

**Menu items subject to change seasonally*

Catering by DeBretts Kitchen

Sample Sit Down Set Menu

2 courses for \$45 per person or 3 courses for \$60 per person.
Please select 2 choices per course.

to start

goats cheese gnocchi

pea puree, parmesan crisp

spring heirloom vegetables

romesco sauce, cherry tomatoes, buffalo bocconcini, basil oil

crispy pork belly

roasted cauliflower puree, nam jim slaw

tequila ginger garlic chilli prawns

avocado cucumber salsa, crispy corn tortilla, lime

to savour

chargrilled lamb

rosemary & lemon, potato & anchovy gratin, steamed greens,
roasted carrots, mint labneh

skillet chicken supreme

grenobloise sauce, baby carrots, beets, agria potatoes, bread crumbs

pan fried fillet of beef

spring greens, carrot medley, herb truffle butter, gourmet potatoes, jus

day boat fish - to be advised

celeriac remoulade, zucchini, spinach, heirloom tomatoes

on the side

a selection for the table - choose 2 at \$5 per person
or 3 at \$7 per person

baby kumara with parsley and orange oil
rocket & parmesan salad, olive oil drizzle
duck fat roasted new season perlas
steamed seasonal greens, citrus, olive oil

to finish

chocolate fondant

kapiti vanilla bean ice-cream, fresh berries, brazil nut praline

passionfruit and rewarewa honey semifreddo

hokey pokey, passion seed and pine nut crunch, passionfruit gel

dark and white chocolate parfait

fresh berries, orange puree, raspberry crumb, meringue, mandarin

black doris plum frangipani tart

chantilly cream, plum puree

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All dietary requirements will be catered for through prior arrangement.

