

# Plated Menu

60+ people

Delivery: \$25.00 in town, Out of town \$1.50 per km  
Bar Staff: \$22.00 each per hour (if required)  
\$250.00 non-refundable deposit is required to confirm booking  
Price includes: Plates & Cutlery  
All prices exclude GST

- ❖ \$46.00 menu - 1 entree, 1 main & 1 desserts
- ❖ \$52.00 menu - 2 entree, 2 main & 1 desserts
- ❖ \$56.00 menu - 2 entree, 2 mains & 2 desserts
- ❖ \$6.50 - Soup as an additional Starter

## Soups

### **Cream of Leek and Potato Soup**

*Served with freshly baked bread rolls*



### **Pea & Ham Hock Soup**

*Served with shredded ham hock and freshly baked bread rolls*

## Entrees

### **Warm Tomato & Parma Ham Tart**

*With a salad of rocket, basil pesto and creamed goats cheese*



### **Warm Shallot and Butternut Squash Tart**

*With Roasted Tomato and Tarragon Vinaigrette*



### **Marinated Tomato, Basil and Buffalo Mozzarella Salad**

(Gluten Free)

*Tomatoes marinated in balsamic vinegar, olive oil and confit garlic topped with ripened basil leaves, buffalo mozzarella and a butter puff pastry tuille*



### **Fresh Green Lipped Mussels**

*Served with a herbed brioche crust*



### **Smoked Salmon & Caper Bruscetta**

*Served with a salad of fennel, rocket and a soft poached egg with citrus dressing*



### **Beef Carpaccio**

(Gluten Free)

*Served with red radish, parsnip & mustard puree, rocket and shaved parmesan*



### **Aubergine Parmigiana**

*Deep fried aubergine parcel with fresh basil and vine ripened tomato sauce and buffalo mozzarella*



### **Thai Rare Beef Fillet Salad**

*Thinly sliced rare beef fillet marinated in Thai dressing finished with crispy won tons*



**Smoked Chicken, Spring Onion and Persian Feta Filo Parcels**

*Served on a wild rocket and orange salad*



**Thai Style Chicken & Crispy Rice Noodle Salad**

(Gluten Free)



**½ Dozen of Dressed Fresh Northland Oysters**

*Served with tomato, cucumber and lime granita*

**Main Dishes**

**Roasted Lamb Rump**

*Served on a parmesan polenta, wild rocket salad and spiced plum jus*



**Roasted Angus Sirloin Steak**

(Gluten Free)

*Served on a potato and kumara dauphinoise with Shiraz jus*



**Thyme and Garlic Marinated Chicken Breast**

(Gluten Free)

*Served with herbed mash and oven roasted tomatoes*



**Chicken Cassoulet**

(Gluten Free)

*Confit chicken leg, on cannellini bean and pancetta ragout*



**Seared NZ Salmon**

(Gluten Free)

*Served on potato galette and fresh lemon green beans and salsa rosa*



**Pan Seared Red Snapper**

(Gluten Free)

*Served on a grilled vegetable tian and lavender and carrot puree*



**Bacon Wrapped Beef Fillet**

(Gluten Free)

*Served with field mushroom mash and Grenache merlot jus*



**Braised Lamb Shank**

(Gluten Free)

*Served with creamed parsnip and roasted baby onion jus*



**Twice Cooked Pork Belly with Glass Crackling**

(Gluten Free)

*Served with apple & vanilla marmalade and cauliflower puree*

**Desserts**

**Pavlova**

(Gluten Free)

*Served with fresh minted fruit salad and raspberry compote*



**Trio of Sorbet**

(Gluten Free)

*Served in homemade tuille cylinders*



**Black Forest Gateaux**

*Served with freshly whipped blackberry cream*



**Tiramisu Parfait**

*Served with homemade lemon & pistachio biscotti*



**Apple & Rhubarb Crumble Tart**

*Served with chantilly cream*