

\$95.00 per person

CANAPÉS

Broadbean falafels, olive labne balls, peppadews
Salmon 'n' spiced besan crust w tahinni dressing
Sugar-cured beef 'chopsticks' w pickled ginger, cress
Spinach and haloumi fritters with smoked paprika aioli
Lemon chicken skewers w lemon pickle

ENTREE

Sugar cured tuna on smokey aubergine, white pepper broth salt 'n' pepper
whitebait

OR

Vine Tomato & aioli tart w buffalo mozzarella, capers, basil & avocado horopito
oil

MAIN

Hapuka & Smoked Salmon on snow pea tendrils, with potato wasabi pikelet,
chervil & chive beurre Blanc

OR

Cervena venison loin 'n' porcini dust w truffled mushroom dumplings on
potato confit, syrah jus

SIDES

Wilted greens with garlic butter
Roast vegetable medley with rosemary, rock salt & olive oil

DESSERT

Toffee apple tart with 42 Below sabayon & vanilla mascarpone

\$85.00 Menu

CANAPÉS

Sugar-cured beef 'chopsticks' w pickled ginger, cress
Boomrock venison sausage rolls w saffron chilli fruit chutney
Spinach & Haloumi fritters w smoked paprika aioli
Prawn & Vegetable rice paper rolls w sweet chilli & mirin

ENTREE

Buffalo Mozzarella with vine tomatoes, asparagus, basil & balsamic

MAIN

Double lamb cutlets 'n' dukkah w/ roast garlic heads. Aubergine pots tomato, bocconcini, grilled zucchini & basil

OR

Chicken Breast

Rolled w/ preserved lemon, pine nut & oregano
w/ fig stuffing in prosciutto on skordalia, verjus & lemon crème

Bok Choy & wilted Greens

New Baby potatoes

DESSERT

Citrus Tart with passion mango sorbet and seasonal berries

\$92.50

CANAPÉS

Boomrock venison sausage rolls
Prawn Cutlets w dill creme
Spinach and Haloumi fritters
Salmon 'n' spiced besan crust w tahini dressing

ENTREE

Bread

Escoveitch of Tarakihi
on a scallop, vine tomato and basil salad
w basil oil

MAIN

Angus pure fillet
Lyonnaise potato cake
Cress, parsley, pesto and syrah jus

or

Lamb fillets in Prosciutto on skordalia

DESSERT

Amaretti berry pots
w mixed berries and vanilla mascarpone
berry sorbet

\$98.50

CANAPÉS

Boomrock venison sausage rolls
Prawn Cutlets w dill creme
Spinach and Haloumi fritters

ENTREE

Scallops
with asparagus, on tomato fennel tart with garlic & feta crème

OR

Seared venison salad
with maple roast pears, wild rocket, barberries
balsamic & ginger essence

MAIN

Grasper Fillet
Oven roasted, on Buttercup & Rocket Salad with
Pistachio, Picada & Basil oil

OR

Peppered Angus sirloin
Seared medium rare, on skordalia with mustard butter & cress

Broccolini, carrots, beans
& baby pots

DESSERT PLATTERS

Lemon curd & meringue tartlets
Chocolate Frangelico Bombe- Hazelnut Genoese with chocolate marquis
Tiramisu Shot Glasses with berry compote
Chocolates with vanilla Galliano & white chocolate genache
Middle Eastern Orange & Almond Cake with passionfruit labne & cumquat

\$85.00

CANAPÉS

Smoked salmon & basil ricotta tartlets
Venison Sausage Rolls
Carrot & pistachio fritters w yoghurt dressing

SOUP SHOT

Tomato & Basil Soup Shot

MAIN

Peppered Angus Pure Beef fillet
w Portobello mushroom tart horseradish fraîche

Braised Chicken Breast Verjuice with sundried tomato & green olive, tarragon,
spring onion & cherry tomato

Wilted greens w garlic butter
Baby New Potatoes

DESSERT

Cheeseboards per table

Tea & coffee

\$90.00 per person

CANAPÉS

Prawn cutlets w avocado dill crème
Goats cheese 'brulee' w fig 'n' walnut chutney, mustard cress
Boomrock venison sausage rolls w saffron chilli fruit chutney
'Hot' smoked salmon blini w crème fraîche, wasabi roe

ENTREE

Homemade bread rolls w olivo extra virgin
& whipped butter 'n' dukkah crust

Sugar cured tuna
on smokey aubergine, white pepper broth
salt 'n' pepper whitebait

OR

Lamb fillet 'ras el hanout' on spiced pumpkin, cress & coriander salad
w zhong

MAIN

Seared salmon on crab and green onion omelette, 'hanoi' prawns
tomato ginger essence

OR

Cervena venison loin 'n' porcini dust w truffled mushroom dumplings on
potato confit syrah jus

Baby spinach & wild rocket salad w butter roast sunflower seeds

DESSERT

YOUR WEDDING CAKE SERVED WITH
w berry & pinot jellies, chocolate vanilla bean syrup,
crème fraîche

\$95.00 per person

CANAPÉS

Smoked salmon & basil ricotta tartlets
'Hanoi' prawn cutlets w turmeric, dill & lime
Spinach & haloumi fitters w smoked paprika aioli
Sugar-cured beef chopsticks w pickled ginger & cress

ENTRÉE

Paua fritters & red braised duck
w caramelised balsamic & ginger essence

MAIN

Crown rack of lamb
w roast carrot & parsnip
cumin salad w riata

DESSERT

Chocolate Frangelico 'bombe'
w berries, chocolate hazelnut wafer
berries & raspberry gelato

\$93.00

MENU

CANAPÉS

Smoked salmon & basil ricotta tartlets

Spinach & haloumi fritters w smoked paprika aioli; Prawn cutlets 'hanoi' w turmeric, dill & lime

ENTRÉE

Sugar cured tuna on smokey aubergine; White pepper broth salt and pepper white bait

MAIN

Angus beef fillet with oxtail spring rolls, rocket pesto on barley risotto;

OR

Hapuka & Smoked Salmon on snow pea tendrils with potato wasabi pikelet, chervil & chive beurre Blanc

OR

Haloumi and zuchinni lasagne
with confit of tomato, fine herbs, roast olives and basil oil
(for vegetarian)

DESSERT

Toffee apple tart with apple tea sabayon,
42 Below Feijoa vodka syrup, vanilla mascarpone

\$90.00

CANAPÉS

Smoked salmon & basil ricotta tartlets
Goats cheese 'brulee' w fig 'n' walnut chutney, mustard cress
Yakijirri seared beef w miso butter

ENTRÉE

Turmeric 'n' chilli prawns
w Asian herb salad coriander pesto

MAIN

Roast Hapuku
w fine herb salad, citrus beurre blanc on potato & wasabi pikelet

OR

Venison Loin w confit potato, cranberry shallot relish, black pudding crumble
& broccolini & green onion

DESSERT

Strawberry & Mascarpone Shortcake w strawberry champagne sorbet, white
chocolate dipped