

plated menu 2019

\$92.50 pp

Available for weddings

entrée

choose two – served alternately between guests

Slow Braised Teriyaki Pork Belly Salad Served on a bed of fine shred vegetables and crispy noodles tossed in a mint, coriander, ginger and sesame dressing finished with toasted cashew nuts and fried basil

Goats cheese, ricotta and Wild Mushroom Tart accompanied with mustard green micro salad, chargrilled vegetable relish, balsamic vinegar spheres and parmesan wafers

nf/v

Smoked Salmon, Beetroot and Avocado Tartar, served with crisp ciabatta croutes, micro green salad and finished with a drizzle of lemon vinaigrette

gf/df/nf

Deconstructed Chicken Caesar salad of whole baby cos lettuce leaves with chicken and manuka smoked bacon terrine topped with a panko crumbed poached egg and finished with a lathering of anchovy and parmesan aioli

or

served per table of 8 guests

Antipasto Platter of Cured Meats, Rosemary Sautéed Olives, Marinated Feta, Sun-dried Tomato and served with Basil Pesto and Bread Wafer Selection

Selection of Artisan Breads and Rolls with Olive Oil, Apple Balsamic and Dukkah

df/nf/v

main

choose two – served alternately between guests

200g Tuscan Beef Fillet served with Fried Kumara Medallions, Mushroom Duxelle, Cauliflower Thyme Puree drizzled with Kereru Moonless Stout Jus and Semi-Dried Cherry Tomato

gf/nf

Stuffed Mint and Pine nut Lamb Rump accompanied by vibrant green pea mash, Sautéed baby carrots, finished with a sticky minted demi glaze and salted crispy parsnip

gf

Seared Kawakawa and lemon marinated chicken breast on a bed of roasted baby vegetable medley with buttered zucchini ribbons, fire roasted capsicum coulis with white wine and basil crème reduction

gf/nf

Crispy Skin Salmon Fillet on Beetroot and Feta Risotto Cake with Buttered Green Bean Parcels, Lemon Crème Fraiche and Topped with Crispy Baby Beetroot and Fried Capers

gf/nf

Vegetarian option available as per prior order

side dishes

\$6.50 each addition served per table of 8 guests

Steamed Gourmet Potatoes Tossed in Mint, Extra Virgin Olive Oil and Lemon

gf/df/nf/v

Roasted Seasonal Root Vegetable Medley

gf/df/nf/v

Steamed Market Vegetable Medley with Extra Virgin Olive Oil and Lemon

gf/df/nf/v

Warm Broccoli, Cherry Tomato and Grilled Haloumi Finished with Toasted Seeds and nuts

gf/v

plated menu (continued) 2019

dessert selection

choose two – served alternately between guests

Whittaker's Dark Ghana and Jaffa Tart Accompanied by Sweet Raspberry Lime Coulis, Candied Orange Zest, Fresh Whipped Cream and Topped with Jaffa Chocolate Bark	nf/v
Warm Granny Smith Apple and Blackberry Crumble Served with Cinnamon Panna Cotta, Almond Praline, Freshly Whipped Chantilly Cream and Finished with Semi Dried Apple Crisps	gf/v
Oreo Banoffee Pie Cups Layered with Fresh Sliced Banana, Gooey Salted Caramel, Crushed Oreo Biscuits, Freshly Whipped Chantilly Cream and Topped with A Drizzle of Dark Chocolate Ganache	nf/v
Whittaker's White Chocolate, Gingernut And Lemon Zest Mousse Cups with Candied Lemon and White Chocolate Curls Finished with Crystallised Ginger and Citrus Shortbread Wafers	nf/v
Individual Fresh Seasonal Fruit Salad with Fresh Mint, Blueberries and Lemon Sugar Syrup	gf/df/nf/v

freshly brewed coffee and specialty teas

Plated price

This menu is priced at \$92.50pp based on the standard selection, additional options are available as priced. Final catering numbers and full payment are to be supplied no later than 14 days prior to the booking date.

No additional catering will be provided unless discussed with the Function Manager and additional payment received.