

Plated Dinner Menu

Plated dinners are feasts for the senses, delicious journeys across Aotearoa through the eyes and hands of our chefs.

This menu is a chance to make your evening truly unforgettable. Our talented chefs are happy to create a tailored menu that is specific to your needs and the theme of your event. You could also start your event with some options from our canapé menu.

\$95.50 per person, excluding GST

Includes your choice of one entrée, one main course and one dessert. Add an alternative main for an additional \$10 per person. Menu items and pricing are subject to change based on availability.



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Entrées

Southward gin cured salmon (GF)

Aoraki Salmon caviar, beetroot gel, orange fillet, jalapeño aioli, organic lemon oil, seaweed crisp, caramelised coriander stem

Horopito rubbed venison carpaccio (GF)

Pickled butternut, beet port wine gel, cacao nibs, sago cracker, truffle mayo, arugula, beer mustard, aged parmesan

Juniper smoked Canter Valley duck breast (GF)

Celeriac purée, celery chips, orange duck jus, macerated Morello cherries, herb oil, micros

Togarashi spiced prawns (GF)

Crab, courgette, shellfish bisque, prawn oil

Merlot braised Lumina Lamb shoulder (GF)

Carrot and anise gel, fava yogurt, pickled carrot, fettuccine, mint dust

Bird and Barrow chicken, hot chorizo (GF)

Broccoli pudding, red pepper coulis, black garlic purée, saffron marble cream, Parma ham crisp

Buffalo bocconcini, vine tomatoes (V)

Romesco, balsamic spheres, brioche crouton, tomato, sherry gel

Salt baked beetroot, homemade vegan ricotta (VE/GF)

Orange fillet, coconut yogurt, cherry tomato, raisin

Garbanzo almond galette, tomato ginger foam (VE/GF)

Spiced tomato purée, pickled onion dust, petite salad



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Mains

- Pure South chargrilled eye fillet, beurre noisette, rosemary, and confit garlic jus **(GF)**
- Sous vide lamb rump, mint mustard jus **(GF)**
- Grilled free-range chicken supreme, thyme-scented mushroom cream **(GF)**
- Moana market fish, fine herbs, Aoraki salmon caviar, beurre blanc **(GF)**
- Free-range crisp pork belly, chorizo, apple, prune jus **(GF)**
- Wild mushroom risotto, pepper coulis, leek crisp, mushroom conserva **(V/GF)**
- Filled tofu, stir-fried Asian greens, kaffir lime, ginger cream **(VE/GF)**

Sides

Please choose one side dish to complement your chosen mains.

- Potato, kumara gratin **(V/GF)**
- Pommes pavé **(V/GF)**
- Smashed parmesan gourmet potato **(V/GF)**
- Potato, fine herbs galette **(V)**
- Confit garlic, Agria mash **(V/GF)**

(V) Vegetarian **(VE)** Vegan **(GF)** Gluten Free **(DF)** Dairy Free



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Vegetables

Choose any two vegetable sides to accompany your mains

- Maple-chilli and cumin carrot batons **(VE/GF)**
- Sesame-tossed green beans **(VE/GF)**
- Lot 8 olive oil marinated broccoli **(VE/GF)**
- Grilled courgette medallion **(VE/GF)**
- Marinated vine tomatoes **(VE/GF)**
- Balsamic baby beetroot **(VE/GF)**
- Creamy cauliflower purée **(V/GF)**
- Spiced pumpkin purée **(V/GF)**
- Celeriac purée **(V/GF)**

Plated Desserts

Chocolate almond rocher cake **(GF)**

Almond crunch, caramel, glazed nuts

Pistachio apricot dome **(GF)**

Pistachio, vanilla namelaka, apricot compote

Rhubarb Greek yogu't mousse **(GF)**

Spiced honey rhubarb, almond crumble

Petit Fours

- Red velvet with cream cheese frosting
- Chocolate crunch **(V)**
- Lychee coconut
- Cherry pistachio **(GF)**
- Yuzu white chocolate ganache **(V)**

