

# 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
-

# Aperitif

Wine Bar

## 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
-

# Aperitif

Wine Bar

## 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

---

# Aperitif

Wine Bar

## 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
-

# Aperitif

Wine Bar

## 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
-

# Aperitif

Wine Bar

## 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)

- Grilled Roti, House made Dukkah, Olive Oil
- 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 DESSETS TO SHARE** (+9 Per Person)

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

# Aperitif

Wine Bar

## 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
-

# Aperitif

Wine Bar

## 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
-

# Aperitif

Wine Bar

## 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, Balsamic
  - 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)
-

# Aperitif

Wine Bar

## 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

---

# Aperitif

Wine Bar

## 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
-