



Canapes \$5.00 per person per item

Grazing table \$350 based on 30 people

Pot Food Items \$13.00 per person per item

Shared Plates \$60pp

Buffet Style \$65pp

CANAPES

Mushroom & truffle arancini, cherry
Smoked salmon pate en croute
Tempura prawns, chilli, pineapple salsa
Pork belly, apple, radish, sesame
Chipotle chicken, iceberg, cranberry, crackling
Grilled oyster Kilpatrick, bacon, chilli, Worcester sauce +\$2pp
Pickled beetroot, goats' cheese, walnut crumb, basil
Seared fish, lemon mayo, tartare sauce
Teriyaki pork skewer, cucumber, sesame
Poached pear, blue cheese, walnut, caramelized red onion
Salmon blinis, avocado, cream cheese, lemon
Chefs' choice sliders
Hoisin duck, cucumber, freeze dried mandarin

GRAZING TABLE

Sliced meats
Coconut prawns, freeze dried mandarin
Smoked king salmon bruschetta
Mediterranean olives
Pickles
Fresh fruit
Cheese
Duck liver parfait, red currant jelly, toasts
Grilled breads & dips
Relishes

POT FOOD ITEMS

Salt & pepper squid, toga nashi, lemon
Market fish ika mata, corn chips
Roast pumpkin & goats cheese bruschetta, basil
Smoked fish croquettes, tartare sauce
Slow roasted lamb w cous cous, romesco, feta
Pork belly, fennel & apple slaw
Chilli & lime chargrilled chicken, pineapple salsa, herbs
Buttermilk fried chicken, chilli mayo
Tempura vegetables, sweet chilli sauce
Beer battered fish, minted peas, twice cooked fries
Slow roasted beef cheek, herbed potatoes, gremolata

SHARED PLATES

Truffle & Mushroom arancini, roast garlic mayo, cherry

Duck liver parfait, melba toasts

Silver fern medium rare beef sirloin, house made red wine jus

Twice cooked NZ fries, aioli

Simple green salad, lemon dressing

Buttermilk fried chicken, chilli mayonnaise, pickles

BUFFET STYLE

Select two canapes from above, 2 meats & 3 salads

Grilled & roasted pork loin, apple sauce

Roasted whole beef sirloin, mustard

Lemon & thyme roasted chicken legs

Chargrilled lamb shoulder, Israeli cous cous

Potato & bacon salad

Fennel & apple slaw

Cauliflower cheese

Potato gratin

Roasted baby potatoes, garlic & thyme