



Sample Wedding & Function Menu

This menu is based on seasonal fruits and vegetables.
Recipes will be modified depending on availability and supply.
Prices are calculated on a minimum turnover of \$62 p.p.

~~~~~

### **Cold Canapés \$14.50 p.p.**

(Placed and served around the venue)

Choose 3

- Cured King Salmon, Citrus, Crème Fraiche
- Arancini with Feta, Sun-dried Tomato (V, warm)
  - Pepper crusted Beef, Aioli, Gherkin
- Roasted Beetroot, Goats Cheese, Walnut (V)
- Tempura Prawns with Honey & Lime Dip (warm)
  - White Gazpacho Soup Shot (V)
  - Watermelon, Feta, Pickled Onion (V)
  - Fire Cracker Prawns, Chilli, Sesame
  - Yellow Fin Tuna, Ponzu, pickled Ginger

~~~~~

Additional Savoury Mini Cones \$5.00 p.p.

Choose 3

- Beef Tartar & Pickles Mini Cones
 - Tuna & Sesame Mini Cones
 - Salmon & Avocado Mini Cones
- Tomato & Parmesan Mini Cones (V)
- Organic Chicken & Mango Mini Cones

Or substantial warm Canapés \$23.50 p.p.

(Extends outdoor experience and will be adjusted into alternate Starters in case of bad weather conditions)

Choose 3

- Steamed Buns, Pork Belly, Hoisin, Pickled Cucumber
- Moroccan Spring Lamb, Carrot, Chickpea, Feta Cheese
- Grilled Halloumi, Tomato, Watermelon, Basil (V)
- Fish of the Day, Beetroot Risotto, Gremolata
- Butternut Pumpkin, roasted Pear, Almond, Kale (V)
- Bostock's Organic Chicken, Agria Mash, Truffle, Pickled Carrot
- Asian Braised Beef, Crispy Shallot, Parsnip, Mango Salad
- Smoked Gnocchi, Courgette, Parmesan, Lavender Honey (V)
- Confit Duck Spring Roll, Mung Bean, Pumpkin, Radish

~~~~~

**Starter Alternate Drop or pre-ordered (14 days prior function) \$19 p.p.**

Choose 2

**Beech Wood Smoked King Salmon**

Cucumber / Radish / Citrus Dressing / Avocado

**Goats Cheese Mousse (V)**

Textures of Beetroot / Rocket / Walnut / Pear

**Yellow Fin Tuna Ceviche**

Passionfruit / Wakame Seaweed / Fennel / Togarashi Pepper

**Cocoa & Coffee cured Venison**

Almond / Parsnip / Nasturtium / Apple

**48 hour Pork Belly**

Pea / Smoked Mussel / Cider Reduction / Crisps

**Salad of Green Beans (V)**

Olive / Pickled Onion / Soft-Boiled Egg / Tomato

**Mains alternate Drop or pre-ordered (14 days prior Function) \$34 p.p.**

Choose 2 Mains and 2 Sides

~~~~~

Mains

Sous Vide cooked Cardrona Merino Lamb

Ratatouille / Kalamata Olives / Parmesan / Thyme

Bostock's Organic Chicken

Heirloom Carrot / Hazelnut / Broccoli / Pinot Jus

Kowhai Grove Ostrich Fillet

Beetroot / Plum / Macadamia / Kumara

Filet of Otago Blue Cod

Smoked Cauliflower / Almond Crumb / Tomato / Preserved Lemon

Buckwheat Crepe with Ricotta (V)

Spinach / Pine nuts / Tomato Salsa / Rocket

57°C Grass Fed Beef Loin (Medium-Rare)

Mushrooms / Truffle / Parsnip / Green Beans

Kumara, Kale & Quinoa Fritters (V)

Feta / Smoked Eggplant / Roast Capsicum / aged Balsamic

~~~~~

**Sides**

New Season Potatoes

Garden Herb Risotto

Potato Dauphinoise

Roast Root Vegetables

Steamed Seasonal Greens

Beetroot, Spinach & Quinoa Salad

~~~~~

Dessert \$15 p.p.

Alternate Drop (2 choices) or Set (1 Choice)

Peanuts & Tandoori

Lemongrass / Mandarin / Vanilla

Taste of Chocolate

Espresso / Hazelnut / Malt

Gingered Honey Panna Cotta

Mango / Coconut / Lime Leave

Rooibos Tea & Grapefruit

Caramel / Yoghurt / Meringue

Otago Stonefruit (January to March)

Tonka Bean / Almond / Lemon Verbena

Summer Berries (December to March)

Cheesecake / Meyer Lemon / White Chocolate

~~~~~

*The Meals can be served as a shared  
Platter Table Buffet \$5 p.p.*