



# **Plated Dinner**

**2019**

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

Build your own menu, simply select Eéntree, Main, Dessert options, to suit your budget, for choice on the night there will be \$7.00 supplement per person per course.



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

# Plated Dinners

## TO START

Freshly baked rustic roll

## ENTRÉE

### FROM THE EARTH

Roasted beetroot salad, feta, orange, egg, toasted pine nuts, tendril,  
red wine syrup / \$17.50   


Spiced vegetable samosa, onion bhaji, date relish, coconut yoghurt  
/ \$17.50  

Mushroom & ricotta pate, roasted pumpkin & cashew nut salad,  
grilled tortilla / \$17.50  

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### FROM THE SEA

Shrimp & prawn cocktail, iceberg lettuce, bloody mary dressing,  
lemon / \$18.00  

Chilli & lime seared prawn cutlets, red bean, cherry tomato & kale salad,  
avocado sour cream / \$18.00 

Peppered Marlborough salmon fillet, sweet corn & shrimp orzo pasta  
salad, horseradish mayo, lemon / \$18.00

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### FROM THE LAND

Chicken rilette, seared duck, fig relish, toasted turkish bread / \$19.50

Manuka smoked chicken pate, date jam, ciabatta crisps / \$18.50

Seared rosemary lamb loin, white bean & chickpea salad,  
broad beans, feta / \$18.50 

Teriyaki beef salad, radish, sprouts, sesame seeds, pickled ginger, wasabi  
peas / \$18.50 




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## MAINS

### FROM THE EARTH

Mushroom & thyme risotto cake, glazed baby vegetables, parmesan crisp  
/ \$32.50  

Grilled Mediterranean vegetables, mozzarella, slow roasted cherry  
tomatoes, chickpea puree, basil oil / \$32.50

Sweet potato & spinach curry, steamed basmati rice, saffron curd, roti  
/ \$31.50   

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### FROM THE SEA

Oven roasted market fish, citrus potato puree, grilled pacific prawns,  
lemon / \$35.00 

Seared salmon fillet, saffron polenta, truffled seasonal greens, vine  
tomato, horseradish crème fraiche / \$39.00 

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### FROM THE LAND

Seared angus beef fillet, horseradish puree, crispy onion, pinot jus  
/ \$39.00

Hereford beef sirloin, duck fat potatoes, pickled shallots, cress, red wine  
reduction / \$37.00 

Seared chicken supreme, sundried tomato risotto, chorizo, rosemary  
reduction / \$36.00

Grilled chicken breast, grilled eggplant, zucchini, capsicum, vine tomato,  
basil oil / \$36.50 

Hawkes bay lamb rump, braised lamb shank pie, crushed peas, mint jus  
/ \$37.00

Grilled venison tenderloin, caramelised root vegetables,  
cherry relish, jus / \$39.00

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**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 🚫🚫🌿🌿

Roasted root vegetables, garlic, thyme salt 🚫🚫🌿🌿

Oven baked baby potatoes, rosemary, sea salt 🚫🌿

**DESSERT**

**PLATTER SERVED TO THE TABLE / \$15 per person**

Chef's selection of mini slices, tartlets and meringues

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**INDIVIDUALLY SERVED TO GUEST / \$17 per person**

Tiramisu, lady finger biscuits, espresso, mascarpone, vanilla bean ice cream

Vanilla bean panacotta, poached berries, shaved white chocolate 🚫

Warm flourless chocolate cake, peanut butter gelato, raspberry puree 🌿🚫

Baked NY style cheese cake, lemon curd, soft cream, air dried berries 🌿

Peach, mango & passion fruit trifle, vanilla sponge, citrus mascarpone 🌿

Sticky date pudding, poached figs, butterscotch, cinnamon cream 🌿

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