Aperitif

Wine Bar

GROUP & FUNCTIONS MENU

Ordering Off This Menu You Agree To The Following Terms & Conditions

TERMS & CONDITIONS

- A Deposit Is Required To Confirm Your Booking, The Remaining Balance Must Be Paid On The Day On One Bill
- Payment Methods Accepted: Bank Transfer, Credit Card, Cash
- Cancellations Made Within 14 Days Of The Event Will Forfeit The Deposit
- Any Number Change Of People Within In 7 Days Will Be Charged A Full Quoted Price
- The Client Is Responsible For Informing Us Of Any Food Allergies Or Dietary Requirements
- These Menus Are Samples. Some Food Items May Not Be Available Due To Seasonality
- All Menus That Require A Pre Order Need To Be Done So 14 Days In Advance Due To Suppliers

TERMS & CONDITIONS

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OPTION 1

3 Courses Pre Ordered (Sit Down Meal)
Each Person Selects - 1 Entree, 1 Main, 1 Dessert
Minimum Of 30 People
$65 Per Person (2 Courses)
$80 Per Person (3 Courses)

ENTREE

- Wagyu Tostadas, Orange, Chilli Mayo, Pink Onions (X3)
- Grilled Garlic & Chilli Prawns, Nam Jim, Iceberg, Tortilla Crisps
- Beetroot Salad, Pumpkin Puree, Goats Cheese, Tomatoes, Nuts

MAIN

- Medium Rare Beef Sirloin, Twice Cooked Chips, Red Wine Jus, Cafe De Paris Butter
- Lemon & Herb Crumbed Fish, Romesco, House Made Slaw, Lemon Mayo, Almonds
- Roasted Portobello Mushrooms, Butternut Puree, Relish, Green Salad, Fried Onions

DESSERT

- Dark Chocolate Tart, Salted Caramel, Raspberry Dust, Vanilla Bean Ice Cream
- Brandy Snaps, Chantilly Cream, Salted Caramel, Peanuts, Vanilla Bean Ice Cream

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OPTION 2

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OPTION 2

Family Style Seated Meal - Down The Middle Of The Table To Share
Select 2 Canapes, Mains & Sides To Share, Desserts To Share
Minimum Of 20 People
$70 Per Person

CANAPES (Select 2)

- Mushroom & Truffle Arancini, Cherry
- Smoked Salmon En Croute
- Tempura Prawns, Chilli Mayo
- Teriyaki Pork Belly Bites, Wasabi
- Chefs Choice Of Sliders
- Pickled Beetroot, Walnut Crumb, Balsamic

MAINS TO SHARE

6 Hour Braised Beef Cheek, Celeriac Slaw, Hazelnut Praline
Grilled Garlic & Chilli Chicken Breast, Pineapple Salsa, Cranberries

SIDES TO SHARE

Israeli Cous Cous, Cucumber, Tomato, Red Onion
Herbed Baby Potatoes Green Salad, Lemon Vinaigrette

DESSERTS TO SHARE

Cream Profiteroles, Butterscotch Sauce, Peanut Praline
Salted Caramel & Dark Chocolate Tart, Raspberry Dust, Caramel Sauce

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OPTION 3

Buffet Style - Self Serve Sit Down Meal Select
2 Canapes, 2 Meats & 2 Salads,
Minimum Of 20 People
$67 Per Person

CANAPES (Select 2)

- Mushroom & Truffle Arancini, Cherry
- Smoked Salmon En Croute
- Tempura Prawns, Chilli Mayo
- Teriyaki Pork Belly Bites, Wasabi
- Chefs Choice Of Sliders
- Pickled Beetroot, Walnut Crumb, Balsamic

MEATS (Select 2)

- Lemon & Thyme Roasted Chicken Breast
- Roasted Whole Beef Sirloin, Mustard
- Chargrilled & Pulled Lamb Shoulder
- Grilled & Roasted Pork Loin, Apple Sauce

SALADS (Select 2)

- Fennel & Apple Slaw
- Baby Roasted Potatoes, Garlic & Thyme
- Roasted Beetroot Salad, Goats Cheese, Cherry Tomatoes
- Garden Green Salad, Pickles, Tomatoes
- Roasted Portobello Mushrooms, Fried Onions
- Israeli Cous Cous, Cucumber, Tomato, Red Onion

ADD DESSETS TO SHARE
(+9 Per Person)

- Cream Profiteroles, Butterscotch Sauce, Peanut Praline
- Salted Caramel & Dark Chocolate Tart, Raspberry Dust, Caramel Sauce

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OPTION 4

OPTION 4

Alternative Drop - Sit Down Meals Everything Brought Out Placed Alternatively Between Guests .
Minimum Of 20 People
2 Courses $59 Per Person
3 Courses $74

ENTREE

- Grilled Garlic & Chilli Prawns, Nam Jim, Iceberg, Tortilla Crisps
- Beetroot Salad, Pumpkin Puree, Goats Cheese, Tomatoes, Nuts

MAIN

- Medium Rare Beef Sirloin, Twice Cooked Chips, Red Wine Jus, Cafe De Paris Butter
- Lemon & Herb Crumbed Fish, Romesco, House Made Slaw, Lemon Mayo, Almonds

DESSERT

- Dark Chocolate Tart, Salted Caramel, Raspberry Dust, Vanilla Bean Ice Cream
- Brandy Snaps, Chantilly Cream, Salted Caramel, Peanuts, Vanilla Bean Ice Cream

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OPTION 5

Tapas Style Small & Larger Plates To Share Down The Middle Of The Table
Staggered Out During Your Dining Experience
Minimum 10 People
$40 Per Person (Less Food More Suitable For Lunch)
$48 Per Person (More Food Suitable For Dinner)

SMALL PLATES (May Differ As Our Menu Changes Seasonally)

- Twice Cooked Chips, Garlic Aioli
- Teriyaki Pork Bites, Kewpie Mayo, Wasabi Peas

LARGER PLATES (May Differ As Our Menu Changes Seasonally)

- Truffle & Mushroom Arancini, Aioli, Cherry, Freeze Dried Mandarin
- Duck Liver Parfait, Melba Toasts
- Fried Chicken, Chilli Mayo, Pickles
- 6 Hour Braised Beef Cheek, Sriracha Slaw, Cherry, Hazelnuts
- Pear & Rocket Salad, Goats Cheese, Walnuts, Red Onion
- Chargrilled Cauliflower, Romesco, Currants, Almonds, Dukkah

ADD DESSERTS TO SHARE (+9 Per Person)

- Cream Profiteroles, Butterscotch Sauce, Peanut Praline
- Salted Caramel & Dark Chocolate Tart, Raspberry Dust, Caramel Sauce

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OPTION 6

Grazing Table - Designed For Stand Up Mix & Mingle Groups
Will Be Set Up On Arrival To Be Nibbled On Throughout The Day
Minimum Of 20 People
$15 Per Person

- Cured Meats
- Chilled Tiger Prawns
- Fresh Fruits
- House Pickles
- Toasted Ciabatta
- Duck Liver Parfait
- Beetroot Relish
- Mediterranean Olives
- Chargrilled Seasonal Vegetables
- Marlborough King Smoked Salmon
- Melba Toasts
- French Brie Cheese

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OPTION 7

OPTION 7

Pot Food Items Big Canapes - Designed For Stand Up Mix & Mingle Groups
Minimum Of 20 People
$16 Per Person - Per Item

- Salt & Pepper Squid, Asian Salad, Nam Jim Sauce
- King Prawn & Crayfish Ceviche, Tortilla Crisps
- Buttermilk Fried Chicken, Chilli Mayo, Pickles
- Korean Fried Pork Belly, House Made Slaw, Sesame
- Beer Battered Market Fish, Minted Peas, Fries
- Roasted Pumpkin Salad, Goats Cheese, Pickles, Dukkah
- Slow Roasted Pulled Lamb, Cous Cous, Romesco, Pickles
- Chilli & Lime Roasted Chicken, Sriracha Slaw, Pineapple
- Tempura Vegetables, Harissa Spice, Sweet Chilli Sauce
- 6 Hour Braised Beef Cheek, Chilli Slaw, Nuts
- Roasted Beetroot, Goats Cheese, Walnuts, Balsamic

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OPTION 8

OPTION 8

Canapes Small Bite Size / Finger Food - Designed For Stand Up Mix & Mingle Groups
Minimum Of 20 People
$6.50 Per Person - Per Item

- Mushroom & Truffle Arancini, Cherry, Garlic Aioli
- Tempura Prawns, Chilli Mayo
- Salmon Blini, Cream Cheese, Capers
- Teriyaki Fried Pork Belly, Wasabi, Sesame
- Chipotle Chicken, Iceberg, Cranberries
- Pickled Beetroot, Walnut Crumb, Goats Cheese
- Chefs Choice Of Sliders
- Tomato & Mozzarella Bruschetta, EVOO, Balamsic
- Poached Pear, Blue Cheese, Caramelized Onion, Nuts
- Hoisin Duck, Cucumber, Freeze Dried Mandarin
- Smoked Salmon Pate En Croute
- Beer Battered Market Fish Goujons, Lemon Mayo
- Buttermilk Fried Chicken, Chilli Mayo, Pickles
- Medium Rare Seared Beef, Beetroot Relish, Mustard
- Nz Pacific Rock Oysters, Natural Or Beer Battered +$2 Each (Minimum 4 Dozen)

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OPTION 9

OPTION 9

Bubbles & Bites - Small Bite Size / Finger Food - Sit Down Sweet & Savoury Treats To Share On A High Tea Stand.

Minimum Of 20 People

$49 Per Person

- House Made Ham & Cheese Quiche
- Salmon Blini, Cream Cheese, Capers
- Chefs Choice Of Sliders
- House Made Club Sandwiches
- Lemon Meringue Tarts
- Sweet Scones, Raspberry Jam, Fresh Cream
- Cream Profiteroles, Salted Caramel Sauce
- Chocolate Truffle, Hazelnut, Raspberry

Glass Of Bubbles On Arrival

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OPTION 10

OPTION 10

Platter To Share - Sit Down Smaller Snack To Share.
Minimum Of 10 People
$29 Per Person

- Mushroom & Truffle Arancini, Cherry
- Edamame Beans, Rosemary Salt
- Duck Liver Parfait, Red Currant Jelly, Melba Toasts
- Buttermilk Fried Chicken, Chilli Mayo,
- Pickled Red Onion & Gherkins
- French Brie Cheese, Crackers
- Grilled Roti Flat Bread, Olive Oil, House Made Dukkah
- Chargrilled Cauliflower, Romesco, Currants