

SAMPLE MENU

SET MENU

WE WORK WITH YOU TO CREATE FLEXIBLE MOUTH WATERING MENUS. EXTENSIVE MENU OPTIONS

SIT DOWN DINING 2 COURSE \$40PP | 3 COURSE \$49PP

Entree

- Spicy Pulled Pork with Steamed Bun, Hoisin, Cucumber, Shaved Shallot.
 - Chicken Satay, Curried Potato, Pickled Veggie and Satay Sauce
 - Classic Thai Beef Salad, Mint, Coriander, Spanish Onion and Nam Jim Dressing.
 - A Trio of Caramelised Onion and Blue Cheese Arancini, Rocket, Parmesan & Balsamic Glaze.
 - Tempura Prawn, Seaweed, Sushi Rice, Wasabi Mayo, Crab Meat Cake.
-

Main

- Slow Cooked Beef Cheeks, Cabernet Sauvignon Jus & Mash.
 - Grilled Corn Fed Chicken with Green Peppercorn Veloute, Smashed Potato & Seasonal Greens.
 - Pan Fried Gurnard, Bok Choi, Sweet Ginger, Lime and Chilli Ponzu.
 - Butter Chicken with Kaffir Lime Pilaf, Minted Yoghurt and Poppadom.
 - Open Lasagne, Grilled Vegetable, Basil Salsa & Grilled Halloumi.
-

Dessert

- NZ Cheese Selection, Crackers, Quince Paste and Muscatels.
- Smashed Pavlova, Fired Frame Marshmallow, Vanilla Cream and Passionfruit
- Death by Chocolate - Chocolate Brownie, Chocolate Ganache and Chocolate Crumble.
- Individual Layered Tiramisu with Espresso & Amaretto Anglaise.
- Crispy Chocolate and Caramel Mousse with Chocolate Sauce & Chocolate Ice Cream.
- Oreo Individual Cheesecake with Chocolate Custard.

CONTACT OUR FRIENDLY CUSTOMER SERVICE REPRESENTATIVES TO DISCUSS
YOUR SIT DOWN CATERING REQUIREMENTS