



## SAMPLE MENU

2017/2018



### Corporate and Social Functions Menu Selection

#### Plated

Fresh house ciabatta with award winning Waiheke olive oil

Asparagustartwithlemongrasshollandaise, or Cloudy Bay clams in Manzanilla and smoked paprika broth

Champagne and lavender Sirloin fillet, or lemon and fennel grilled Hapuka

New season potatoes. Green leaf salad. Warm summer vegetable salad

Cut of dark cacao, lemon curd, pistachio, gingernut ice cream, or Pinot Gris stone fruit tarte tatin, orange & honey ice cream, hazelnuts





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### Corporate and Social Functions Menu Selection

#### Gourmet Barbeque

Sticky BBQ prawn salad with avocado, fresh basil, young tomatoes, iceberg wrapping

Pulled pork and Asian slaw sliders with Jenny's kitchen tamarind chutney

Gai Yang grilled chicken with pickled cucumber and spiced peanut salad

Harissa marinated butterfly lamb leg, roasted chickpeas and minted yoghurt dressing

Peppered grilled pineapple, orange and honey ice cream





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### Canapes - Savoury

#### Croutes

Brandy poached figs and blue cheese  
Smoked salmon, lemon and horseradish creme fraiche  
Rare beef, onion jam, aioli  
Mushroom, parsley and goats' cheese

#### Polpette

Beef and pecorino  
Chicken, caper and parmesan

#### Skewers

Gai Yang chicken  
Prawn and halloumi, lemon butter  
Bacon and cherry tomato  
Harissa lamb, minted yoghurt

#### Pastry

Asparagus and lemon hollandaise  
Caramelised onion and vintage cheddar  
Courgette and basil pesto  
Chorizo and tomato  
Tuscan lamb ragu  
Chicken and sundried tomato

### Club Sandwiches

Roast chicken and rocket  
Corned beef and vintage cheddar  
Tomato, fresh basil and feta  
Egg and olive  
Bacon and avocado

### Canapes - Sweet

Raspberry and coconut petite friands  
Chocolate torte, passionfruit mascarpone  
Lemon curd tartlet, creme fraiche, ginger crunch  
Strawberries, vanilla bean cream, broken meringue  
Salted caramel and pecan tartlet

