Tikka spiced Marlborough salmon fillet, pickled cucumber chickpea salad, saffron raita, lemon / \$18pp

FROM THE LAND

Smoked pork hock terrine, apple quince relish, toasted brioche, watercress / \$18.50


Seared dukkah spiced lamb loin, fattoush salad, babaganoush, pomegranate molasses / \$18.50 

Manuka smoked chicken marscarpone pate, cranberry relish, grilled baguette / \$18.50

Seared soy and ginger beef, rocket, parmesan, vincotto, toasted pine nuts, horseradish creme fraiche / \$18.50  

FROM THE EARTH

Persian feta tartlet, caramelised onion, semi dried tomato, pea shoots, smoked paprika oil / \$17.50

Spiced vegetable samosa, onion bahji, mango relish, saffron raita / \$17.50 

Chickpea falafel, baba ganoush, moroccan spiced carrots, tabbouli, pomegranate molasses / \$17.50  

MAINS


FROM THE SEA

Indian spiced market fish, cauliflower puree,
crispy onion and chickpea fritter, lemon / \$35pp 

Herbed pepper crusted salmon fillet, creamed sweetcorn, potato galette,
capsicum, turmeric oil, lemon / \$39pp

FROM THE LAND

Seared prime angus beef fillet, duck fat potato, pickled shallot,
watercress salad, pinot reduction / \$39

Hereford beef sirloin, potato horseradish gratin,
caramelised onion jam, pinot jus / \$37 


Porcini mushroom basted chicken supreme, baked parmesan polenta, goats
cheese, vine tomato, basil oil / \$36



Beer braised lamb fore shank, caramelised red onion and potato puree,
honeyed carrots, braising liquor / \$36.50

Hawkes bay lamb rump, pearl barley risotto, shank wonton, mint jus / \$37

Grilled venison tenderloin, caramelised root vegetables,
cherry relish, pepper jus / \$39





FROM THE EARTH

Sweet potato chickpea cake, smoked eggplant relish, hummus, date tamarind
dressing / \$32.50  

Roasted parkvale mushroom, spinach barley risotto, zany zeus halloumi,
roasted capsicum walnut dressing / \$32.50  

Pumpkin cashew nut curry, rice pilaff, saffron curd, roti / \$31.50  

SIDES TO THE TABLE / \$3.50 per person

Market Salad, salad leaves, tomato, pickled cucumber, red onion, sprouts, lemon dressing    

Steamed seasonal vegetables, basil oil    

Olive oil rosemary roasted potatoes, parsnips, carrots    

DESSERT

PLATTER SERVED TO THE TABLE / \$15pp

Chef's selection of mini slices, tarts, truffles and meringues

INDIVIDUALLY SERVED TO GUEST / \$18pp

Tiramisu - lady finger biscuits, espresso, mascarpone, affogato ice cream

Coconut and malibu panacotta, mango and mint salsa, air dried raspberries 

Flourless chocolate truffle brownie, chocolate hazelnut cream, black doris plum and creme fraiche ice cream 

Black forest mousse, kirsch poached cherries, white chocolate cream, shaved chocolate

Sticky date pudding, salted caramel sauce, vanilla bean ice cream, candied walnuts

Pavlova, strawberry 'eton mess', passion fruit syrup, shaved white chocolate, maraschino cherry 
