

## debretts breakfast menu

minimum 10 guests  
\$30 per guest

***please select two preferred options from the savoury and sweet menu below 7 days prior to your event. on the day, your guests can choose their preferred dish from that selection.***

all dishes include a selection of Kerikeri organic teas and freshly brewed Karajoz plunger coffee.

### to begin

freshly baked croissant, spread \*v, nf

### savoury

classic bacon & eggs  
free range eggs, farmside middle bacon, roasted tomatoes, ciabatta toast \*nf

green eggs and ham omelette  
free range eggs, spinach, prosciutto, rocket, salsa verde, grana padano \*gf, nf

shakshuka deluxe  
free range eggs poached in spicy tomato sauce, feta and cilantro, ciabatta toast \*v, nf

posh english breakfast  
free range eggs, homemade baked beans, sausage, bacon, mushroom, tomato, ciabatta toast \*nf

### sweet

honey kissed granola  
homemade granola, greek yoghurt, seasonal fruit \*v

french toast  
cinnamon croissant, farmside middle bacon, caramelised banana, maple syrup \*nf

### to add

barista coffee - \$5 per person  
kerikeri organic tea - \$5 per person  
fruit juice - \$5 per person

v – vegetarian, vn – vegan, gf – gluten free, nf – nut free, df – dairy free.

All dietary requirements will be catered for through prior arrangement. Menu items are subject to seasonal changes.

## debretts morning and afternoon tea menu

minimum 10 guests

\$18 per guest

***please select two preferred options from the menu below 7 days prior to your event. on the day, your guests can choose their preferred dish from that selection.***

all dishes include a selection of Kerikeri organic teas and freshly brewed Karajoz plunger coffee.

### savoury

tea sandwiches with your preferred choice of filling (please select one option for your group):

- coronation chicken \*nf
- cucumber, cream cheese \*v
- smoked salmon, cream cheese \*nf

bruschetta with your preferred choice of filling (please select one option for your group):

- brie, prosciutto, rocket & olive oil drizzle \*nf
- smoked akaroa salmon, horseradish, chives \*nf
- tomato, mozzarella, oregano, garlic & olive oil drizzle \*v

### sweet

- lemonade scones with cream and jam \*nf
- homemade cookies
- gin and tonic cupcakes \*nf

### to add

barista coffee - \$5 per person

kerikeri organic tea - \$5 per person

fruit juice - \$5 per person

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## debretts posh picnic menu

minimum 10 guests

\$30 per guest

**our debretts posh picnic includes a cup of soup, one baguette and one dessert per person. please select one savoury and one sweet option, from the menu below 7 days prior to your event.**

our homemade, old-fashioned thirst quenching lemonade and a fruit basket will be provided to share.

### to begin

soup of the day - chef's choice.

### savoury

baguette (please select one option for the group):

- prosciutto, parmesan, rocket
- crispy chicken, asian slaw, green goddess dressing
- slow cooked piri piri lamb, salsa verde, mesclun
- mozzarella, tomato, pesto \*v
- smoked salmon, cream cheese

### sweet

sweet (please select one option for the group):

- dark chocolate mousse, mandarin, honeycomb \*nf
- french lemon meringue pie, italian meringue \*nf, v
- eton mess, berries, chantilly cream, pavlova crumble

### to add

barista coffee - \$5 per person

kerikeri organic tea - \$5 per person

fruit juice - \$5 per person

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## square meal

minimum 10 guests  
\$30 per guest

***please select one preferred options from the savoury course menu below 7 days prior to your event. on the day, your guests can choose their preferred dish from that selection.***

entrée, main of your choice and dessert served in one square meal.

### to begin

goats cheese gnocchi with pea purée \*n, vf

### savoury

piripiri lamb mini roast, tomato, mint, labneh, vegetables, potato anchovy gratin \*gf, nf  
wild mushroom risotto, arborio rice, parmesan, shallots, herbs \*gf, nf, v  
market fish of the day, sauce florentine, mango & strawberry salsa, black rice \*gf, nf  
one pan roasted chicken, new potatoes, baby carrots, summer vegetables, caramelised shallots, cauliflower purée, jus \*gf, nf

### sweet

eton mess with summer berries \*gf, nf, v

### to add

barista coffee - \$5 per person  
kerikeri organic tea - \$5 per person  
fruit juice - \$5 per person

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## debretts roaring 20's high tea menu

minimum 10 guests  
\$55 per guest

includes a selection of Kerikeri organic teas.

### to begin

"Bees Knees" Cocktail - gin, lemon, honey

### savoury

deviled eggs with crispy prosciutto \*gf, nf  
prawn cocktail, avocado salsa \*nf  
coronation chicken salad  
cucumber & cream cheese tea sandwiches \*v, nf  
smoked salmon pinwheels \*gf, nf

### sweet

gin & tonic cupcakes \*v, nf  
pink pavlova, chantilly cream & fresh fruit \*v, gf, nf  
white chocolate knox dainties \*nf  
jaffa mousse & hokey pokey tartlet \*v  
lemonade scones with cream & jam \*v  
raspberry & cream lamingtons \*v

### to add

barista coffee - \$5 per person  
kerikeri organic tea - \$5 per person  
fruit juice - \$5 per person

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## debretts plated lunch & dinner menu

### minimum 10 guests

\$60 per guest - 2 courses (either 1 entrée or 1 dessert, 2 choices of main course).

\$75 per guest - 3 courses (1 choice entrée, 2 choices of main course, 1 choice dessert).

\$95 per guest - 3 courses (2 choices entrée, 2 choices of main course, 2 choices dessert).

***please select your preferred options from the menu below 7 days prior to your event. on the day, your guests can choose their preferred dishes from that selection.***

### to begin

freshly baked bread roll

crispy pork belly, roasted cauliflower purée, nam jim slaw \*gf, nf  
tequila ginger garlic chilli prawns, avocado cucumber salsa, crispy corn tortilla \*df, gf, nf  
seasonal vegetables, romesco sauce, bocconcini, toasted almonds \*v  
goats cheese gnocchi, semi-dried tomato, pea purée, parmesan \* nf, v

### savoury

one pan roasted chicken, new potatoes, baby carrots, summer vegetables, caramelised shallots, cauliflower purée, jus \*gf, nf  
piri piri lamb mini roast, mint, labneh, vegetables, potato anchovy gratin \*gf, nf  
wild mushroom risotto, arborio rice, parmesan, shallots, herbs \*gf, nf, v  
market fish of the day, sauce florentine, mango & strawberry salsa, black rice \*gf  
eye fillet with garlic butter, potato croquettes, seasonal vegetables, mushrooms, red wine jus \*nf

### sweet

classic creme brûlée, rhubarb & ginger crème brûlée, biscotti \*v  
french lemon meringue pie, lemon sorbet, italian meringue \*nf, v  
dark chocolate fondant, valrhona chocolate, vanilla ice cream \*nf, v  
eton mess with summer berries \*gf, nf, v

**to add** (2 choices for \$5 per guest or 3 choices for \$7 per guest)

chunky hand cut chips, truffle aioli \*gf, nf, v  
green leaf salad, olive oil drizzle \*gf, nf, v  
steamed seasonal greens \*gf, nf, v

### to finish

petit four

new zealand cheese platter to share - \$8 per person  
selection of nz cheeses served with fruit paste, beetroot relish, seasonal fruit, lavosh, crostini \*nf

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## debretts canape menu

individually priced  
minimum 20 pieces per selection

***create your preferred canape menu by pre-selecting your preferred canape choices from the menu items below, seven days prior to your occasion.***

### savoury

mozzarella stuffed arancini balls *v, nf	\$5
corn fritters, chipotle sauce *v, nf	\$5
caramelised onion, mushroom, gruyere tartlets *v, nf	\$5
goats cheese crostini, beet, basil *v, nf	\$5
potato cheese croquettes *v, nf	\$5
herbed fish cakes, chili lime dressing	\$5
salmon pinwheels, cucumber *gf	\$6
shrimp wontons, guacamole	\$6
chicken bites, satay peanut sauce *gf	\$6
crispy lemon popcorn chicken	\$6
moroccan chicken yoghurt skewers *gf	\$6
pork belly bites, lime, ginger *gf	\$6
pork crostini, cranberry	\$6
lamb crostini, caramelized onion, mint	\$6
greek lamb labneh bites, tomato salsa *gf	\$6
beef tapenade crostini	\$6
mongolian beef satay skewers	\$6
beef mini bun, horseradish	\$7
pork mini bun, coleslaw, salsa verde	\$7
piri piri lamb mini bun	\$7

### sweet

white and dark chocolate dipped strawberries *v, gf, nf	\$5
mini pavlovas, cream chantilly, berries *v, gf, nf	\$5
jaffa mousse and hokey pokey tartlet *v, nf	\$5

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## housebar snacks menu

### to share

olive grove bowl mixed green & kalamata olives infused with rosemary oil	8
mozzarella stuffed arancini balls with spicy romesco sauce	8
crispy lemon popcorn chicken served with chipotle sauce	8
pork belly bites ginger & lime dressing	8
ciabatta bruschetta with choice of; brie, prosciutto, rocket, olive oil drizzle	8
smoked akaroa salmon, cream cheese, chives	8
grilled tomato, mozzarella, oregano, garlic & olive oil drizzle	8
chunky hand-cut agria potato chips served with truffle aioli	8
charcuterie board pork terrine, salami, prosciutto, gherkins, hard cheese, kalamata olives & crostini	25
new zealand cheese platter served with fruit paste, mixed nuts, dried apricots, crackers & crostini	
1 choice (50g)	15
2 choices (100g)	20
3 choices (150g)	25