



BANQUET MENUS

Banquet Menu One

\$77.50 +gst per person

To Start

Artisan rolls with house-made rosemary honey butter

Banquet Mains (Select two)

Char sui Pork belly, Pickled cucumber, mung beans, sesame, and green onion (gf,df,nf)

Beef Madras, onion, tomato sauce tempered mustard and curry leaf (gf,df,nf,h)

Kung pao Chicken cashew oyster sauce spring onion stir fry(gf,df,h)

Six hours slow roast lamb shoulder, wilted spinach, and mint jus (gf,df,nf,h)

Sides (Select one)

Roasted agria potato thyme and rosemary butter (gf,nf,v)

Soy mirin glaze root veg (gf,df,nf,vegan)

Cumin basmati rice (gf,df,nf,vegan)

Salads (Select two)

Treacle lyonnaise carrot, toasted sunflower seeds (gf,df,nf,vegan)

Asian slaw mix, mung beans, sesame, and peanut butter dressing (gf,df,vegan)

Cos, maple roasted bacon, parmesan, and Caesar dressing (gf, nf)

Desserts (Select two)

Chocolate almond rocher cake, chocolate soil espresso moss almond praline, dry fruits

Mango brulee tart, mix berries raspberry gel mascarpone lemon cream (nf)

Kaffir lime cheesecake, braised pineapple and mandarin segment lemon gel, raspberry dust (nf)

Mango sticky rice pudding, coconut espuma fruit compote passion fruit gel (gf,df,nf,vegan)



BANQUET MENUS

Banquet Menu Two

\$89.50 +gst per person

To Start

Artisan rolls with house-made rosemary honey butter

Banquet Mains (Select two)

Pan roasted salmon charred lemon, dill citrus beurre Blanc (gf,nf,h)

Greenlea Scotch Fillet, smoked salt, chimichurri, jus (gf,df,nf,h)

Char sui Pork belly, Pickled cucumber, mung beans, sesame, and green onion (gf,df,nf)

Beef Madras, onion, tomato sauce tempered mustard and curry leaf (gf,df,nf,h)

Kung pao Chicken cashew oyster sauce spring onion stir fry(gf,df,h)

Six hours slow roast lamb shoulder, wilted spinach, and mint jus (gf,df,nf,h)

Sides (Select one)

Roasted agria potato thyme and rosemary butter (gf,nf,v)

Soy mirin glaze root veg (gf,df,nf,vegan)

Cumin basmati rice (gf,df,nf,vegan)

Salads (Select two)

Treacle lyonnaise carrot, toasted sunflower seeds (gf,df,nf,vegan)

Asian slaw mix, mung beans, sesame, and peanut butter dressing (gf,df,vegan)

Cos, maple roasted bacon, parmesan, and Caesar dressing (gf,nf)

Honey butter beans with salsa and roast almonds (gf,df,v)

K&L leafy greens, candied south island walnuts, pecorino crisp, pear and pomegranate vinaigrette (gf,v)

Desserts (Select three)

Chocolate almond rocher cake, chocolate soil espresso moss almond praline, dry fruits

Mango brulee tart, mix berries raspberry gel mascarpone lemon cream (nf)

Kaffir lime cheesecake, braised pineapple and mandarin segment lemon gel, raspberry dust (nf)

Mango sticky rice pudding, coconut espuma fruit compote passion fruit gel (gf,df,nf,vegan)