

CANAPE MENU

\$6.50+gst per person, per choice

Beef

Beef Tartar, royale emulsion, horseradish cream, toasted brioche, and micro basil. (nf,h)

Beef bresaola crostini, whipped cheddar, and watercress. (nf,h)

Pulled beef croustade, bearnaise, port wine gel and micros. (nf,h)

Beef tataki, yuzu ponzu and pickled cucumber. (gf,df,nf,h)

Yakiniku beef skewers, soy mirin, sesame, and green onion. (gf,nf,df,h)

Beef cheek croquette, kawakawa hollandaise and micro cress. (gf,nf,h)

Duck & Chicken

Duck breast crispy rice, Amalfi lemon and plum glaze, dehydrated mandarin, and greens. (gf,df,nf,h)

Chicken liver parfait cornetto, port wine gel and cornichon. (nf,h)

Chicken and creamy leeks fondue, choux puff and sango. (nf,h)

Chicken tikka tostada, mango chutney and cilantro yoghurt. (gf,nf,h)

Yakiniku chicken skewers, soy mirin, sesame, and green onions. (gf,df,nf,h)

K&L fried chicken, gochu honey and sesame. (gf,nf,df,h)

Chicken curry puff, coriander, sweet chili di sauce. (df,nf,h)

Pork

Pulled pork croquette apple gel, pommery mustard. (gf,df,nf)

Prosciutto bruschetta, Clevedon buffalo cheese and quince. (nf)

Pork and pistachio terrine Southwest sauce. (gf)

Smokey albondigas sauce and greens (warm). (nf,df)

Sticky pork belly, sesame, pickle cucumber (warm). (gf,df,nf)

Lamb

Turkish lamb shawarma, garlic tahini labneh pickled onion spice cup. (df,nf,h)

Mongolian lamb satay sweet soy, sesame and micro-coriander. (gf,df,nf,h)

Harissa lamb kofta, hung yogurt and mint. (gf,nf,h)

Pulled lamb, cornetto and chimichurri. (df,nf,h)

Cumin roasted lamb, beetroot hummus, melba toast and mint. (df,nf,h)

Lamb and peas curry puff, lime sweet chilli sauce coriander. (df,nf,h)

Seafood

Cocktail prawns tostada, chilli pineapple sambal. (gf,nf,h)

Seared saku tuna, sesame, dashi mayo. (df,nf,h)

Flamed salmon, citrus dressing crispy rice. (gf,df,nf,h)

Philadelphia, smoked salmon, spicy mayo cucumber, tobiko maki roll. (gf,nf,h)

Tuna tartar ginger soy gastric, avocado puree, radish, cornetto. (df,nf,h)

Cold smoked salmon blinis garlic chives cream fraiche. (nf,h)



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Vegetarian

- Crispy polenta cake, bocconcini, tomato basil gel and olive crumb. (gf,nf,v)
- Mini falafel, baba ghanoush, pomegranate dill. (gf,df,nf,v)
- Cauliflower pakora, coconut mint raita, micro coriander. (gf,df,nf,vegan)
- Tempura tofu lemon, chilli soy caramel sesame skewers. (gf,df,nf,vegan)
- Exotic mushroom arancini basil vegan mayo. (gf,df,nf,vegan)
- Corn and peas curry puff, lime sweet chilli sauce coriander. (df,nf,v)

PLATTER MENU

served as shared table centre platters or displayed on side table

----- Italian Antipasto -----

\$25.00 + gst per person

Parmaham, coppa, Salami milan, Bresaola, Mozzarella, pecorino, Marinated Sicilian olives, pepperdew, preserved artichoke, sundried tomato, basil pesto and ciabatta

----- Ploughman's platter -----

\$20.00 + gst per person

Aged cumin cheddar, blue cheese, smoked chicken sliced ham, pepperoni, gherkins, balsamic onion, fresh grapes, cherry tomato, Piccallili, apricot relish fresh baguette

----- Middle Eastern mezze platter -----

\$22.00 + gst per person

Marinated feta, goat cheese, olives, cucumber, radish, cherry tomato, minted labneh ,tabouleh ,grilled eggplant babaganoush, beetroot hummus ,Falafel and pita bread

----- Local cheese Platter -----

\$25.00 + gst per person

Kikorangi blue cheese, Aorangi brie, Kapiti Aged cheddar, sheep milk feta, quince, dried apricot, local honey, fresh grapes multi grain crackers, rice crackers and toasted baguette

----- Seafood Platters -----

\$28.00 + gst per person

Cold smoked salmon, smoked kahwai, picked mussels cocktail prawns, cream cheese, pickled onion, capers berry,rocket lettuce, buttered pumpnickel and mini bagels